

# DINNER

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## TO SHARE

Warm Olives 6  
*rosemary & citrus*

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*

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## TO START

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

Spring Onion Soup 8  
*crispy potatoes, crema & chive*

Kale Salad 11  
*breadcrumbs, grana, anchovy dressing*

Beet Salad 13  
*baby spring lettuces, kentucky blue,  
pecans, lemon & thyme*

Chicken Fried Pork Cheeks 12  
*korean chile, sweet pea yogurt, peanuts & mint*

Steak Tartare 15  
*celery, capers, grain mustard & toast*

Royal Red Shrimp 15  
*black eyed peas, olives & house hot sauce*

## SUPPER

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

Spring Tagliatelle 'Carbanara' 27  
*oyster mushrooms, english peas, parmesan & ramp butter*

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

Braised Short Rib 32  
*charred ramps, carrot romesco & sunflower seeds*

Slow-Roasted Verlasso Salmon 30  
*spring onions, lentils, beets, cucumber & yogurt*

Diver Scallops 33  
*carrots, blistered peas, marcona almonds & chorizo spice*

Cast-Iron Hog Chop\* 30  
*slow baked chickpeas, asparagus, snap peas & mint*

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

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## VEGETABLES & SUCH

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

Grilled Asparagus 10  
*XO & almonds*

Macaroni & Cheese 12  
*pimento cheese & crispy crust*

Country Ham & Cheddar Hushpuppies 8  
*green goddess*

EXECUTIVE CHEF  
@jonathanksearle



+ CULINARY TEAM  
@LockboxLex