

# DINNER

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## TO SHARE

Warm Olives 6  
*rosemary & citrus*

Country Ham & Cheddar Hushpuppies 8  
*spiced honey & green goddess*

Warm Ricotta Cheese 15  
*mushroom conserva*

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*

Roasted Carrot Soup 8  
*vadouvan, crema & fines herbs*

Beet Salad 12  
*satsuma marmalade, labna & pistachio brittle*

Potato Gnocchi 13  
*gorgonzola, cipollini, hazelnuts & tarragon*

Lamb Meatballs 13  
*sweet peppers, goat cheese & grits*

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

## SUPPER

House Made Gemelli 26  
*pork ragout, tomato, calabrian chile & grana*

Char Grilled Cauliflower 25  
*black lentils, chimichurri & crispy seeds*

Roasted Half Chicken 29  
*sunchokes, frisee, garlic, lemon & croutons*

Rainbow Trout 28  
*fish stew, fennel sausage, sweet potato, swiss chard  
last summer's shelling beans & cornbread*

Diver Sea Scallops 33  
*red cabbage, wild mushrooms,  
heirloom carrots, fig & hazelnuts*

Braised Short Rib 34  
*beef fat hash brown, parsnips,  
roasted onions & broccolini*

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

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## 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