

LUNCH

TO SHARE

Warm Olives 6
rosemary & citrus

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

Sweet Potato Soup 8
yellow curry, jalapeno yogurt & spiced seeds

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

Cobb Salad 14
*grilled chicken, cucumber, 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 chili, 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

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

Pan Roasted Salmon 16
white bean ragout, andouille, chow chow & spicy greens

Pasture-Raised Local Chicken 16
rye spaetzel, red cabbage, turnips & their greens

The Weekly Plate 12
*comfort food, chef's whim
ask server for details*

VEGETABLES & SUCH

Hand-Cut Fries 5
sea salt & tabasco aioli

Macaroni & Cheese 7
pimento cheese & crispy crust

Braised Greens 7
black eyed peas & smoked bacon

EXECUTIVE CHEF
@jonathanksearle



+ CULINARY TEAM
@LockboxLex