

MOTHER'S DAY 2019

FIRST

Seasonal Fruit Salad
ricotta, local honey, citrus & berries

House Made Granola
greek yogurt & strawberries

Mixed Lettuces
spiced pecans, feta & sorghum-lime dressing

Wedge Salad
avocado ranch, roasted tomato & bacon

BRUNCH

Cobb Salad
*grilled chicken, cucumber, avocado,
red onion, hard egg & blue cheese*

Power Bowl
*lots of seasonal vegetables, scrambled farm eggs
avocado, seeds & everything crunch*

Eggs Benedict
*buttermilk biscuit, house cured ham,
poached farm eggs & hollandaise*

Shrimp and Grits
bacon, fried egg & tomato jus

Pan Roasted Verlasso Salmon
leek soubise, field peas & ramps

DESSERT

Chocolate Pot de Crème
tahini caramel, whip & caramel corn

Lemon Ricotta Donuts
wild berry preserves & lots of powdered sugar

EXECUTIVE CHEF CODY DEROSSETT & CULINARY TEAM
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167 W Main Street | Lexington, Kentucky | LockboxLex.com

*consuming raw or uncooked foods may result in foodborne illness

FROM THE BAR

Saracco Moscato d'Asti

glass 13

bottle 48

Saint Hilaire Brut Sparkling

bottle 40

Domaine Mauperthuis Sauvignon Blanc

bottle 40

Steel Pacini Vineyards Zinfandel

bottle 51

SPECIALTY COCKTAILS

Velvet Crush 10

toasted french oak, blueberry, cinnamon, sparkling wine

The Mean Reds 10

spiced chai infused vodka, ginger beer, rosemary

Rose Spritz 9

rose red dolin blanc, flower water, clarified lime, soda

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