

DINNER

SNACKS

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

MARINATED OLIVES citrus, herbs, garlic 8

SMOKED FISH DIP pickled onion, toast 17

GRILLED SHRIMP SKEWERS salsa verde 18

ANSON MILLS CORNBREAD benne seed, whipped butter 11

CRISPY POTATOES Yukon golds, aioli, soft herbs 12

QUESO CURADO marinated spanish cheese, sherry vinegar, olive oil, local honey, warm baguette 13

TO SHARE

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

CAESAR boquerones, parmigiano reggiano, Tiller breadcrumbs 17

SICILIAN LAMB SKEWERS golden raisin, pine nut, fennel 24

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

TUNA TARTARE* poke-style, spicy aioli, cucumber, nori rice crackers 20

BLUE CRAB TOAST brioche, pickled chili, comeback sauce 20

BUTTERBEAN SPOON SALAD fennel, peanut, oregano, breadcrumbs 17

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

ENTRÉES

MILK BRAISED PORK RAGU rigatoni, caramelized onion, parmigiano reggiano, rosemary 28

MARKET FISH green peanut romesco, local mushrooms, corn & green tomato chow-chow MKT

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

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

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

ROASTED PORK LOIN local peperonata, fingerling potato, roasted grapes, agrodolce 34

STEAK FRITES* Brasstown beef tenderloin, crispy potatoes, tarragon herb butter, crispy shallot, watercress 45

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

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

**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 it's 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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PROUDLY SERVING

ABUNDANT SEAFOOD	GROWFOOD CAROLINA
ANSON MILLS	LIMEHOUSE PRODUCE
BARRIER ISLAND OYSTERS	SPADE AND CLOVER
BRASSTOWN BEEF	SUNBURST TROUT FARMS
FILI WEST FARMS	TARVIN SEAFOOD
MARSH HEN MILL	TILLER BAKING CO

DRINK PROGRAM

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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.