

LUNCH

TO SHARE

Warm Olives 6
rosemary & citrus

Country Ham & Cheddar Hushpuppies 8
spiced honey & green goddess

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

Roasted Carrot Soup 8
vadouvan, crema & fines herbs

Quinoa Bowl 12
fall vegetables, blue barley & grilled pear

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

Crispy Brussels Sprouts 7
honey crisp apples, blue cheese & marcona almonds

ENTRÉES

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

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

Porchetta Sandwich 14
banana peppers, confit garlic aioli, lettuce

Lockbox Cheeseburger 15
american cheese, house pickles & special sauce

Grilled Ham & Cheese 14
havarti, broadbent ham, tart apple & sizzle butter

Pan Seared Salmon 16
*pumpkin grits, wild mushrooms, honey crisp & toasted
peanuts*

Pasture-Raised Local Chicken 16
fall succotash, butternut squash & pumpkin seed relish

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