

# DINNER

---

## TO SHARE

Warm Olives 6  
*rosemary & citrus*

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

Warm Ricotta Cheese 8  
*mushroom conserva, fit for two*

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*

Charred Broccoli Caesar 13  
*lemony anchovy dressing, grana & bread crumbs*

Beet Salad 13  
*satsuma marmalade, pistachio brittle & labneh*

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,  
creamer beans, & cornbread*

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

Braised Short Rib 34  
*crispy potato, roasted mushrooms, horseradish & jus*

Slow Cooked Pork Shank\* 30  
*sorghum seed hominy, charred brussels,  
chipotle, satsuma & cilantro*

New York Steak 36  
*maitre d'hotel butter, crispy fries & sea salt*

---

## 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