

DINNER

RAW BAR

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

TUNA TARTARE* strawberry, yuzu, sesame oil, crostini 20

GRAB TOAST brioche, blue crab, pickled chili, comeback sauce 19

SIBERIAN CAVIAR* traditional accompaniments, toast points 90

STARTERS

ANSON MILLS CORNBREAD benne seed, whipped butter 11

CAESAR parmigiano reggiano, croutons 17

BUTTERBEAN SPOON SALAD fennel, peanuts, oregano, breadcrumbs 17

BEET & BURRATA pistachio vinaigrette, pomegranate seeds 18

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

ENTRÉES

PURPLE RISOTTO WITH GROUPEL tarragon chlorophyll, rainbow chard 42

TARVIN SHRIMP CAVATELLI tomato cream bisque, fine herbs, citrus 32

BRAISED BEEF SHORT RIBS sweet potato purée, smoked sweet potato, brussels sprouts, jus 35

CRISPY TAPIOCA CHICKEN Joyce Farms airline chicken, crispy potatoes, sautéed corn 36

BOIL & BAISSE mussels, shrimp, calamari, market fish, rouille 48

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

FILET MIGNON WITH POTATOES GALETTE* 6oz Certified Angus Beef, asparagus, mushrooms fricassee 47

PULLED PORK STUFFED PERSIMMON butternut squash carolina rice purlou, pecan praliné, tomato bisque 36

STUFFED QUAIL WITH FOIE GRAS glazed with sorghum syrup, chestnut, crispy sunchoke chips 45

SIDES

CRISPY POTATOES yukon golds, aioli, soft herbs 12

ROASTED CARROTS apple relish 10

ASPARAGUS romesco 12

BRUSSELS SPROUTS pecan crumble 12

**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

ALTMAN FARM & MILL

ANNIE MAE’S

ANSON MILLS

BARRIER ISLAND OYSTERS

BEV LAB

BRADFORD FARMS

BRASSTOWN FARMS

BROADBENT HAMS

BURDEN CREEK DAIRY

CHARLESTOWNE FERMENTORY

CUDAGO

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