

LOCKWOOD

RESTAURANT & BAR

SEAFOOD

Ginger cured salmon / 14

cucumber, rye, lemon, pickled red onion

Hawaiian blue prawn / 14

ginger miso puree, dashi, shimeji mushrooms

Sea scallops / 15

snap peas, unagi sauce, spicy ginger cream

Octopus / 15

romesco sauce, marcona almonds, herb salad

Halibut / 27

peas, carrot puree, radish, lemon, olive oil

Skuna bay salmon / 28

black rice, yuzu froth, shiitake

Rainbow trout / 24

french lentils, haricot verts, lemon, parsley

GARDEN + GRAINS

Spring radishes / 9

soft butter, sea salt, herb salad

Carrot + quinoa salad / 13

feta cheese, mache lettuce, radishes, avacado

Pea tendril + mache salad / 12

radishes, cucumber, ginger vinaigrette, mixed seeds

Warm asparagus salad / 15

chopped egg, shallots, tarragon butter, morels

Spring vegetable tasting / 23

peas, swiss chard, bulgar wheat, baby carrots, knob onions,

asparagus, red pepper

MEAT

Pork belly / 14

slow poached eggs, bacon puree, grilled scallions, sour dough

Flat iron / 25

kimchi puree, pickled chilies, grilled trumpet mushrooms

Duck breast / 26

basmati rice, red curry

Spring Lamb / 35

fava beans, knob onions, white asparagus, mushrooms

Roasted slagel farm's chicken / 33

marble potato, rooftop herbs, spring vegetables, chicken jus

Ribeye / 44

grilled ramps, peas, pearl onions, confit potatoes

Beef filet / 40

potato puree, asparagus, veal jus

A LITTLE EXTRA

Buttered peas / 7

pearl onions, cobb bacon

Roasted baby carrots / 7

black cumin

Swiss chard / 6

banyuls

Forest mushrooms / 8

sea salt, truffle oil

Asparagus / 8

tarragon butter

Executive Chef, Joseph Rose

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.