

DINNER

TO SHARE

Warm Olives 6
rosemary & citrus

Country Ham & Cheddar Hushpuppies 8
old bay & comeback sauce

Warm Ricotta Cheese 14
wild mushroom, egg yolk & asparagus

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

White Gazpacho Soup 8
almonds, pickled strawberry & fennel

Charred Broccoli Caesar 10
lemony anchovy dressing, grana & bread crumbs

Beet Salad 13
strawberries, goat cheese & watercress

Salt-Baked Florida Shrimp 13
'peel n' eat', comeback sauce & spicy cocktail

Spanish Octopus 17
field pea hummus, favas, ramps & verde

SUPPER

Rabbit & Dumplings 26
peas, lemon preserve & fine herbs

Char Grilled Cauliflower 25
black lentils, chimichurri & crispy seeds

Roasted Chicken 28
farro, spring onions, peas, trumpet mushroom & asparagus

Market Fish MP
leeks, black eyed peas & ramps

Diver Sea Scallops 32
rice middlins, ham XO, sugar snap peas & peanuts

Smoked Short Rib 34
dried chili paste, cilantro, mint, red onion & corn nuts

Char Grilled Pork Chop 28
local spinach, blue cheese, green strawberries & radish

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

VEGETABLES & SUCH

Grilled Asparagus 10
feta, garlic & olives

Crispy Potatoes 8
crema & spring onion

Macaroni & Cheese 12
pimento cheese & crispy crust

Roasted Heirloom Carrots 8
toasted grains, ras el hanout & labna

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*consuming raw or uncooked foods may result in foodborne illness