

BRUNCH

BRUNCH COCKTAILS

BRUNCH BUSTER Beefeater, blood orange, thyme, lemon	11
BLOODY MARY house infused Absolut, tomato juice, lemon, house made pickles	11
PH MIMOSA Montefresco Prosecco, fresh squeezed OJ	11
SEASONAL SANGRIA Pierre Ferrand 1840 cognac, red wine, gingerbread syrup	11

SWEETS & TREATS

BERRIES, GRANOLA & YOGURT	11
POST HOUSE STICKY BUN cardamom sugar	7
KEY LIME PIGNOLI grandma style	3 (EA)
BENNE BANANA MUFFIN salted butter	6

TO START

KALE CAESAR anchovy dressing, grana padano, fried garlic bread	15
EAST COAST OYSTERS classic accompaniments	MKT
PEEL & EAT SHRIMP horseradish mustard	MKT
ICE-COLD CUCUMBERS fancy vinegar, boquerones	9

PLATES

WARM CRAB TOAST poached eggs*, hollandaise, espelette, green salad	18
QUICHE John's veggies, provolone, greens	12
SHAKSHUKA spicy tomato, jammy eggs*, greens, grilled bread	14
FRENCH TOAST macerated berries, maple, walnut	13
POST HOUSE BREKKIE two eggs* (any style), roasted Bradford collards, grits, toast, choice of bacon, ham, or sausage	15
EGG SANDWICH bacon, bodega style, spicy ketchup, greens	12
FISH SANDWICH green tomato tartar, shrettuce, fries	17
BACK BAR CHEESEBURGER b&b pickles, special sauce, fries	16
STEAK AND EGGS Fili-West eggs*, grilled broccolini, hotel butter	29

*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.