
STARTERS

CREAM OF CRAB SOUP cup: \$5 bowl: \$7

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

ARUGULA SALAD apples, blue cheese, pecans, balsamic vinaigrette \$7

CARAMELIZED PEAR SALAD bosc pear, blue cheese, toasted pecans,
mesclun mix, honey lime vinaigrette \$8

HOT CRAB DIP lump crab, artichokes, mushrooms, spinach, roasted peppers, onions, pita \$9

FRIED OYSTERS coleslaw, cocktail sauce \$9

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

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

MAIN DISHES

GRILLED SALMON honey mustard glaze, leek spoonbread, broccoli and caper butter \$21

FIRECRACKER FLOUNDER cornmeal breaded and fried,
cheesy grits, local okra, spicy firecracker sauce \$22

POST HOUSE LUMP CRAB CAKES butternut squash goat cheese casserole,
snow peas and champagne butter \$24

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

ROAST LOCAL QUAIL two bacon wrapped, cornbread stuffed quail, field peas,
local greens, raspberry gastrique \$22

BRAISED LAMB SHANK savory white beans, broccoli, braising jus \$20

GRILLED NEW YORK STRIP roast garlic mashed potatoes,
grilled asparagus, green peppercorn sauce \$23

DESSERTS

CHOCOLATE PEANUT BUTTER PIE \$6 Kennerty Farms honey, strawberry

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

VANILLA CRÈME BRÛLÉE \$5

POST HOUSE POTS DE CRÈME \$6 chocolate custard, chocolate krispies, fresh berry

SORBET \$4 OR **VANILLA ICE CREAM** \$4