

## DINNER

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### 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*

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### TO START

Mixed Lettuces 7  
*spiced pecans, feta & lime dressing*

White Bean Soup 9  
*turnip greens, crema & crispy ham*

Charred Broccoli Salad 10  
*anchovy, breadcrumbs & grana*

Endive & Winter Citrus 14  
*kohlrabi, avocado, blue cheese & almonds*

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

Octopus on the Plancha 17  
*skillet potatoes, green olives & chimichurri*

### SUPPER

Weisenberger Grits 'al Forno' 24  
*mushroom bolognese, cauliflower & hazelnuts*

Hand-Made Agnolotti 24  
*sweet potato, gold raisins, pecans, brown butter & sage*

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

Braised Short Rib 32  
*celery root, trumpet mushrooms, apples & chestnut*

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

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

NY Steak\* 36  
*crispy sweet potatoes, broccolini,  
sunchokes & sweet onion jus*

Lockbox Cheeseburger 15  
*american cheese, house pickles & special sauce*

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### VEGETABLES & SUCH

Braised Greens 7  
*black eyed peas & smoked bacon*

Twice Cooked Sweet Potatoes 7  
*pepitas, chiles & yogurt*

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

Macaroni & Cheese 12  
*pimento cheese & crispy crust*

EXECUTIVE CHEF  
@jonathanksearle



+ CULINARY TEAM  
@LockboxLex