

LUNCH

TO START

Warm Olives 6
rosemary & citrus

Country Ham & Cheddar Hushpuppies 8
spiced honey & green goddess

Mixed Lettuces 7
spiced pecans, feta & lime dressing

Cauliflower Soup 8
spiced hazelnuts, gold raisins & mint

Grilled Asparagus 10
feta, garlic & olives

HOUSEMADE SODAS

Orange Dream Soda 5
orange, vanilla, cream

Ginger-Lemongrass Soda 4
not too spicy, refreshing

ENTRÉES

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

Chef's Power Lunch 14
*seasonal vegetables, scrambled farm eggs, crispy seeds
avocado, house hot sauce, & everything crunch*

Spicy Fried Chicken Sandwich 13
sweet korean chili, b&b pickles, iceberg & vidalia onion

Slow Roasted Porchetta Sandwich 13
pickled peppers, giardiniera, 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

Verlasso Salmon 16
leeks, black eyed peas & spring onion

Pasture-Raised Local Chicken 16
winter succotash, butternut squash & pumpkin seed relish

The Weekly Plate 12
*comfort food, chef's whim
ask server for details*

EXECUTIVE CHEF CODY DEROSSETT & CULINARY TEAM
@codyderosett @lockboxlex