

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

Spring Onion Soup 8
crispy potatoes, crema & chive

Charred Broccoli Salad 10
anchovy, breadcrumbs & grana

Beets & Citrus 13
avocado, blue cheese & pistachios

Soft Egg & Asparagus 12
mushroom broth & rice middlins'

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

Steak Tartare 15
celery, capers, grain mustard & toast

SUPPER

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

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

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

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

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

Cornmeal-Dusted Catfish 28
white bean ragout, andouille, spicy greens & chow chow

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

Lockbox Cheeseburger 15
american cheese, house pickles & special sauce

VEGETABLES & SUCH

Twice Cooked Sweet Potatoes 7
pepitas, chiles & yogurt

Crispy Brussels Sprouts 10
farm egg, pork belly, sorghum & sesame

Macaroni & Cheese 12
pimento cheese & crispy crust

EXECUTIVE CHEF
@jonathanksearle



+ CULINARY TEAM
@LockboxLex