

DINNER

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*

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
asparagus, green garlic pesto, 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

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