

BRUNCH

TO START

Fried Apple Donuts 8
*apple butter, salted caramel, oat streusel
& 3 year aged gouda*

Seasonal Fruit Salad 10
ricotta, local honey & toasted pine nuts

Lockbox Pimento Cheese 10
pretzel crackers & pickled vegetables

Preserved Peach Toast 8
hazelnuts & soft cheese

Ham & Cheddar Hushpuppies 8
green goddess

SOUP & SALAD

Mixed Lettuces 7
spiced pecans, feta & lime dressing

Roasted Carrot Soup 8
vadouvan, crema & fines herbs

Cobb Salad 15
*grilled chicken, cucumber, avocado
red onion, hard egg & Kenny's bleu cheese*

Quinoa Salad 14
fall vegetables, blue barley & grilled pear

ENTREES

Breakfast Sandwich 12
sausage, scrambled egg & cheese biscuit with skillet potatoes

Not-Hot Chicken n' Biscuit 12
B&B pickles, honey butter & sweet chili sauce

Porchetta & Eggs 15
chimichurri, creamy beans, & mustard greens

House Cured Salmon Toast 14
*avocado, boursin, soft egg &
everything crunch on Sunrise wheat*

Eggs Benedict 15
*buttermilk biscuit, house cured ham,
poached farm eggs & hollandaise*

Shrimp and Grits 16
*smoked bacon, wilted farm greens,
fried egg & roasted tomato jus*

Cast-Iron Buttermilk Waffle 10
*blueberries, maple & whipped cream
add fried chicken & put the sweets on the side 7*

Lockbox Cheeseburger 15
*american cheese, house pickles & special sauce
add a fried farm egg 2
add smoked bacon 3*

Char Grilled Cauliflower 14
black lentils, chimichurri & crispy seeds

SIDES

House Made Breakfast Sausage 5

Smoked Bacon 5

Pimento Cheese Grits 5

Skillet Potatoes 4

Biscuit & Gravy 8

House Made Granola 8

FROM THE BAR

Temper Tantrum 10
gin, grapefruit cordial, lime, thyme

Mrs. Funk 9
rum, lemon, grenadine, absinthe, soda

VENOM 12
*rich italian vermouth, cold brew coffee,
px sherry, grapefruit oil*

One Single Mimosa 9

Bottomless Mimosa 15 / 2 hours

Bloody Mary 10

EXECUTIVE CHEF
@jonathanksearle



CULINARY TEAM
@LockboxLex