

# DINNER

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## 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*

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## 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*

## SUPPER

Summer Vegetable Mafalde 26  
*flavors of ratatouille*

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

Seed-Crusted Kentucky Catfish 27  
*heirloom tomato broth, charmoula,  
roasted okra & rice middlins'*

Pan Roasted Market Fish MP  
*creamed corn, country ham xo, cucumber & 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*

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## 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