

# 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  
*salt n' vinegar chips, crema & chive*

Kale Salad 11  
*anchovy, grana & bread crumbs*

Beets & Peaches 13  
*burrata, country ham & olive oil croutons*

Pickled Gulf Shrimp 15  
*avocado, watermelon & chile vinaigrette*

Chicken Fried Pork Cheeks 12  
*korean chile, cucumber, peanuts & mint*

Steak Tartare 15  
*celery, pickled ramps, hot mustard & toast*

## SUPPER

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

Tagliatelle 'Carbonara' 26  
*oyster mushrooms, english peas, parmesan & ramp butter*

Pasture-Raised Local Chicken 28  
*pole beans, dirty squash, candy onions & tomato jam*

Slow Roasted Beef Brisket 30  
*boiled peanuts, green chiles, crispy potatoes & summer herbs*

Mustard Crusted Kentucky Catfish 26  
*green tomatoes, capers, pecans & rice middlins'*

Cast-Iron Hog Chop\* 30  
*peaches, collards, vidalia & kentucky blue*

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

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## VEGETABLES & SUCH

Twice Cooked Sweet Potatoes 8  
*pepitas, chiles & yogurt*

Zephyr Squash 8  
*last summer's pickled peaches & soft cheese*

Country Ham & Cheddar Hushpuppies 8  
*spiced honey & green goddess*

Macaroni & Cheese 12  
*pimento cheese & crispy crust*

EXECUTIVE CHEF  
@jonathanksearle



+ CULINARY TEAM  
@LockboxLex