

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
CAESAR parmigiano reggiano, breadcrumbs AVOCADO 4 CHICKEN 7 GRILLED TARVIN SHRIMP 12	17
SALMON PÂTÉ roe, sourdough crostini	17
CRISPY POTATOES Yukon golds, aioli, soft herbs	12

PLATES

BLUE CRAB FRIED RICE kimchi, sesame, Storey Farms eggs*	24
SEASONAL VEGETABLE QUINOA BOWL kale, local vegetables, spring garlic vinaigrette AVOCADO 4 CHICKEN 7 GRILLED TARVIN SHRIMP 12	20
TURKISH EGGS potato rosti, roasted red pepper relish, tahini crème, zhoug AVOCADO 4 BROADBENT BACON 5 SAUSAGE 5	23
CHICKEN & WAFFLES Belgian waffle, fried chicken, maple syrup, honey dijon	24
FULL SOUTHERN Storey Farms soft scrambled eggs, toast, Anson Mills grits, Bradford collards, choice of bacon or sausage	20
STEAK & EGGS* Brasstown Beef tenderloin, Storey Farms eggs, Bradford collards, tarragon herb butter	38
EGG SANDWICH egg soufflé, bacon, American cheese, spicy aioli, green salad	15
CRISPY BUTTERBEAN BURGER American cheese, carrot slaw, comeback sauce, french fries BROADBENT BACON 5	19
BACKBAR CHEESEBURGER* b&b pickles, special sauce, caramelized onion, American cheese, french fries BROADBENT BACON 5	20

BUY THE KITCHEN A BURGER \$5

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

**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



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
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
STOREY FARMS
TARVIN SEAFOOD
WESTBROOK BREWING