

# LUNCH

## SNACKS

MARINATED OLIVES citrus, herbs, garlic	8
EAST COAST OYSTERS* classic accompaniments	24/46
ANSON MILLS CORNBREAD benne seed, honey butter	11
SALMON PÂTÉ* roe, sourdough crostini	17
TARVIN SHRIMP COCKTAIL spicy cocktail sauce	8

## SMALL PLATES

BEETS & BURRATA pistachio vinaigrette, pomegranate seeds	18
CRAB TOAST brioche, pickled chili, comeback sauce	20
CRISPY POTATOES Yukon Golds, garlic aioli, soft herbs	12
OCTOPUS eggplant, crispy potato, spicy aioli, lemon oil	22

## SOUP & SALAD

SOUP DU JOUR	8/14
WELLNESS SALAD avocado, spinach, celery, fennel, red onion, cherry tomato, miso dressing	20
CAESAR parmigiano reggiano, breadcrumbs	17

\*\*Post House applies a 3% service charge to all checks. This service charge is not a tip.

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

Parties of 6 or more are subject to 20% gratuity

## ENTRÉES

SHRIMP & QUINOA BOWL lacinated kale, local vegetables, spring garlic vinaigrette	24
AHI POKE BOWL* Charleston Gold rice, cucumber, cabbage, soy, sesame, spicy aioli	24
CRISPY BUTTERBEAN BURGER American cheese, carrot slaw, comeback sauce, milk bun, french fries	19
BACKBAR CHEESEBURGER* b&b pickles, special sauce, caramelized onion, American cheese, milk bun, french fries	20
GRILLED CHICKEN BLT bacon, lettuce, tomato, sourdough, garlic aioli	22
MAHI BURGER arugula, zhoug, red pepper relish, milk bun	24
STEAK FRITES* Certified Angus Beef Flat Iron, french fries, salad	38
TUNA MELT sourdough, cheddar, comeback sauce	22
MARKET FISH rice pilaf, sauce vierge	MKT

## ADDITIONS

AVOCADO	4
CHICKEN	8
GRILLED TARVIN SHRIMP	12

**BUY THE KITCHEN A BURGER - \$5**  
give thanks to the kitchen and we will match your purchase!



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.

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### 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.

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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 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](mailto:events@theposthouseinn.com).

### PROUDLY SERVING

ALTMAN FARM & MILL  
ANNIE MAE’S  
ANSON MILLS  
BARRIER ISLAND OYSTERS  
BEV LAB  
BRADFORD FARMS  
BRASSTOWN FARMS  
BROADBENT HAMS  
BURDEN CREEK DAIRY  
CHARLESTOWNE FERMENTORY  
CUDACO  
CURATED SELECTIONS  
GROWFOOD CAROLINA  
HIGH WIRE DISTILLING CO  
HUNTER CATTLE  
KINDLEWOOD FARMS  
KURIOS FARMS  
LIMEHOUSE PRODUCE  
LOWCOUNTRY SHELLFISH  
MARSH HEN MILL  
NORMANDY FARM BAKERY  
RAVEN FARMS  
ROSEBANK FARMS  
TARVIN SEAFOOD  
WESTBROOK BREWING  
WISHBONE FARMS