

BRUNCH

TO START

Sweet Potato Donuts 8
caramel, sweet cream whip & toasted hazelnuts

House Made Granola 8
yogurt, fresh berries & vanilla

Seasonal Fruit Salad 10
ricotta, local honey & toasted pine nuts

Lockbox Pimento Cheese 10
pretzel crackers & pickled vegetables

Buttermilk Biscuit & Sausage Gravy 8

Cobb Salad 15
*grilled chicken, cucumber, avocado,
red onion, hard egg, bacon & Kenny's blue cheese*

FROM THE BAR

Temper Tantrum 10
gin, grapefruit cordial, lime, thyme

Mrs. Funk 9
rum, lemon, grenadine, absinthe, soda

VENOM 12
*rich italian vermouth, cold brew coffee, px sherry, grapefruit
oil*

One Single Mimosa 9

Bottomless Mimosa 15 / 2 hours

Bloody Mary 10

ENTREES

Breakfast Sandwich 12
sausage, scrambled egg & cheese biscuit with skillet potatoes

Fried Chicken n' Biscuit 12
B&B pickles, creole mustard, & spiced local honey

Baked Eggs 14
pork boudin, tomato gravy & pickled okra with grilled toast

House Cured Salmon Toast 14
*avocado, boursin, soft egg &
everything crunch on Sunrise wheat*

Eggs Benedict 15
*buttermilk biscuit, house cured ham,
poached farm eggs & hollandaise*

Shrimp and Grits 16
*smoked bacon, wilted farm greens,
fried egg & roasted tomato jus*

Cast-Iron Buttermilk Waffle 10
*peach preserves, blueberries, maple & whipped cream
add fried chicken & put the sweets on the side 7*

Lockbox Cheeseburger 15
*american cheese, house pickles & special sauce
add a fried farm egg 2
add smoked bacon 3*

Pan Roasted Salmon 16
*white bean ragout, andouille,
preserved lemon & spicy greens*

SIDES

House Made Breakfast Sausage or Bacon 5

Skillet Potatoes 4

Pimento Cheese Grits 5

Scratch Biscuit 3

EXECUTIVE CHEF
@jonathanksearle



CULINARY TEAM
@LockboxLex