

BRUNCH

TO START

Fried Lemon Ricotta Donuts 8
wild berry preserves & lots of powdered sugar

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 5

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*

COCKTAILS

Temper Tantrum 10
gin, grapefruit cordial, lime, thyme

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

Venom 12
*rich italian vermouth, cold brew coffee,
px sherry, grapefruit oil*

Bloody Mary 10

MIMOSAS

One Single Mimosa 9

Bottomless Mimosa 15 / 2 hours

HOUSE-MADE SODAS

Orange Dream Soda 5
orange, vanilla, cream

Ginger- Lemongrass Soda 4
not too spicy, refreshing

EXECUTIVE CHEF CODY DEROSSETT & CULINARY TEAM

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