APPETIZERS

Poutine 19
French fries-braised beef-rosemary gravy
Local cheese curd

Fried Brussels sprouts 18
Cr isp pancetta-dried cranberry-smoked almond
Parmesan-chili spiced honey *V

Country olives 12
Marinated olives-asiago crackers *V

Cheese & charcuterie 30
Assorted local meats & cheeses-fig jam
Grilled shishito pepper-asiago cracker

Crab cake 20
Maryland style-remoulade-apple fennel slaw

*V can be vegetarian

SOUP

Chicago clam chowder 12
Hot Italian sausage-clams
Roasted tomato cream

Tomato basil 10
Fire roasted tomato-fresh basil *V

SALAD

Roasted beet 17
Candy stripe and golden beets-sliced
Radish-arugula-grapefruit-dill-parmesan
Crisp-aged balsamic & pistachio vinaigrette *V

Wedge salad* 17
Baby iceberg-sliced pear-chopped bacon
Toasted walnut-red onion-7 minute egg
Bleu cheese dressing *V

ENTRÉES

Penne a la vodka 22
Grilled chicken-penne pasta-parmesan
Creamy tomato sauce-basil

Roasted chicken 26
Herb roasted chicken breast-butternut squash
Risotto-blistered tomato-pickled red onion
Chicken jus

Grilled salmon* 29
Wild rice-herbed mushroom sauce-fried parsnip
Charred onion butter

Lockwood burger* 22
Bacon jam-aged white cheddar-secret sauce-fries

New york strip* 52
12 oz. striploin-garlic fries-pepper cream sauce

Filet* 58
8 oz. filet-braised kale-maple roasted carrot
Black garlic shoyu butter

Lobster roll 28
Poached lobster-toasted New England roll
Brown butter mayo-fries

Lockwood

Restaurant & Bar

Split plate charge $8—parties of 6 or more an 18% service charge will be added to final bill.
We are proud supporters of local family farmers, markets, & sustainable suppliers. Please notify the server of any allergies or dietary restrictions before placing your order.

*Consumer Advisory: Consuming raw or undercooked meats, poultry, fish, shellfish or eggs may increase your risk of food-borne illness especially with certain conditions.

11.2023
DESSERTS
BERTHA'S BROWNIE 13
CHOCOLATE GANACHE-BERRY COULIS BROWNIE CRUMBLE
HAZELNUT PRALINE 12
CHOCOLATE HAZELNUT MOUSSE FINANCIER-PRALINE
APPLE TART 12
FIRE ROASTED FUJI APPLE-SALTED CARAMEL-GINGEBREAD STREUSEL MARCONA ALMOND CRUNCH
TEMPERANCE COCKTAILS
TUSCAN SUN 12
STRAWBERRY PUREE-BASIL-FRESH LIME SIMPLE SYRUP-CRANBERRY JUICE
LEMON & GINGER COOLER 12
CRANBERRY & ORANGE JUICES GINGER PUREE-LEMON-GINGER BEER
DESSERTS & LIBATIONS
COCKTAILS
HARVEST MARTINI 17
VODKA-POM-PEAR NECTAR-LEMON SIMPLE SYRUP-SAGE
LEMONGRASS CUCUMBER MULE 16
VODKA-LEMONGRASS SYRUP LIME-GINGER BEER-CUCUMBER
THE GARLAND 15
TEQUILA-AMARO NONINO-LIME JUICE CINNAMON SYRUP-Q GRAPEFRUIT SODA
THE FITZGERALD 15
GIN-SWEET VERMOUTH-PIMMS CINNAMON SYRUP-ORANGE BITTERS
KENTUCKY BELLE 16
RYE-HONEY-PASSIONFRUIT PUREE FRESH LEMON-SPARKLING BRUT-MINT
CHERRY MINT CREEK 15
BOURBON-CHERRY LIME MINT SYRUP-GINGER ALE
CRANBERRY PRESS 16
CRANBERRY GIN-SODA WATER GINGER ALE-SAGE-LEMON
OUR SPECIALITIES
1871 SAZERAC 16
RYE-MONTENEGRO-ABSENTH DEMERARA SYRUP-LEMON PEEL
PALMER HOUSE BLOODY MARY 15
HOT PEPPER INFUSED VODKA-GUINNESS FLOATER-OUR OWN SPECIAL MARY MIX
PALMER HOUSE MARTINI 16
MANDARIN VODKA-PLUM BITTERS MOSCATO WINE
PALMER HOUSE fashion
PALMER HOUSE OLD FASHIONED 19
PALMER HOUSE-FEW SELECT BOURBON EDITION DEMERARA SYRUP-ORANGE BITTERS
BROWNIE OLD FASHIONED 17
RYE-FRANGELICO-CREME DE CACAO CHERRY-MINI BROWNIE
BANANA OLD FASHIONED 16
BOURBON-MYER'S DARK RUM WALNUT BITTERS-BANANA PUREE
MEZZI OLD FASHIONED 16
MEZCAL- GRAPEFRUIT BITTERS SIMPLE SYRUP
LOCAL BEERS
BURNT CITY TWO HEADED BOY 12
PILSNER- 5%-16 OZ.
HALF ACRE BODEM 12
INDIA PALE ALE-6.7%-16 OZ.
BUCKLEDOWN PARTY PILLOW 12
HEFENÆIZEN STYLE-5.3%-16 OZ.
SPITEFUL 12
WORKING FOR THE WEEKEND DOUBLE IPA-7.9%-16 OZ.
CRAFT DRAUGHTS
GOOSE ISLAND 12
IPA-7.5%
HALF ACRE DAISY CUTTER 13
PALE ALE-5.2%
PALMER HOUSE PILSNER 13
PILSNER-5%
REVOLUTION ANTI-HERO 12
IPA-6.7%
SEASONAL 12
SIERRA NEVADA HAZY LITTLE THING 13
IPA-6.7%
TWO BROTHERS DOMAINE DUPAGE 13
FRENCH CONTRY ALE-6.2%