

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 15
farm egg, parsley sauce, horseradish & grilled bread

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

Sweet Potato Soup 9
yellow curry, jalapeno yogurt & spiced seeds

Charred Broccoli Salad 10
anchovy, breadcrumbs & grana

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

Chicken Fried Pork Cheeks 12
chile-lime, peanuts & mint

Octopus on the Plancha 17
chickpeas, nduja, pickled onions & mint

SUPPER

Weisenberger Grits 'al Forno' 24
Mushroom bolognese, cauliflower & hazelnuts

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

Squid Ink Macaroni 27
gulf shrimp, green olives, spicy tomato & citrus crumbs

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

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

Cornmeal-Dusted Catfish 26
*white bean ragout, andouille,
preserved lemon & spicy greens*

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

Lockbox Cheeseburger 15
american cheese, house pickles & special sauce

VEGETABLES & SUCH

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