SNACKS

SOUR CREAM AND SMOKED ONION DIP - 11 Potato Gaufrettes

MARINATED OLIVES - 9 olive oil, citrus peel, garlic, chili, herbs

SMOKED FISH DIP - 10 served with toast

ASSORTED PICKLES - 9 bread, butter, smoked salt

WHIPPED BURRATA TOAST - 11 seasonal grilled fruit chutney

QUESO BLANCO WITH PORK CRACKLING - 9 served with tortillas

SIDES

HAND CUT FRIES - 7 dry rub

PASTA SALAD - 8 salami, red onion, herbs, grated parm, garlic and bacon vinaigrette

SKILLET CORNBREAD - 8
apple butter, chili vinegar honey

HERB SMASHED FINGERLINGS - 9 truffle, parmesan, garden herbs

TWO EGGS - 5 cooked your way

BREAKFAST MEATS - 5 scrapple, bacon, sausage patty

TOAST - 2 white, wheat, or multi grain

POTATO HASH - 3 peppers, onions

HOMEMADE BISCUITS - 6 served with assorted fruit jams and preserves

CHEDDAR GRITS - 7 chives, dry rub

MICRO GREEN SALAD - 7 roasted tomato, pickled onion, roasted garlic vinaigrette

SMALL PLATES

BRISKET BURNT ENDS - 16 cheddar grits, pickled jalapenos

5 CHEESE MAC AND CHEESE - 13 crispy ham, fried onion

SMOKED PORK BELLY - 16 cranberry, ramp sauerkraut, pickled mustard seeds

SMOKED EGGPLANT - 14 dill-sunflower pesto, spiced crispy chickpeas, burrata, honey, fig leaf

SMOKED CHICKEN BUFFALO DIP - 15 served with tortilla chips

SMOKEHOUSE CHILI - 14 cheddar cheese, cornbread crumble

HAM HOCK FRENCH ONION SOUP - 13 sourdough and gruyere crouton

AUTUMN SALAD - 13 arugula, apples, cornbread croutons, pickled currants, honey champagne vinaigrette, cotija

SHRIMP AND GRITS - 16 pork belly crackling, roasted tomatoes

LUNCHY - \$15

SMOKED LAMB SANDWICH pickled sweet peppers, lemon wilted arugula, cumin and black pepper whipped ricotta, grilled sourdough

CHOPPED BRISKET PANINI pimento cheese, green chili relish

SMOKED PORK CUBANO PANINI grilled ham, pickles, swiss, mustard spread

SMOKED PRIME RIB DIP horseradish aioli, provolone, pickled red onions, grilled sourdough, jus

SMOKED EGGPLANT goat cheese, watercress, roasted tomato compote

THE POST BLT house smoked thick cut bacon, tomato, arugula, dry rub and herb mayo ALL SPECIALTY COCKTAILS - \$15

THE GUNPOWDER MILL La Adelita Anejo, Ancho Reyes Verde, mole' bitters, maple and brown sugar

SHARPIE MUSTACHE Zested Gin, Pinhook Rye, Moletti Amaro, Liquid Alchemy Cider

FALL FASHION Four Walls Irish American Blended Whiskey, pumpkin simple syrup, spiced bitters, pomegranate seeds

I'M FIGGIN WRECKED Shipwreck Vanilla Rum, figs, ginger foam

COUP D'ETAT Flecha Azul Reposado Tequila, rosemary, Cara cara orange, egg white

GRILL YOUR FRUIT, HONEY Tommyrotter Napa Valley Heritance Whiskey, charred grapefruit and lemon juice, honey, thyme

DOES A PEAR SPRITZ IN THE WOODS? Wild Roots Pear Vodka, Elderflower, Izarra Yellow, Roasted Pears BRUNCH COCKTAIL - \$15

ESPRESSO MARTINI cold brew, vanilla, coffee liquer

FRENCH BLONDE
Drumshanbo Gin, elderflower, Lillet
Blanc, grapefruit

THE POST'S BLOODY MARIA our bloody mix, Ancho Reyes Verde, beef broth, garnished with pickles

NEXT MORNING, FEELING LIKE A JERK Kula Coconut Rum, blood orange, passion fruit, jerked bitters

FANCY COWBOY Knobb Creek Rye Bourbon, Aperol, Amaro Nonino, grapefruit, prosecco

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PORK AND BROCCOLI RABE bacon aioli, pepperoncini, provolone

FRIED CHICKEN THIGHS - \$11 jalapeno pimento cheese, pickles, honey on potato roll

THE POSTY - \$11 two smash patties, smoked onions, cooper sharp, dry rub aioli on potato roll add our bacon - \$1

The Post

BRUNCHY

THE FAMOUS POST BREAKFAST SANDWICH - 8 choice of smoked meat, egg, cheese, comeback sauce, brioche

BREAKFAST HASH BOWL - 12 choice of smoked meat with potato hash, peppers and onions, egg, cheese

FRENCH TOAST - 12 brioche, whipped cream

BISQUITS AND GRAVY - 12 homemade biscuits, smoked sausage gravy

EGGS BENEDICT - 12 two poached eggs, dry rub hollandaise, crispy ham, english muffin