

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 crudité 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
- RIGOTTA TOAST whipped ricotta, oyster mushrooms, lemon 15

SALADS

- BUTTERBEAN SPOON SALAD fennel, peanut, oregano, breadcrumbs 17
- BEETS & BURRATA pistachio vinaigrette, pomegranate seeds 18
- CHICORY SALAD local citrus, candied hazelnuts, honey vinaigrette 17
- PEAR SALAD arugula, goat cheese, toasted almonds, pear champagne vinaigrette 16
- CAESAR parmigiano reggiano, breadcrumbs 17

ADDITIONS

- AVOCADO 4 CHICKEN 7 GRILLED TARTAR SHRIMP 12 MARKET FISH 28 BEEF FILET 30

ENTRÉES

- TARTAR SHRIMP CAVATELLI tomato cream bisque, fines herbes 32
- PASTA PRIMAVERA Rio Bertolini's rigatoni, seasonal vegetables, basil, parmesan, pine nuts 24
- 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 seasonal vegetables, housemade chicken jus, Café de Paris butter 35
- GRILLED GEORGIA PORK LOIN SAZÓN Raven Farms mushrooms, charred peaches, peach & jalapeño gastrique 36
- PAN SEARED SALMON Dell's dirty rice, white soy beurre blanc 38
- BRASSTOWN BEEF FILET* crispy potatoes, tarragon herb butter, crispy shallot, arugula 45

**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

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.

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