

# BRUNCH

## TO START

Fried Apple Donuts 8  
*apple butter, salty caramel, oats & aged gouda*

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

Monkey Bread 8  
*lemon crema*

Preserved Peach Toast 8  
*hazelnuts & soft cheese*

## SIDES

House Made Breakfast Sausage 5

Smoked Bacon 5

Pimento Cheese Grits 5

Skillet Potatoes 4

Mixed Lettuces 7

House Made Granola 8

Green Smoothie 6  
*kale, strawberries, & banana*

## ENTREES

Cobb Salad 15  
*grilled chicken, cucumber, avocado,  
red onion, hard egg & kenucky blue*

Power Breakfast Bowl 14  
*lots of seasonal vegetables, scrambled farm eggs  
avocado, seeds & everything crunch*

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

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

Spit Roasted Porchetta & Eggs 15  
*buttery beans, wilted greens & salsa verde*

Smoked Salmon 14  
*crispy hashbrown, herbed cream cheese,  
root vegetables & soft egg*

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

Shrimp and Grits 16  
*smoked bacon, 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*

## DESSERT

Brown Sugar Paw Paw Pudding 8  
*burnt fluff & black forest walnut streusel*

Toffee Skillet Cake 8  
*salted caramel, spiced pecans  
& bourbon pecan ice cream*

Cornflake Panna Cotta 8  
*dulce de leche & chocolate pretzel crunch*

House Made Ice Cream & Sorbet 6  
*black forest walnut streusel*

## 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