

DINNER

TO SHARE

Warm Olives 6
rosemary & citrus

Tater Hunks 8
scallion & onion dip

Smoked Catfish Brandade 12
shishito pepper, onion, celery & house saltines

Key West Shrimp 15
*Anson Mills Carolina gold rice, chorizo
& heirloom tomato*

Tomato Pie 14
sweet corn, onion, basil & green goddess

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

Tomato Gazpacho Soup 8
crispy ham, cucumber & dill

Summer Peaches 10
pickled blackberries, buttermilk & almonds

House Made Sausage 13
Anson Mills creamer peas, garlic & spicy greens

SUPPER

Summer Spaghetti 24
heirloom tomato, Leo's garlic, & oregano

Rabbit & Dumplings 26
squash, shishito pepper, lemon preserve & fine herbs

Char Grilled Cauliflower 25
black lentils, chimichurri & crispy seeds

Marksbury Chicken 28
*forest mushrooms, sweet potatoes, sweet onion, yassa jus
& benne seed*

Pan Roasted Salmon 28
spiced yogurt, spaghetti squash, pepitas & jalapeno

Diver Sea Scallops 32
melon trio, cucumber & chicharrones

Slow Roasted Pork 28
local shelling beans, okra & chow chow

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

VEGETABLES & SUCH

Okra 8
house hot sauce, sweet corn, & benne seed

Summer Squash 8
roasted eggplant, pickled currants & sweet onion

Macaroni & Cheese 12
pimento cheese & crispy crust

Granny's Pole Beans 8
tomatoes, bread crumbs, garlic & crispy shallot

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*consuming raw or uncooked foods may result in foodborne illness