

# DINNER

## SNACKS

MARINATED OLIVES citrus, herbs, garlic 8

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

ANSON MILLS CORNBREAD benne seed, whipped butter 11

SALMON PÂTÉ roe, sourdough crostini 17

FRENCH ONION DIP seasonal crudités 15

## SMALL PLATES

DAILY CRUDO\* citrus, capers, shallots 19

CRAB TOAST brioche, blue crab, pickled chili, comeback sauce 20

CRISPY POTATOES Yukon golds, aioli, soft herbs 12

RICOTTA TOAST whipped ricotta, oyster mushrooms, lemon 15

## SALADS & VEGETABLES

BUTTERBEAN SPOON SALAD fennel, peanut, oregano, breadcrumbs 17

BEETS & BURRATA pistachio vinaigrette, pomegranate seeds 18

CHICORY SALAD local citrus, candied hazelnuts, honey vinaigrette 17

CAESAR parmigiano reggiano, breadcrumbs 17

SMOKED TROUT NIÇOISE SALAD fingerling potato, jammy egg, haricot verts, tomato, kalamata vinaigrette 25

## ENTRÉES

TARVIN SHRIMP CAVATELLI tomato cream bisque, fines herbes 29

MARKET FISH watermelon pico, fregola sarda, lemon MKT

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

CRISPY BUTTERBEAN BURGER American cheese, comeback sauce, carrot slaw, fries 19

JOYCE FARMS HALF CHICKEN ember roasted sweet potato, local greens, Café de Paris butter 30

BRASSTOWN BEEF FILET\* crispy potatoes, tarragon herb butter, crispy shallot, arugula 45

SMOTHERED GEORGIA PORK LOIN Raven Farms mushrooms, Tuscan kale, Madeira sauce 36

HOUSEMADE LASAGNA marinara, local greens, ricotta béchamel, parmesan 23

\*\*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.

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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).

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### 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