

DINNER

TO SHARE

Warm Olives 6
rosemary & citrus

Country Ham & Cheddar Hushpuppies 8
green goddess

Roasted Oysters* 16
garlic butter, chile & lemon

Warm Ricotta & Roasted Mushrooms 13
farm egg, parsley sauce & horseradish

In Jars 20
pimento cheese, pepper jam & chicken liver mousse
with house saltines, buttermilk biscuits & pickled vegetables*

Local Cheese 18
*selection of local cheeses
& seasonal accompaniments*

TO START

Mixed Lettuces 7
spiced pecans, feta & lime dressing

Roasted Tomato & Red Pepper Soup 9
turnip green relish, tomme de nena & sizzler bread

Charred Broccoli Salad 10
anchovy, breadcrumbs & grana

Chicken Fried Pork Cheeks 10
chile-lime, yogurt, peanuts & mint

Beet Salad 12
*burrata, country ham, hazelnuts
& peach jam vinaigrette*

Steak Tartare 15
*pickled shiitakes, broccoli, spicy aioli,
peanuts & kentucky soy*

Crispy Octopus 17
skillet potatoes, green olives & chimichurri

SUPPER

Louismill Grits 'al Forno' 24
mushroom bolognese, cauliflower & hazelnuts

Red Wine Mafalde 25
braised short rib, roasted carrots & cipollini onions

Pasture-Raised Local Chicken 28
confit leg, rye spaetzel, red cabbage, turnips & their greens

Striped Bass 32
*butternut squash, red curry, d'anjou pear,
brussels sprout slaw & crispy seeds*

Cast-Iron Hog Chop* 30
tuscan kale, apples, pecans, sweet potatoes & maple

NY Steak* 36
confit potatoes, eggplant, pickled peppers & salsa verde

Lockbox Cheeseburger 15
american cheese, house pickles & special sauce

VEGETABLES & SUCH

Delicata Squash 7
chevre & walnuts

Twice Cooked Sweet Potatoes 7
pepitas, chiles & yogurt

Roasted Rainbow Carrots 9
whipped tahini & citrus

Crispy Brussel Sprouts 10
farm egg, pork belly, sorghum & sesame

Macaroni & Cheese 12
pimento cheese & crispy crust

EXECUTIVE CHEF
@jonathanksearle



+ CULINARY TEAM
@LockboxLex