

MOTHER'S DAY BRUNCH 2017

TO START

Sticky Cinnamon Bun 6
toasted pecans & sorghum cream cheese frosting

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

Pickled Shrimp 14
spicy house cocktail, pickled okra & saltines

Roasted Oysters* 16
garlic butter, chili & lemon

Local Lettuces 8
spiced pecans, feta & lime dressing

FROM THE BAR

Spring Fling 10
sparkling wine, rhubarb-rose cordial

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

Clearance, Clarence 10
milk clarified bourbon, vanilla, lemon, orange oil, aromatic bitters

Temper Tantrum 10
gin, grapefruit cordial, lime, thyme

21c Selects Woodford RSV Old Fashioned 20
sugar, sarsaparilla bitters, citrus peels

Mimosa 9

Bloody Mary 10

ENTREES

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

Gulf Shrimp & Grits 16
roasted mushrooms, country ham, wilted greens & creole jus

Lockbox Cobb Salad 14
gem lettuce, avocado, pickled shrimp, hard egg, red onion, kenny's blue cheese & smoked bacon

House Cured Salmon Toast 15
avocado, boursin, soft egg, local lettuces & Sunrise wheat

Lockbox Cheeseburger 15
american cheese, house pickles & special sauce

Kentucky Silver Carp 18
baby kale, fennel sausage, butter beans & spring onion pistou

SIDES 5

House Made Breakfast Sausage or Bacon

Skillet Potatoes

Pimento Cheese Grits

Scratch Biscuit

EXECUTIVE CHEF
@jonathanksearle



CULINARY TEAM
@LockboxLex