

LUNCH

TO SHARE

Warm Olives 6
rosemary & citrus

Country Ham & Cheddar Hushpuppies 8
spiced honey & green goddess

Roasted Oysters* 16
garlic butter, chili & lemon

In Jars 18
pimento cheese, pepper jam, chicken liver mousse,
with house saltines, buttermilk biscuits & pickled vegetables*

SOUP & SALAD

Mixed Lettuces 7
spiced pecans, feta & lime dressing

Spring Onion Soup 8
salt n' vinegar chips, crema & chive

Kale Salad 11
anchovy, grana & breadcrumbs

Quinoa Bowl 12
*spring vegetables, kale,
avocado & 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*

VEGETABLES & SUCH

Hand-Cut Fries 5
sea salt & tabasco aioli

Macaroni & Cheese 7
pimento cheese & crispy crust

Zephyr Squash 7
pickled peaches & burrata

ENTRÉES

House Cured Gravlox on Toast 14
*avocado, boursin, farm egg, local baby greens & everything
crunch on sunrise wheat*

Not Your Nashville Chicken Sandwich 13
korean chili, bread and butter pickles & vidalia onion

Big Ol' Fried Fish Sandwich 14
cabbage slaw, texas toast & malt vinegar mayo

Lockbox Cheeseburger 15
american cheese, house pickles & special sauce

Fried Green Tomato Sandwich 13
house bacon, herbed yogurt, boursin on brioche

Weisenberger Grits 'al Forno' 15
mushroom bolognese, cauliflower & hazelnuts

Pan Seared Salmon 16
spring onions, lentils, beets, cucumber & yogurt

Pasture-Raised Local Chicken 16
pole beans, dirty squash, candy onions & tomato jam

The Weekly Plate 12
*comfort food, chef's whim
ask server for details*

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

EXECUTIVE CHEF
@jonathanksearle



+ CULINARY TEAM
@LockboxLex