

DINNER

RAW BAR

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

MARINATED MAHI-MAHI* coconut milk, coconut pearls, galangal, crunchy vegetables 20

STARTERS

ANSON MILLS CORNBREAD benne seed, honey butter 11

CAESAR parmesano reggiano, croutons 17

BUTTERBEAN SPOON SALAD fennel, peanuts, oregano, breadcrumbs 17

WELLNESS SALAD smoked matcha chicken, spinach, celery, fennel, red onion, cherry tomatoes, miso dressing 20

CRISPY CRAB CANNOLI avocado carpaccio and yuzu mayonnaise 19

ESCARCOT RAVIOLI parsley emulsion and sautéed mushrooms 22

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

WARM POTATO CHANTILLY artichoke, crawfish, bisque, shellfish oil 21

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

ENTRÉES

LACQUERED VEAL SWEETBREADS lemon, Sichuan pepper, sauteed spinach, fondant potatoes 44

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

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, fries 20

CRISPY NORTH CAROLINA TROUT caramelized cauliflower purée, multicolored baby cauliflower, citrus, coriander 39

ROSSINI-STYLE TUNA STEAK* seared foie gras, truffle jus, potato cushions, caramelized onions 48

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.





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 events@theposthouseinn.com.

PROUDLY SERVING

ABUNDANT SEAFOOD
ANNIE MAE'S
ANSON MILLS
BARRIER ISLAND OYSTERS
BEV LAB
BRADFORD FARMS
BROADBENT HAMS

CUDACO

CURATED SELECTIONS
EDMUND'S OAST
GROWFOOD CAROLINA
HIGH WIRE DISTILLING CO
HUNTER CATTLE
JOYCE FARMS
KINDLEWOOD FARMS

LIMEHOUSE PRODUCE

LOWCOUNTRY SHELLFISH
NORMANDY FARM BAKERY
RAVEN FARMS
ROGUE RIVER
STOREY FARMS
TARVIN SEAFOOD
WESTBROOK BREWING