

LOCKWOOD

RESTAURANT & BAR

brunch

starters to share

artisan cheese selection	16
an assortment of artisan cheeses, toasted fruit & nut bread, garnishes.	
calamari fritto misto	13
semolina breading, cocktail sauce	
oysters on the halfshell	3.5 EA
mignonette, cocktail sauce, fresh lemon	
charcuterie platter	16
selection of fra' mani cured meats, pickled vegetables, mustard, grilled sourdough	

entrees

garden omelet	15
sautéed spinach & arugula, goat cheese, caramelized onions. served with herbed potatoes or seasonal vegetables.	
swedish breakfast	17
seared salmon and lemon scented crepes, lingonberry preserves and crème fraiche.	
stuffed french toast	15
brioche stuffed with either bananas & nutella or vanilla scented mascarpone. served with bacon, sausage or seasonal vegetables.	
benedict oscar	17
poached eggs, sautéed spinach and fresh crab, english muffin, hollandaise sauce, fines herbs. served with seasonal vegetables or fresh fruit.	
slagel family farm short rib hash	15
roasted potatoes, scallion, crème fraiche, poached egg	

bloody mary bar

15 / 12- with the buffet

customize your own bloody mary by picking among three of our homemade mixes: lockwood mary, maria and mai mix. For those who thought a bloody mary was only made with vodka might be surprised to not only find a choice of numerous vodkas on the menu, but also sake and tequilas.

- lockwood mary mix: tomato juice, horseradish, worcestershire, a-1, Tabasco, black pepper, lemon
- maria mix: tomato juice, chipotle peppers, cilantro, lime,
- mai mix: tomato juice, soy sauce, ginger, wasabi, lime, white pepper

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