

LOCKWOOD

RESTAURANT & BAR

lunch prix fixe

caesar salad

garlic croutons, white anchovy

market greens

goat cheese, herbed ciabatta croutons,
sherry vinaigrette

lockwood burger

slagel farm beef, choice of sunny side up egg,
bacon, mushrooms, onion, cheddar
or gruyere

three-cheese focaccia melt

portabella mushroom, roasted tomatoes,
olive tapenade, arugula, garlic aioli

scottish salmon

warm fingerling potato salad,
watercress, sauce verte

bertha's famous brownie

\$25

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