

DINNER

COASTAL OFFERINGS

EAST COAST OYSTERS* classic accompaniments	18/36
MARKET CEVICHE* kinilau, coconut, red onion, cilantro, crisped rice	18
YELLOWFIN CRUDO* Bradford watermelon, Heron Farms sea beans, mustard seed, lemon agrumato	17
TARVIN SHRIMP ROLL comeback sauce, celery, old bay	17
PEEL & EAT SHRIMP horsereadish mustard, cocktail sauce	17

SNACKS & STARTERS

BLISTERED SHISHITO PEPPERS meyer lemon aioli, benne seed	13
ANSON MILLS CORNBREAD benne seed, whipped butter	11
LAMB WRAPS wild onion ranch, bibb lettuce	17
LOWCOUNTRY SHRIMP FRITTER andouille, Anson Mills grits, creole aioli, lemon	15
SOUTHERN PANZANELLA heirloom tomatoes, SC yellow peaches, heritage cucumber, cornbread, basil, aged balsamic	16
CAESAR boquerones, parmigiano reggiano, Tiller breadcrumbs	16
SUMMER SALAD new greens, pole beans, radish, green goddess, soft herbs, capers	14

*All credit card payments are subject to a 3% processing fee

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

PLATES

HUITLAGOCHE CONCHIGLIE Bulls Bay clams, nduja, Bradford Corn, basil	24
MARKET FISH* heirloom tomato, Johns Island pole beans, eggplant, okra	36
BACKBAR CHEESEBURGER Brasstown beef, B&B pickles, special sauce, american cheese, onion	17
CRISPY BUTTERBEAN BURGER american cheese, comeback sauce, carrot slaw	16
CAROLINA HERITAGE FARM PORK creamed kimchi bradford collards, spring arugula	29
BAR STEAK* fingerling potatoes, taleggio, John's Island carrots, salsa verde	30
ABUNDANT FISH & TARVIN SHRIMP CURRY spicy red curry, summer vegetables, Charleston Gold rice, peanut	25

SWEETS

FLOURLESS CHOCOLATE TORTE John's Island local summer fruit	11
POST HOUSE SOUTHERN BUTTERMILK PIE local blackberries	11
ANSON MILLS OATMEAL RAISIN COOKIE rum, pecans	4/EA
TINTO CREMA GELATO & SORBETTO	12



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.

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.

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