

# LOCKWOOD

RESTAURANT & BAR

## starters to share

<b>artisan cheese selection</b> – an assortment of artisan cheeses, toasted fruit & nut bread, garnishes	14
<b>calamari fritto misto</b> – semolina breading, cocktail sauce	13
<b>celery root soup</b> – smoked salmon, marble rye, dill crème fraiche	8
<b>oysters on the halfshell</b> – mignonette, cocktail sauce, fresh lemon	3.5 EA
<b>charcuterie platter</b> – selection of fra’mani cured meats, pickled vegetables, mustard, grilled sourdough	16
<b>mac n’ cheese</b> - strozzapretti pasta, les freres farmstead cheese, bacon, toasted bread crumbs	10
<b>seasonal flatbread</b> – apple caponata, brie cheese, wild mushrooms, watercress	12

## salads

all salads can be prepared as appetizers for \$9. appetizer salad with a cup of soup for the same price as an entrée salad

<b>baby beet salad</b> – capriole goat cheese, marble rye croutons, honey-thyme vinaigrette	13
<b>lockwood cobb</b> – grilled chicken breast, egg, avocado, tomato, scallion, bacon, great hill blue cheese	15
<b>romaine</b> – caesar dressing, garlic croutons, white anchovy add grilled chicken breast – 16    add grilled shrimp – 18    add scottish salmon - 20	13
<b>tuna provencal</b> – olive oil poached ahi tuna, piquillo peppers, sun dried tomato, olives, egg	15
<b>buffalo chicken</b> – romaine, tomatoes, celery, red onion, roquefort dressing	14

## sandwiches

served with choice of french fries, truffled potato chips, seasonal fruit, or market greens. add cup of soup for \$5

<b>palmer house club</b> - smoked turkey breast, bacon, gruyere cheese, tomato, black pepper mayonnaise	13
half club and a cup of soup	15
<b>seared ahi tuna</b> – sesame seed crust, napa cabbage, ginger, wasabi aioli	16
<b>lockwood burger</b> – slagel family farm beef, served with onions, local cheddar, lettuce, tomato add choice of local farmer’s egg, bacon, mushrooms- 1ea	16
<b>michigan turkey burger</b> – caramelized onions, garlic aioli, arugula, shepherd’s hope cheese	14
<b>artisan grilled cheese</b> – four local cheeses, sourdough	12

## entrées

<b>wild mushroom pappardelle</b> – roasted garlic, local goat cheese, porcini mushroom broth	18
<b>scottish salmon</b> – warm fingerling potato salad, watercress, sauce verte	22
<b>roasted amish chicken</b> – mac n’ cheese, wilted spinach, thyme-chicken jus	20

## sides

<b>wilted spinach</b> 6	<b>mashed potato</b> 6	<b>grilled broccolini</b> 6	<b>coleslaw</b> 5
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**chef**, gregory elliott

**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