

STARTERS

CREAM OF CRAB SOUP cup: \$4 bowl: \$6

HOUSE SALAD mesclun mix, grape tomatoes, sprouts, dried cranberries, clover sprouts, choice of house made dressing \$5

CARAMELIZED PEAR SALAD Bosc pear, blue cheese, toasted pecans, arugula, balsamic vinaigrette \$8

FRIED OYSTERS coleslaw, cocktail sauce \$9

POST HOUSE LUMP CRAB CAKE mesclun, citrus vinaigrette, chipotle tartar \$12

BEEF CARPACCIO thinly sliced raw beef, extra virgin olive oil, Pecorino Romano, grilled bread \$11

MAIN DISHES

GRILLED SALMON sautéed butternut squash, fennel, Brussels sprouts, honey mustard glaze \$20

POST HOUSE LUMP CRAB CAKES sauté of corn, zucchini, grape tomatoes, thyme, butter \$24

LOWCOUNTRY SHRIMP & GRITS sausage, country ham, tomatoes, green onions, garlic, Cajun seasoning over stone ground grits \$17

BAKED SEAFOOD TORTELLINI shrimp, scallops, lump crab, three cheese tortellini, garlic cream, pine nut topping \$22

GRILLED BARRAMUNDI cheddar cheese grits, snow peas, chive butter sauce \$22

GRILLED PORK CHOP mashed sweet potatoes, braised greens, caramelized onion gravy, apple chutney \$19

BRAISED BEEF SHORT RIBS fingerling potatoes, pearl onions, carrots, green beans, cider reduction \$22

GRILLED FILET MIGNON potatoes, green beans, oven roasted mushrooms, Madeira sauce \$24

DESSERTS

CHOCOLATE MOLTEN CAKE vanilla ice cream, vanilla anglaise \$6

KEY LIME TART pecan sandie crust, passion fruit coulis \$6

APPLE COBLER vanilla ice cream, bourbon caramel \$6

VANILLA CRÈME BRÛLÉE \$5

SORBET \$4 OR WHOLLY COW VANILLA ICE CREAM \$4