

EASTER BRUNCH 2018

TO START

Sweet Potato Donuts 8
caramel, sweet potato whip & hazelnut crumble

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

Lockbox Pimento Cheese 10
pretzel crackers & pickled vegetables

Deviled Eggs 7
crispy chicken skins & house hot sauce

Buttermilk Biscuit & Sausage Gravy 8

Local Lettuces 8
spiced pecans, feta & lime dressing

Wedge Salad 9
bacon, tomato, creamy blue cheese dressing & dill

FROM THE BAR

Bunny Mary 10
vodka, carrot blend, maple, berbere spice

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

Temper Tantrum 10
gin, grapefruit cordial, lime, thyme

One Single Mimosa 9

Bottomless Mimosa 15 / 2 hours

Bloody Mary 10

ENTREES

Fried Chicken on a Biscuit 13
B&B pickles, creole mustard, & spiced local honey

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

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

Shrimp & Grits 15
smoked bacon, wilted farm greens, fried egg & roasted tomato jus

Cast-Iron Buttermilk Waffle 10
*peach preserves, blueberries, maple & whipped cream
add fried chicken & put the sweets on the side 7*

House Cured Salmon Toast 16
avocado, boursin, soft egg, local lettuces & Sunrise wheat

Cobb Salad 15
grilled chicken, cucumber, avocado, red onion, hard egg, bacon & Kenny's blue cheese

Lockbox Cheeseburger 15
american cheese, house pickles & special sauce

Weisenberger Grits 'al Forno' 17
mushroom bolognese, cauliflower & hazelnuts

Pan Roasted Salmon 18
roasted beets, beluga lentils, cucumber & yogurt

SIDES

House Made Breakfast Sausage or Bacon 5

Skillet Potatoes 4

Pimento Cheese Grits 5

House Made Granola 7

Fruit Cup 6

EXECUTIVE CHEF
@jonathanksearle



CULINARY TEAM
@LockboxLex