

LUNCH

TO SHARE

Warm Olives 6
rosemary & citrus

Pickled Shrimp 14
spicy house cocktail & pickled asparagus

Roasted Oysters* 16
garlic butter, chili & lemon

In Jars 18
pimento cheese, pepper jam, chicken liver mousse,
with house saltines, buttermilk biscuits & pickled
vegetables*

SOUP & SALAD

Mixed Lettuces 7
spiced pecans, feta & lime dressing

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

Chop Salad 14
*crispy fried chicken, sweet corn, rainbow carrots,
cucumber, red onion & creamy herb dressing*

Cobb Salad 14
*grilled chicken, cucumber, tomato, avocado,
red onion, hard egg, bacon & Kenny's blue cheese*

LOCAL & HOUSEMADE SODAS

Jun-Bug Probiotic Honey Soda 8
original, lavender-blackberry, or vanilla rose

Butchertown Seltzer & Aromatic Bitters 5
crisp and slightly spiced with hints of bitterness

Orange Dream Soda 5
orange, vanilla, cream

Ginger-Lemongrass Soda 4
not too spicy, refreshing

ENTRÉES

House Cured Gravlox on Toast 14
*avocado, boursin, farm egg, local baby greens &
everything crunch on Sunrise wheat*

Not Your Nashville Hot Chicken Sandwich 13
korean chile, bread and butter pickles & vidalia onion

Griddled Steak Melt 14
*prime rib, caramelized onions, taleggio
& horseradish on crispy sourdough*

Big Ol' Fried Fish Sandwich 14
kohlrabi slaw, texas toast & malt vinegar mayo

Lockbox Cheeseburger 15
american cheese, house pickles & special sauce

Louismill Grits 'al Forno' 15
mushroom bolognese, cauliflower & hazelnuts

Pan Roasted Salmon 16
*butternut squash, red curry, d'anjou pear,
brussels sprout slaw & crispy seeds*

Pasture-Raised Local Chicken 14
*sweet n'sour cabbage, chile cornbread,
pickled watermelon rinds & berbere*

VEGETABLES & SUCH

Hand-Cut Fries 5
sea salt & tabasco aioli

Macaroni & Cheese 7
pimento cheese & crispy crust

Delicata Squash 7
chevre, sorghum & walnuts

EXECUTIVE CHEF
@jonathanksearle



+ CULINARY TEAM
@LockboxLex