

DINNER

APPETIZERS

FRIED POLENTA	crispy anson mills polenta, lemon, sea salt	10
KALE CAESAR	grana padano, fried garlic bread	15
CRAB TOAST	comeback sauce, old bay, celery	17
GRILLED LAMB SKEWERS	wild onion ranch, bibb lettuce	16
SPOON SALAD	butterbeans, celery, cucumber, shishito, parsley, charred tomato vin	15

RAW

EAST COAST OYSTERS	classic accompaniments	MKT
PEEL & EAT SHRIMP	horseradish mustard	MKT
ABUNDANT CRUDO	grapefruit, champagne vinegar, citrus kosho	16
SC STONE CRAB CLAWS	half lb	20 *

SIDES

HARICOT VERT	hollandaise	9
GREEN SALAD	golden raisins, walnuts	9
GRILLED BROCCOLINI	lemon and chili	9
CRISPY POTATOES	provolone fonduta	9

PLATES

SPAGHETTI & CLAMS	lemon, parsley, guanciale, pecorino	22
MARKET FISH	summer corn succotash, tomato, padron	MKT
HALF FRIED CHICKEN	house hot-sauce, grilled & dressed cabbage	24
BAR STEAK	grilled broccolini, peppercorn sauce, charred onion	29
BACK-BAR CHEESEBURGER	b&b pickles, special sauce, fries	16
CRISPY BUTTERBEAN BURGER	comeback sauce, spicy carrot slaw, american cheese	15
EGGPLANT PARM	fairytale eggplant, pomodoro, provolone, pickled peppers	18
GREEN CURRY	chickpeas, John's veggies, lime, steamed short grain rice	18

SWEETS

POST HOUSE CHEESECAKE	amarena cherry	10
KEY LIME PIGNOLIS	grandma style	3 (ea)
DARK CHOCOLATE SEMIFREDDO	john's island strawberries, hazelnut crunchies	10

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



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.

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
VOID BAKING CO

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.