

# LOCKWOOD

RESTAURANT & BAR



- arugula* salad | red quinoa. parmesan. grape. walnut-honey dressing • 9
- cheese & charcuterie* | chefs choice. cherry jam. sourdough  
grainy mustard. pickle • 21
- charred *octopus* | arugula. fingerling potato. pickle. lemon • 14
- clam chowder* | leek. potato. bacon. chive • 10
- beef tartare* | black truffle. dijon aioli. espelette. egg yolk • 16
- burrata* | roasted apple and squash. balsamic reduction. sourdough. sorrel • 14
- cheese curds* | tempura fried. pappadew pepper aioli • 10

## .... FROM THE BUTCHER BLOCK

- dry aged *ribeye* | 50day dry aged. delmonico.....\$52
- striploin* | 10oz. slagel farm .....\$39
- ribeye cap* | 10oz “spinalis dorsi” roasted garlic butter. jus .....\$65
- bistro steak* | 8oz. coulette.....\$36
- bone in ribeye* | 40oz. lite age.....\$86
- kobe striploin* | 7oz -or- 12oz. japanese A5.....\$79 | \$130

## THE REST OF THE FARM...

- roasted *chicken* breast | chanterelle mushroom. brussel sprout  
leaves. sunchoke puree • 24
- “bbq” *salmon* | cucumber gazpacho. charred onion. asparagus.  
pine nut. dill. pickled parsley root • 26
- roasted *pork loin* | smoked pinto bean. frisee. bagna cauda  
vinaigrette. quince chutney. chicharron fluff • 29
- loin of *lamb* | barley. swiss chard. roasted tomatillo. escargot  
ragout • 38
- spaghetti* | bolognese. ramp. parmesan. short rib • 26
- mushroom* pasta | truffle. fine herb • 22
- halibut* | creamed fennel. black truffle. white wine - tarragon  
emulsion • 36
- scallops* | pearl lentil. petite carrot. habanero yogurt. carrot  
orange demi • 28

## THE “FLUFF”

- yukon potato* | demi. chive
- asparagus* | grilled. truffled  
hollandaise
- soft poached egg* | white corn grits  
matsutake mushroom & leeks
- crispy sunchoke*s | baked potato  
goodies

**10\$ EACH**

- mushrooms & truffle*  
chanterelle. beech. hen of the  
woods. matsutake. black truffle  
\$14

