

# Locket

## SMALL PLATES

### SMASH BURGER SLIDERS\* (3)

Creekstone Farms beef, American cheese, pickles, onions, Locket sauce, brioche buns, topped with crispy fried shallots


### FRIED CALAMARI


cherry peppers, artichokes, olives, marinara, grilled lemon

### TUNA POKE\*

sesame ginger marinade, seaweed salad, wasabi guacamole, spicy aioli, pickled ginger cream, wonton chips

18 **ROASTED RED BEET HUMMUS**  16  
garlic toum, sliced radishes, pickled red onion, ras el hanout, house-made garlic naan

19 **CHESAPEAKE CRAB IMPERIAL DIP**  22  
jumbo lump crab, capers, red peppers, baked with parmesan crumbs, served with Old Bay lavash crackers.

21 **WINGS (8)**  19  
mild, honey mustard, teriyaki, or spicy apricot served with celery and smoked blue cheese dressing

## SOUP + SALADS

### FRENCH ONION SOUP GRATINÉE

savory beef & onion broth, brioche croutons, gruyere, mozzarella

### MONTEREY FRIED CHICKEN


crispy chicken bites, romaine, napa cabbage, black beans, marinated tomatoes, cucumber, chipotle ranch, bbq sauce

### BLACKENED CHICKEN CAESAR

romaine, brioche crumble, house-made caesar dressing



### LOBSTER COBB SALAD

¼ lb lobster salad, mixed greens, romaine, marinated tomatoes, chopped egg, grilled corn, carrots, cucumber, avocado, applewood bacon, champagne vinaigrette


14 **MEDITERRANEAN**  18  
quinoa, baby arugula, house pickled beets, avocado, marinated tomatoes, beet hummus, balsamic onions, sunflower seeds, fried goat cheese, grilled lemon, champagne vinaigrette

21 +shrimp 12 | +chicken 12 | +salmon\* 16

**GRILLED SMOKED SALMON\***  27  
mixed greens, marinated tomatoes, pee wee potatoes, balsamic onions, goat cheese, champagne vinaigrette


19 **STEAK WALDORF\***   29  
filet mignon tips, mixed greens, red grapes, marinated tomatoes, celery, dried cranberries, candied walnuts, blue cheese crumbles, tarragon aioli, champagne vinaigrette

MKT

**SESAME CRUSTED TUNA\***  28  
mixed greens, Napa cabbage, carrots, cucumber, red onion, marinated tomatoes, crispy wontons, micro cilantro, peanuts, Thai peanut vinaigrette

## ENTRÉES


**HICKORY SMOKED ATLANTIC SALMON\***  Mediterranean quinoa salad, garlic spinach, smoked tomato butter, basil oil 35

**BLACK PEPPER CRUSTED TUNA\***  summer vegetable ratatouille, smoked paprika aioli, sun-dried tomato vinaigrette 39

**CRAB CAKES**  spicy remoulade, corn & tomato relish, Old Bay fries 38

**PENNE POMODORO**  house-made penne, roasted mushrooms, English peas, marinara, basil, evoo 26

**CHICKEN PAILLARD** angel hair pasta, roasted mushrooms, baby arugula, sun-dried tomatoes, lemon caper butter 27

**5 OZ FILET MIGNON\***  roasted garlic mashed potatoes, grilled asparagus, chianti jus 42

## SANDWICHES

### LOCKET BURGER\*

Creekstone Farms beef, Tillamook cheddar, lettuce, tomato, onion, pickles, Locket Sauce, brioche bun, fries | Substitute a 'Beyond Burger' for \$ 2.00

### KEY BRIDGE CLUB

house smoked turkey breast, applewood bacon, gruyere cheese, lettuce, tomato, dijonnaise, toasted brioche, fries

### DECLAN'S B.L.T.

applewood bacon, lettuce, tomato, dijonnaise, toasted brioche, fries

21 **D.C. HOT CHICKEN** 19  
fried chicken breast, mumbo sauce, pickles, chipotle aioli, vinegar slaw, brioche bun, fries

19 **STRACCIATELLA + PROSCIUTTO + MORTADELLA** 21  
panuozzo sandwich with baby arugula, pesto, balsamic roasted tomatoes

17 **EGGPLANT PARMESAN**  18  
panuozzo sandwich with fresh mozzarella, oven-roasted tomatoes, baby arugula, pesto, shredded parmesan, hand crushed tomato sauce

## NEAPOLITAN PIZZA


### CRUSHED TOMATO MARGHERITA

hand crushed tomato sauce, basil, fresh mozzarella

17 **FIG + PROSCIUTTO GORGONZOLA** 21  
roasted garlic puree, whipped ricotta, baby arugula, hot honey

### RUSTIC ITALIAN

sopressata, local Italian sausage, roasted red peppers, mozzarella

19 **WILD MUSHROOM**  20  
shiitake, portobella, cremini + oyster mushrooms, pesto, mozzarella, truffle oil, baby arugula, pickled red onion, red wine gastrique

## SIDES

**GRILLED ASPARAGUS**  12

**LEMON GARLIC SPINACH**  12

**FRIES**  8

**SWEET POTATO FRIES**  8

**GARLIC WHIPPED POTATOES**  9

**HERB + PARMESAN**  11  
**CRISPY LAYER POTATOES**

 Vegan

 Vegetarian

 Dairy-free

 Gluten-free

 Contains nuts

 Contains shellfish

\* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

LUNCH

# Locket

## HANDCRAFTED COCKTAILS

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<b>BERRIES N' THE BEES</b> <i>Open Road Distilling Co. American Gin, lemon, strawberry honey, rhubarb bitters, honey maple foam</i>	14
<b>BOBBIN' FOR APPLES</b> <i>Appleton Estate Rum, Laird's Apple Brandy, cinnamon syrup, lemon, crushed ice</i>	16
<b>BRIDGING THE GAP</b> <i>Open Road Distilling Co. Independence bourbon, Aperol, maple, lemon, Angostura orange bitters</i>	16
<b>DARK STAR PARK</b> <i>Amaras Joven Mezcal, Amaro Montenegro, pineapple, strawberry honey, lime, Fee Brothers Aztec bitters</i>	17
<b>KEY BRIDGE MANHATTAN</b> <i>Open Road Distilling Co. Eagle Eye Rye, Cocchi Vermouth di Torino, Benedictine, black walnut bitters</i>	17
<b>MAPLE OLD FASHIONED</b> <i>Open Road Distilling Co. Eagle Eye Rye, Grade A maple syrup, aromatic bitters, orange bitters</i>	17
<b>SHADOW MEMORY</b> <i>Tres Agaves Blanco Tequila, Amaras Joven Mezcal, Ancho Reyes Poblano liqueur, passionfruit syrup, lime, spicy rim</i>	15
<b>THE SECRET GARDEN</b> <i>Open Road Distilling Co. American Vodka, St. Elder, fresh cucumber juice, ginger honey, lemon</i>	14
<b>PIÑA COLADA</b> <i>Plantation Stiggin's pineapple rum, Leblon cachaca, cream of coconut, pineapple, passionfruit, coconut water, fresh lime</i>	17

## LOW-PROOF COCKTAILS

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<b>BITTER BLOOM</b> <i>Cappelletti, Lillet Blanc, strawberry balsamic shrub, lemon</i>	12
<b>BRIDGE LIGHT SPRITZ</b> <i>Amontillado Sherry, Aperol, Carpano Dry Vermouth, ginger honey, Q Mixers soda water</i>	13
<b>ROSSLYN COBBLER</b> <i>Cocchi di Torino sweet vermouth, amontillado sherry, strawberry balsamic shrub, turbinado, lemon</i>	12

## MOCKTAILS

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<b>ALLY GOOSE</b> <i>lime, ginger honey syrup, cucumber juice, tonic water</i>	10
<b>LOCK &amp; BERRY</b> <i>strawberry balsamic shrub, lemon, ginger honey syrup, soda water</i>	13

## DRAFT BEERS

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ATLAS TROPIC THUNDER IPA	8.75
ASLIN CLEAR NIGHTS WEST COAST IPA	9.25
MODELO ESPECIAL	8
MILLER LITE	8
STELLA ARTOIS	9.25
ALLAGASH WHITE ALE	9.25
GUINNESS	8
PACIFICO CLARA	8

## WHITES

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PINOT GRIGIO VILLA SANDI <i>ITALY</i>	13   51
SAUVIGNON BLANC VAVASOUR <i>NEW ZEALAND</i>	15   59
CHENIN BLANC TERRE BRÛLÉE <i>SOUTH AFRICA</i>	13   51
ALBARINO ABADIA DE SAN CAMPIO <i>SPAIN</i>	15   59
VIOGNIER YALUMBA <i>AUSTRALIA</i>	14   55
BOURGOGNE CHARDONNAY PROSPER MAUFOUX <i>FRANCE</i>	18   71
CHARDONNAY OLEMA <i>CALIFORNIA</i>	16   63
RIESLING TRIMBACH <i>FRANCE</i>	14   55
ROSÉ ROSEBLOOD <i>FRANCE</i>	16   63

## BUBBLY

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PROSECCO VAVISSI <i>VENETO</i>	16   63
CAVA BRUT LOS DOS <i>SPAIN</i>	14   55
CHAMPAGNE 104 LAURENT PERRIER LA CUVÉE BRUT	31   123

## REDS

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PINOT NOIR BELLE GLOS 'BALADE' <i>CALIFORNIA</i>	19   75
PINOT NOIR ERATH <i>OREGON</i>	17   67
TEMPRANILLO QUINTA SARDON <i>RIOJA</i>	14   55
NEBBIOLO GD VAJRA <i>ITALY</i>	19   75
ROSSO ARGIANO NON CONFUDITIR <i>TUSCANY</i>	17   67
RHÔNE BLEND ST. COSME COTES DU RHONE <i>FRANCE</i>	14   55
CABERNET SAUVIGNON DAOU <i>PASO ROBLES</i>	16   63
CABERNET SAUVIGNON BARNARD GRIFFIN <i>WASHINGTON</i>	17   67
RED BLEND HARVEY & HARRIET <i>PASO ROBLES</i>	19   75

## BOTTLED BEERS

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BUD LIGHT	7
MICHELOB ULTRA	7
YUENGLING	7
CORONA	8
HIGH NOON GRAPEFRUIT	8
SURFSIDE ICED TEA & LEMONADE	8
HEINEKEN 0.0	7
ATHLETIC BREWING CO. RUN WILD IPA NA	7

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