

cocktails

TEMPER TANTRUM	10
new amsterdam gin, housemade grapefruit and lime simple syrup, lime juice	
CLEARANCE, CLARENCE	10
milk-clarified bourbon, vanilla syrup, lemon juice	
KEY TO MY CASTLE	12
castle & key gin, lime, lemon, juniper, kentucky straight ice, tonic	
SMOKE SIGNALS	13
tequila, mezcal, blueberry balsamic shrub, blanc de blanc, rosemary	

zero proof

GIRL NEXT DOOR	4
housemade grapefruit and lime simple syrup, lime juice, soda water	
ORANGE DREAM	4
orange-vanilla syrup, oat milk, soda water	
AMARILLO BY MORNING	6
lyle's amaretti, simple, house made sour egg white upon request	

to share

LOCKBOX SHARE BOARD	28
pimento cheese, deviled egg spread, country ham, pepper jam, house pickles, biscuits, crackers	
SMOKED TROUT DIP	15
sunrise wheat, dill, pickled onion, cucumber	
OLIVES & ALMONDS	8
lemon agrumato, apricot, marcona almond	

plates

KALE CAESAR	13
anchovy, fresno chili, cornbread crumb, grana	
COBB SALAD	17
fried chicken, bleu cheese dressing, cherry tomato, cucumber, red onion, avocado, house bacon, corn	
CHOPPED SMOKED PORK SANDWICH	13
sweet onion, bread and butter pickles, vinegar barbecue sauce, house bun	
BIG FISH SANDWICH	15
beer brined fried carolina catfish, white remoulade, tomato, texas toast, creamy slaw	
MUSHROOM FRENCH DIP	16
roasted local mushrooms, horsey sauce, red wine caramelized onions, gruyere, sunrise sourdough, mushroom au jus	
LOCKBOX CHEESEBURGER	18
lettuce, pickle, american cheese, special sauce, french fries	
MEATLOAF MEATBALLS	21
buttermilk whipped potatoes, braised green beans, red sauce	
SHAKSHUKA	14
spiced tomato sauce, feta, cilantro, egg, grilled bread	
POWER BOWL	15
kale, summer veg, tomato, farro, 7-minute egg, sesame ginger vinaigrette, avocado	

sides

PIMENTO CHEESE MAC	8
FRENCH FRIES	4
MIXED GREENS SALAD	5
MARINATED BLACKEYED PEAS	5
CREAMY SLAW	4

Prepared for you by **Chef Nick Fisherkeller & Culinary Team**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.