DINNER

RAW BAR

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

TARVIN SHRIMP COCKTAIL spicy cocktail sauce 18

SCALLOP CRUDO* green apple aguachile, banana pepper, sunchoke chip 22

STARTERS

STEAK TARTARE* shiitake vinaigrette, shallot, local radish 28

ANSON MILLS CORNBREAD benne seed, honey butter 11

LOBSTER SALAD endive, apple, tomato, avocado, capers, lemon oil 28

CAESAR parmigiano reggiano, breadcrumbs 17

BUTTERBEAN SPOON SALAD fennel, oregano, crispy chickpeas, breadcrumbs 17

CRAB TOAST brioche, pickled chili, comeback sauce 20

GOAT CHEESE CRÈME BRÛLÉE goji berries, arugula salad, fermented strawberry vinaigrette 18

MARINATED PEPPERS shishito & piquillo conserva, sourdough toast, whipped ricotta cheese 12

ENTRÉES

DUCK CASSOULET fall spice glazed duck leg, mushroom & white bean cassoulet 38

PORK TENDERLOIN* collard fried rice, smoked carrots, pickled plum agridulce 36

CRISPY VEGGIE BUTTERBEAN BURGER American cheese, carrot slaw, comeback sauce, milk bun, fries 19

TARVIN SHRIMP CAVATELLI tomato cream bisque, herbs, citrus 32

BACKBAR CHEESEBURGER* b&b pickles, special sauce, caramelized onion, American cheese, milk bun, fries 20

WELLNESS SALAD avocado, spinach, celery, fennel, red onion, cherry tomatoes, miso dressing 19

ROASTED CHICKEN Joyce Farms airline chicken, caraway lime jus, seasonal root vegetables, mustard greens 36

BEET & GOAT CHEESE RAVIOLI Rio Bertolini pasta, roasted golden beets, pan sauce 29

MARKET CATCH field peas, smoked butterbaby squash, green beans, sunchoke soubise, fumet MKT

STEAK*

6 OZ FILET 46

served with crispy sweet potatoes & grilled leeks

SAUCES: AU POIVRE 2 / PH STEAK SAUCE 2 / TRUFFLE BUTTER 5 / CAFÉ DE PARIS BUTTER 2

SIDES

CRISPY POTATOES yukon golds, aioli, soft herbs 10

FRIED BRUSSELS SPROUTS sage brown butter, honey 10

GRILLED BROCCOLINI hollandaise 10

**Post House applies a 3% service charge to all checks. This service charge is not a tip.
Parties of 6 or more are subject to 20% gratuity.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

While we make every effort to accommodate food allergies and dietary restrictions, we cannot guarantee that cross-contamination will not occur in our kitchens.



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, Post House has a long standing history as the neighborhood hub. Some hundred years later, Post House brings people together over good food and drinks.

OUR PHILOSOPHY

"Treat people like kings and kings like people."
- Giuseppe Cipriani

We pair delicious food with genuine hospitality. The team at Post House is committed to serving our guests with warmth and attention that is certain to have you planning your next visit before your meal is complete. Our menu offers contemporary American cuisine made up of the best ingredients sourced with our guests in mind. Highlighting the region's best produce, locally caught seafood, and sustainably raised meats, our menu is an ode to all the incredible food that is produced right here in the Lowcountry. It is comforting, fresh, and rotates with the seasons. Our guests inspire us to create a place that is both approachable and intentional with something for everyone. At Post House, you are sure to feel right at home.

DRINK PROGRAM

Our beverage program is a celebration of old and new, bringing together our take on the spirit-driven classics and keeping up the curious with seasonally inspired libations. Our wine list has been thoughtfully curated to represent regions all over the world. Pop in after the beach for a glass of rosé or settle in with a burger and a bottle of barber and settle into Old Village life. A trap door in the dining room leads down to our cellar, the former village cistern, tempered naturally and home to our hand selected wines.

EVENTS

Post House provides private dining experiences fine-tuned to fit your vision with dining and bar programs tailored to you. A rental of one of our venues will offer a private experience featuring a dedicated bar and service team. From three-course dinners in the second floor private dining room, the Rose Room, to wedding celebrations that take over the whole restaurant, allow our events team to suggest the perfect menu and venue to bring your party to life. For more information, contact posthouseinn@theindigoroad.com.

PROUDLY SERVING

ANNIE MAE'S
ANSON MILLS
BARRIER ISLAND OYSTERS
BRADFORD FARMS
BROADBENT HAMS
CUDAGO
CURATED SELECTIONS
EDMUND'S OAST
GHOST GROW
GROWFOOD CAROLINA
HIGH WIRE DISTILLING CO
HUNTER CATTLE
JOYCE FARMS
LIMEHOUSE PRODUCE
LOWCOUNTRY SHELLFISH
MOZZA ROASTERS
NORMANDY FARM BAKERY
RAVEN FARMS
STOREY FARMS
TARVIN SEAFOOD
WESTBROOK BREWING