

DINNER

TO SHARE

Warm Olives 6
rosemary & citrus

Country Ham & Cheddar Hushpuppies 8
spiced honey & green goddess

Warm Ricotta Cheese 15
*fall squash, roasted mushrooms,
calabrian chile & hazelnuts*

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

Roasted Carrot Soup 8
vadouvan, crema & fines herbs

Beets Salad 13
d'anjou pear, cracked almonds & cacio de roma

Roasted Root Vegetables 13
*heirloom grains, honey crisp apples,
cumin yogurt & local honey*

Lamb Meatballs 13
sweet peppers, goat cheese & grits

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

SUPPER

Potato Gnocchi 26
fennel sausage, spicy tomato & ricotta

Char Grilled Cauliflower 25
black lentils, chimichurri & crispy seeds

Pasture-Raised Local Chicken 28
*brussels sprouts, spiced apple butter,
blue barley, cashews & garam masala*

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

Pan Roasted Diver Sea Scallops 32
*foraged mushrooms, pumpkin grits,
pickled ramps, brown butter & pepitas*

Braised Short Rib 34
*sweet potato romesco, blistered shishitos
& caramelize onion jus*

Cast-Iron Hog Chop* 30
*butternut, heirloom peas, cauliflower,
house fermented chile & sorghum*

VEGETABLES & SUCH

Crispy Brussels Sprouts 9
honey crisp apples, blue cheese & marcona almonds

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

Macaroni & Cheese 12
pimento cheese & crispy crust

EXECUTIVE CHEF
@jonathanksearle



+ CULINARY TEAM
@LockboxLex