

LUNCH

SNACKS

MARINATED OLIVES citrus, herbs, garlic	8
EAST COAST OYSTERS* classic accompaniments	24/46
ANSON MILLS CORNBREAD benne seed, whipped butter	11
SALMON PÂTÉ roe, sourdough crostini	17
FRENCH ONION DIP seasonal crudités	15

SMALL PLATES

DAILY CRUDO* local citrus, shallots, capers	19
CRAB ROLL brioche, blue crab, pickled chili, comeback sauce	20
RICOTTA TOAST whipped ricotta, oyster mushrooms, lemon	15
CRISPY POTATOES Yukon golds, aioli, soft herbs	12

SOUP & SALAD

SOUP DU JOUR	8/14
CHICORY SALAD local citrus, fennel, candied hazelnuts, honey vinaigrette	17
CAESAR parmigiano reggiano, breadcrumbs	17
SMOKED TROUT NIÇOISE SALAD fingerling potatoes, jammy egg, haricot verts, tomato, black olive vinaigrette	25

ENTRÉES

SEASONAL VEGETABLE QUINOA BOWL lacinato kale, radish, local vegetables, spring garlic vinaigrette	20
AHI POKE BOWL* Charleston Gold rice, cucumber, red cabbage, soy, sesame, spicy aioli	24
HOUSEMADE LASAGNA marinara sauce, local greens, ricotta bechamel, parmesan	23
CRISPY BUTTERBEAN BURGER American cheese, carrot slaw, comeback sauce, french fries	19
BACKBAR CHEESEBURGER* b&b pickles, special sauce, caramelized onion, American cheese, french fries	20
TOMATO & BURRATA SANDWICH pesto, greens, baguette, balsamic & red wine vinaigrette, green salad	18
FRIED FISH SANDWICH green tomato, tartar, shredded lettuce, french fries	20
TUNA MELT Vermont cheddar, comeback sauce, sourdough, green salad	22

ADDITIONS

AVOCADO	3
CHICKEN	5

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. 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 CO
WISHBONE HERITAGE FARMS