DINNER

APPETIZERS

KALE CAESAR grana padano, fried garlic bread (vg) 13

SALT & PEPPER CALAMARI farm pickles 13

CRAB TOAST comeback sauce, espelette 15

GRILLED LAMB SKEWERS wild onion ranch,
bibb lettuce (gf) 14

ENDIVES melon, fried fennel, goat cheese (vg, gf) 12

SPOON SALAD butterbeans, celery, cucumber,
aji dulce, parsley, charred tomato vin (v, gf) 14

RAW

EAST COAST OYSTERS classic accompaniments MKT

PEEL & EAT SHRIMP 14

WAHOO grapefruit, champagne vinegar,
opal basil, radish (gf) 16

ICE-COLD CUCUMBERS fancy vinegar,
boquerones 9

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness.

PLATES

EGGPLANT PARM fairytale eggplant, pomodoro, provolone,
pickled peppers (vg) 16

GREEN CURRY sugar snap peas, chickpeas, asparagus, favas,
wax beans, steamed short grain rice 18

HALF FRIED CHICKEN shaved cabbage salad, house hot-sauce 24

BAR STEAK hotel butter, hand-cut fries, garlicky
broccoli raab (gf) 29

BACK-BAR CHEESEBURGER b&b pickles, fries 15

CRISPY LENTIL BURGER poppyseed bun, comeback sauce,
spicy carrot salad 13

CHARGRILLED MAHI, new potato, baby leeks, green sauce (gf) 26

LITTLENECK SPAGHETTI guanciale, garlic, lemon, parsley 28

SC SWORDFISH arugula, zucchini, horseradish mustard (gf) 24

SWEETS

POST HOUSE CHEESECAKE macerated cherries (gf) 9

KEY LIME PIGNOLIS grandma style 11

DARK CHOCOLATE SEMIFREDDO john's island strawberries,
hazelnut 12

OUR PHILOSOPHY

Treat people like kings and kings like people
– Giuseppe Cipriani

Welcome to Post House, a coastal tavern and inn offering seasonal fare, classic cocktails, seven cozy hotel rooms and a bit of salty air. Situated in the heart of the Old Village, Post House is a home away from home for staycationers and travelers alike, a charming respite from the day to day hustle. Take the weekend or the week and settle in to the village life.

Built in 1896, 101 Pitt Street has a longstanding history as the neighborhood hub. Some hundred years and many iterations later, Post House now presents a contemporary take on the neighborhood landmark, still bringing people together, in celebration, over good food and with a few drinks in tow.

WINE

Our wine list has been thoughtfully curated to represent both Old and New World favorites and gathered with the summer season in mind. Pop-in after the beach for a glass of Rose or settle in with a Back-Bar Burger and a bottle of Barbaresco – it's time to soak in the Village Life! A trap door in the dining room leads down to our cellar, tempered naturally and home to our select wines – a perfect celebration with or without an occasion.

FOOD

At the heart of it all, our goal is simple; to pair delicious food with genuine hospitality and to welcome everyone –– To do just that and to do it well. Our menu offers contemporary American cuisine, highlighting the region's best produce, locally caught seafood & sustainably raised meats. Our team at Post House is committed to serving our guests with warmth and attention. Both exciting and approachable, Post House is a neighborhood spot inviting locals and travellers to come together for a good time.

EVENTS

Post House provides private dining experiences fine-tuned to fit your vision, with dining and bar programs tailored to you. A buyout of any of our event venues will offer a private experience featuring a dedicated bar and service team. With venue options for any party size or event, Post House will customize our space to enhance your event vision. From outdoor cocktail parties in our fully covered courtyard, to four course dinners in our private Rose Room, allow our events team to suggest the perfect menu and venue to bring your party to life. For more information, contact events@theposthouseinn.com.

PROUDLY SERVING

ABUNDANT SEAFOOD

ANSON MILLS

BARRIER ISLAND OYSTERS

BRASSTOWN BEEF

FILI WEST FARMS

GEECHIE BOY FARMS

GROWFOOD CAROLINA

LIMEHOUSE PRODUCE

SPADE AND CLOVER

SUNBURST TROUT FARMS

TARVIN SEAFOOD

TILLER BAKING CO