

DINNER

TO SHARE

Warm Olives 6
rosemary & citrus

Country Ham & Cheddar Hushpuppies 8
spiced honey & green goddess

Warm Ricotta & Summer Squash 15
slow roasted tomato, basil & 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

Chilled Summer Eggplant Soup 8
goat cheese, pistachio & local honey

Farmer's Salad 13
*sweet corn, cucumber, tomato, avocado
grilled vidalia onions & green goddess*

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

Pickled Gulf Shrimp 15
watermelon, avocado & chile vinaigrette

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

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

SUPPER

Summer Vegetable Mafalde 26
flavors of ratatouille

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

Mustard Crusted Kentucky Catfish 27
green tomatoes, capers, pecans & rice middlins'

Pan Roasted Market Fish MP
creamed corn, country ham xo, crispy okra & mint

Slow Roasted Beef Brisket 32
boiled peanuts, green chile, fragrant herbs & lime

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

Lockbox Cheeseburger 15
american cheese, house pickles & special sauce

VEGETABLES & SUCH

Fresh Dug New Potatoes 8
smoked bacon & herby buttermilk dressing

Grilled Kentucky Okra 8
harissa, mint & lime

Blistered Shishito Peppers 8
baby sweet peppers & pickled black berries

Lockbox Tomato Pie 12
sweet corn relish & kentucky cheddar

Macaroni & Cheese 12
pimento cheese & crispy crust

EXECUTIVE CHEF
@jonathanksearle



+ CULINARY TEAM
@LockboxLex