

# EASTER BRUNCH 2017

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## TO START

Sticky Cinnamon Bun 6  
*toasted pecans & sorghum cream cheese frosting*

Seasonal Fruit Salad 9  
*ricotta, local honey & toasted pine nuts*

Pickled Shrimp 13  
*spicy house cocktail, pickled okra & saltines*

Roasted Oysters\* 14  
*garlic butter, chili & lemon*

Local Lettuces 7  
*spiced pecans, feta & lime dressing*

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## FROM THE BAR

Lion's Tail 10  
*buffalo trace bourbon, allspice dram, lime*

Temper Tantrum 10  
*gin, grapefruit cordial, lime, thyme*

Mrs. Funk 9  
*rum, lemon, grenadine, absinthe, soda*

Mimosa 9

Bloody Mary 10

## ENTREES

Traditional Easter Dinner 23  
*slow roasted Easter ham, braised greens,  
smashed sweet potatoes with sorghum butter & cream biscuits*

Fried Chicken on a Biscuit 12  
*B&B pickles, creole mustard, & spiced local honey*

Kentucky Ham Melt 13  
*house ham, havarti, fried egg & gravy  
on crispy Sunrise sourdough*

Spring Vegetable Quiche 15  
*ky asparagus, wild mushrooms, new potatoes,  
gruyere, bacon jam & local lettuces*

Eggs Benedict 15  
*buttermilk biscuit, house ham, poached farm eggs & hollandaise*

Kale Salad & Poached Farm Eggs 14  
*smoked pork belly & grilled bread*

House Cured Salmon Toast 14  
*avocado, boursin, soft egg, local lettuces & Sunrise wheat*

Lockbox Cheeseburger 15  
*american cheese, house pickles & special sauce*

North Carolina Rainbow Trout 18  
*new potatoes, fennel, sweet peppers & spicy broth*

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## SIDES 5

House Made Breakfast Sausage or Bacon

Skillet Potatoes

Pimento Cheese Grits

Scratch Biscuit

EXECUTIVE CHEF  
@jonathanksearle



CULINARY TEAM  
@LockboxLex