

LOCKWOOD

RESTAURANT & BAR

prix fixe menu

celery root soup

smoked salmon, marble rye, dill crème fraiche

mussels

shallots, garlic, fines herbes, pernod

caesar

hearts of romaine, parmesan, garlic croutons, homemade dressing

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free range amish chicken

mashed potato, winter root vegetables, chicken jus

organic shetland salmon

braised red cabbage, smoked fingerlings, bearnaise

braised beef short rib

mac n' cheese, wilted spinach

vegetarian risotto

winter root vegetables, mascarpone, parsley

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maple mascarpone cheesecake

poached pears, vanilla bean, walnut shortbread

chocolate caramel tart

sea salt, whipped cream

crème brûlée

classic burnt custard

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\$44

available from 5pm until 7pm

not available for parties over 20

all items may be ordered a la carte, one selection per grouping, price is not inclusive of tax, and gratuity no splitting or substitutions

chef, gregory elliot

sous chef, valeria benner

we are proud supporters of local family farmers, markets, & sustainable suppliers

please notify the server of any dietary restrictions

consumer advisory:

consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

18% gratuity added to checks for groups of 6 or more