

Dinner

RAW BAR

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

MARINATED TUNA* coconut milk, coconut pearls, galangal, crunchy vegetables 20

STARTERS

ANSON MILLS CORNBREAD benne seed, honey butter 11

CAESAR parmigiano reggiano, croutons 17

BUTTERBEAN SPOON SALAD fennel, peanuts, oregano, breadcrumbs 17

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

CRISPY CRAB CANNOLI avocado carpaccio and yuzu mayonnaise 19

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

ROASTED BEET TARTARE Rogue River blue cheese, pear, sherry vinaigrette, spiced pecans 20

ENTRÉES

RIBEYE STEAK* 12oz Certified Angus Beef, café de Paris butter gratiné, crispy potatoes 44

CONFIT DUCK LEG lemon pepper glaze, spinach, potato cushion 38

SLOW-COOKED CHICKEN SUPREME pine nut & bread Viennoise, sage cream, jus, crispy parmesan polenta 36

WILD BOAR STEW house-made spätzle, confit apple, cranberry 35

VENISON STEAK* hazlenut spätzle, braised cabbage mousseline 45

TARVIN SHRIMP CAVATELLI tomato cream bisque, herbs, citrus 32

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

ESCARGOT RAVIOLI parsley emulsion and sautéed mushrooms 22

MONKFISH TOURNEDOS preserved lemon, smooth cabbage fondue, bisque, cuttlefish ink lace 35

CATCH OF THE DAY rice pilaf, sauce vierge MKT

SIDES

CRISPY POTATOES yukon golds, aioli, soft herbs 10

CAULIFLOWER CRUMBLE hardboiled eggs, breadcrumbs 10

MUSHROOM FRICASEE sourdough toast, garlic 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.

