

Brunch

BRUNCH COCKTAILS

full beverage menu available

BRUNCH BUSTER gin, blood orange, thyme, lime	15
BLOODY MARY vodka, Charleston bloody mary mix, lemon, tajin	15
PH MIMOSA sparkling wine, fresh orange juice	14

BAKED GOODS

ANSON MILLS CORNBREAD benne seed, housemade jam	11
COFFEE CAKE citrus cream cheese	10
SEASONAL MUFFIN salted butter	8

TO START

EAST COAST OYSTERS* classic accompaniments	24/46
SHRIMP COCKTAIL spicy cocktail sauce, citrus wedge	18
CAESAR parmigiano reggiano, breadcrumbs AVOCADO 4 CHICKEN 8 GRILLED TARVIN SHRIMP 12	17
SALMON DIP* roe, sourdough crostini	17
CRISPY POTATOES Yukon golds, aioli, soft herbs	12

**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

PLATES

AHI POKE BOWL* Charleston Gold Rice, cucumber, cabbage, sesame spicy aioli	24
SEASONAL VEGETABLE QUINOA SALAD kale, local vegetables, spring garlic vinaigrette	20
AVOCADO 4 CHICKEN 8 GRILLED TARVIN SHRIMP 12	
SHRIMP AND GRITS Jimmy Red Grits, cajun red sauce, onions, peppers	23
BAKED FRENCH TOAST maple syrup, chantilly, fresh berries	22
CHICKEN & WAFFLES Belgian waffle, fried chicken, maple syrup, honey dijon	24
FULL SOUTHERN* Storey Farms soft scrambled eggs, toast, Jimmy red grits, Bradford collards, choice of bacon and sausage	20
EGGS BENEDICT* Storey Farms poached eggs, prosciutto, hollandaise	28
STEAK & EGGS* Certified Angus Beef flat iron, Storey Farms eggs, Bradford collards, crispy shallot	38
EGG SANDWICH egg soufflé, bacon, American cheese, spicy aioli, green salad	15
CRISPY BUTTERBEAN VEGGIE BURGER American cheese, carrot slaw, comeback sauce, milk bun, french fries NUESKE'S BACON 5	19
BACKBAR CHEESEBURGER* b&b pickles, special sauce, caramelized onion, American cheese, milk bun, french fries NUESKE'S BACON 5	20

BUY THE KITCHEN A BURGER \$5

Give thanks to the kitchen and we will match your purchase!

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 events@theposthouseinn.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