

# LUNCH

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## 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*

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## 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, rainbow carrots,  
cucumber, red onion & creamy herb dressing*

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

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## 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 Seared Salmon 16  
*white bean ragout, andouille, preserved lemon  
& 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*

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## VEGETABLES & SUCH

Hand-Cut Fries 5  
*sea salt & tabasco aioli*

Macaroni & Cheese 7  
*pimento cheese & crispy crust*

Crispy Brussel Sprouts 7  
*farm egg, pork belly, sorghum & sesame*

EXECUTIVE CHEF  
@jonathanksearle



+ CULINARY TEAM  
@LockboxLex