**LUNCH**

**SNACKS**

- **EAST COAST OYSTERS**
  - classic accompaniments
  - half-dozen 24 / dozen 46

- **MARINATED OLIVES**
  - citrus, herbs, garlic
  - 8

- **QUESO CURADO**
  - marinated Spanish cheese, sherry vinegar, olive oil, local honey, warm baguette
  - 13

- **ANSON MILLS CORNBREAD**
  - benne seed, whipped butter
  - 11

- **SMOKED FISH DIP**
  - pickled onion, toast
  - 17

- **CRISPY POTATOES**
  - Yukon golds, aioli, soft herbs
  - 12

- **GRILLED SHRIMP SKEWERS**
  - salsa verde
  - 18

**TO SHARE**

- **BUTTERNUT SQUASH SOUP**
  - crispy sage, toasted pumpkin seeds, crème fraîche
  - cup 8 / bowl 14

- **ROASTED CAULIFLOWER & AVOCADO SALAD**
  - chickpeas, spicy tahini dressing, lemon
  - 16

- **FLOUNDER CRUDO**
  - avocado, lime, charred pepper, corn nuts
  - 19

- **CAESAR**
  - boquerones, parmigiano reggiano, Tiller breadcrumbs
  - 17

- **CHICORY SALAD**
  - toasted hazelnuts, grapefruit, local honey, feta
  - 17

- **BLUE CRAB TOAST**
  - brioche, pickled chili, comeback sauce
  - 20

**ENTRÉES**

- **SEASONAL VEGETABLE & QUINOA BOWL**
  - lacinato kale, radish, pecan, spring garlic vinaigrette
  - 20

- **AHÍ POKE BOWL**
  - Charleston Gold rice, cucumber, red cabbage, soy, sesame, spicy aioli
  - 24

- **SMOKED TROUT NIÇOISE**
  - fingerling potatoes, jammy egg, haricot verts, tomato, black olive vinaigrette
  - 25

- **CRISPY CARAWAY CHICKEN**
  - golden beet, watercress, garlic aioli, celery kraut
  - 28

- **CRISPY BUTTERBEAN BURGER**
  - american cheese, comeback sauce, carrot slaw, fries
  - 19

- **BACKBAR CHEESEBURGER**
  - Brasstown beef, b&b pickles, special sauce, onion, american cheese, fries
  - 20

- **COPPA MELT**
  - housemade coppa cotta, provolone, arugula, pesto, baguette, grilled vegetables
  - 20

- **FRIED FISH SANDWICH**
  - green tomato, tartar, shredded lettuce, fries
  - 20

- **TUNA BELLY MELT**
  - Vermont cheddar, comeback sauce, Tiller sourdough, greens
  - 22

- **BEER STEAMED CLAMS**
  - Westbrook Crab Claw Lager, miso, shallot, grilled sourdough
  - 25

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**Post House applies a 3% service charge to all checks to help offset the cost of merchant fees. This service charge is not a tip.**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
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 long standing history as the neighborhood hub—through all of its iterations. Some hundred years later, Post House presents a contemporary take on the neighborhood landmark, still bringing people together, now in celebration, over good food and with a few drinks in tow.

**OUR PHILOSOPHY**

Treat people like kings and kings like people  
- Giuseppe Cipriani

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**DRINK PROGRAM**

Built in 1896, 101 Pitt Street has a long standing history as the neighborhood hub—through all of its iterations. Some hundred years later, Post House presents a contemporary take on the neighborhood landmark, still bringing people together, now in celebration, over good food and with a few drinks in tow. Our beverage program is a celebration of that old and new, bringing together our take on the spirit-driven classics and keeping up the curious with our new seasonally inspired libations. For the one who’s order never strays and for their more adventurous counterpart - to you both-chin-chin!

**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.

**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 Village Burger and a bottle of Barbaresco- 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.