

# LUNCH

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## TO START

Warm Olives 6  
*rosemary & citrus*

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

Mixed Lettuces 7  
*spiced pecans, feta & lime dressing*

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

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

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## ENTRÉES

Cobb Salad 14  
*grilled chicken, cucumber, avocado,  
red onion, hard egg, smoked bacon & kentucky blue*

**Chef's Power Lunch** 14  
*lots of seasonal vegetables, scrambled farm eggs  
avocado, seeds & everything crunch*

Spicy Fried Chicken Sandwich 13  
*sweet korean chili, iceberg lettuce,  
**bread n' butter** pickles & vidalia onion*

Slow Roasted Porchetta Sandwich 13  
*pickled peppers, roasted garlic aioli & iceberg*

Grilled Ham & Cheese 14  
*havarti, broadbent ham, tart apples & crispy-cheesy crust*

Lockbox Cheeseburger 15  
*american cheese, house pickles & special sauce*

Pan Seared Trout 16  
*fish stew, fennel sausage, sweet potato, wilted greens,  
last **summer's shelling beans & cornbread***

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*

## DESSERT

Brown Sugar Paw Paw Pudding 8  
*toasted fluff & black walnut streusel*

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

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

Fried Sweet Potato Donuts 8  
*maple yogurt, pomegranate & toasted pepitas*

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

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## HOUSEMADE SODAS

Orange Dream Soda 5  
*orange, vanilla, cream*

Ginger-Lemongrass Soda 4  
*not too spicy, refreshing*

## COCKTAILS

Velvet Crush 10  
*toasted French oak, blueberry, cinnamon, sparkling wine*

Spritz 9  
*dolin blanc, lime, soda, sage*

Temper Tantrum 10  
*gin, grapefruit cordial, lime, thyme*

## WINE

Chardonnay 16 / 60 btl  
*Russian River, Sonoma Cutrer 2016*

Pinot Noir 14 / 54 btl  
*Dundee Hills, Stoller Estate 2016*

Cabernet Sauvignon 14 / 52 btl  
*Paso Robles, Broadside Margarita Vineyard 2016*

EXECUTIVE CHEF  
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+ CULINARY TEAM  
@LockboxLex