

snacks

SUNRISE SOURDOUGH BREAD.....	6
cultured butter, rosemary oil	
CREAMY MUSHROOM SOUP.....	8
roasted mushroom, toasted hazelnut, chervil	
GRILLED PORK BELLY SKEWERS.....	10
country ham XO, toasted peanut, cilantro, radish	
BLISTERED SHISHITO PEPPERS .....	12
jalapeño vinaigrette, peanut gravy, marigold, crisp apple	
HAM & SWEET CORN HUSHPUPPIES .....	9
green goddess	
LOUISIANA SHRIMP BBQ.....	16
worcestershire, garlic, butter, lemon, sunrise baguette	
SHARE BOARD.....	28
lockbox pimento cheese, deviled egg spread, country ham, chow chow, pickle, pepper jam, biscuit & cracker	

mids

CRISPY BRUSSELS SPROUTS.....	13
country ham XO, ginger vinaigrette, sesame seed	
MIXED GREENS .....	12
crisp apple, pomegranate, candied pecans, fresh cheese, lemon thyme vinaigrette	
KALE CAESAR.....	13
anchovy, fresno chili, cornbread crumble, grana	
BRAISED BEET SALAD .....	14
chili-cumin yogurt, cashew, lime, mint, cilantro	
CRISPY SWEET POTATO .....	12
carrot top pistou, harissa cane butter, roasted garlic yogurt	
PIMENTO MAC N CHEESE.....	15
lockbox classic with a crispy cheese crust	

supper

LOCKBOX CHEESEBURGER .....	18
lettuce, onion, american, pickles, special sauce	
PARISIAN GNOCCHI .....	28
charred carrot, brown butter, mimolette, sage, walnut oil	
ROASTED CELERY ROOT .....	29
sauce diane, pickled mustard seed, apple puree	
ROASTED CHICKEN BREAST .....	29
apricot cashew relish, goat yogurt, baby carrot	
GRILLED HOG CHOP .....	35
matsutake tare, squash puree, shaved brussels, poppy seed, blue cheese	
PAN SEARED 6oz SEA BASS .....	48
roe butter, bay leaf oil	
CHAR GRILLED 12oz N.Y. STRIP .....	48
herb butter, demi, crushed red potatoes, horseradish dressing	

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.

