



ALL SPECIALTY COCKTAILS - \$15

PICKLED RANCHWATER
blanco tequila, topo chico, pickle brine, lime, Himalayan sea salt, pink peppercorn

AN APPLE A DAY
Bluecoat Gin, roasted apple, orange and amargo chuncho

CLEAN PASSPORT
Four Walls American Irish Blend, Amaro Nonino, au jus salt, walnut, smoked sage

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

COUP D’ETAT
Reposado Tequila, rosemary, Cara cara orange, egg white

GRILL YOUR FRUIT, HONEY
Elijah Craig Whiskey, charred grapefruit and lemon juice, honey, thyme

DOES A PEAR SPRITZ IN THE WOODS?
Wild Roots Pear Vodka, Elderflower, Izarra Yellow, Roasted Pears

ALCOHOL MAY BE MAN'S WORST ENEMY, BUT THE BIBLE SAYS LOVE YOUR ENEMY.
-FRANK SINATRA

THE POSTY - 12
two smash patties, smoked onions, cooper sharp, dry rub aioli on potato roll, pickles
add our bacon - \$1

NIBBLES

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

WHIPPED RICOTTA TOAST - 11
seasonal fruit chutney

BRISKET BURNT ENDS - 18
cheddar grits, pickled jalapenos

5 CHEESE MAC AND CHEESE - 13
add a smoked meat - 6

LAMB EMPANADA - 17
pickled pepper relish, queso

CHICKEN BUFFALO DIP - 15
served with tortilla chips

QUESO BLANCO - 15
served with tortillas
add a smoked meat - 6

SKILLET NACHOS - 13
corn tortillas, queso blanco, shredded cheeses, pickled jalapenos
add a smoked meat - 6

PIEROGIES AND BRATS - 14
onions, sour cream, chives

HAND BREADED CHICKEN TENDERS - 12
dry rub aioli

SCALLOPS - 18
apples, pickled mustard seeds, cauliflower

BREADED MOZZARELLA - 14
pesto, roasted tomato sauce, and hot honey

SMOKED WINGS

CHOOSE QUANTITY & STYLE
+2 for all drums or flats

BUFFALO - LOCALE BBQ
OLD BAY HOT HONEY
blue cheese or ranch
5 wings - 12
10 wings - 21

SANDWICHES - 15

SMOKED LAMB GYRO MELT
Tzatziki spread, chili oil, shredded lettuce, provolone

CHOPPED BRISKET PANINI
pimento cheese, green chili relish

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

PRIME RIB DIP
horseradish aioli, provolone, pickled red onions, jus

BUFFALO CHICKEN PANINI
blue cheese spread, pickled celery, cooper sharp

THE POST BLT
house smoked thick cut bacon, tomato, argula, dry rub and herb mayo

CHICKEN CAESAR WRAP
grilled chicken, romaine, homemade casesar dressing, parmesan

BARBEQUE MAY NOT BE THE ROAD TO WORLD PEACE, BUT IT’S A START. -ANTHONY BOURDAIN

OG LOCALE BBQ POST

SANDWICHES
brisket - 12
pork butt - 11
smoked chicken - 12
lamb - 13

JUST THE MEAT
half pound/whole pound
brisket - 13/24
pork butt - 11/20
smoked chicken - 11/20
lamb - 14/27
bratwurst - 11/20

MEAT SAMPLER - 24 PER PERSON
brisket, pork, bratwurst, lamb, chicken, pickles

BIG PLATES

LAMB GNOCCHI - 15 HALF/28 FULL
mushrooms, pesto, percorino

CAST IRON SALMON - 28
sweet potato hash with apple and smoked salmon, parsnip purée

STEAK FRITES - 29
chef’s cut, truffled cauliflower purée, demi

SEASONAL SALAD - 14
arugula, pears, pickled mustard seed vinaigrette, walnuts, dried cranberries

CAESAR - 13
homemade caesar dressing, parmesan, cornbread crouton crumble

add a protein to any salad
ask server for options

*Contains tree nuts or peanuts
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

EXECUTIVE CHEF/OWNER DANIEL SHERIDAN // CHEF DE CUISINE ROB DEGROAT

SIDES

BRUSSEL SPROUTS - 9
lemon and parmesan

HAND CUT FRIES - 8
dry rub

CHEDDAR GRITS - 7
chives, dry rub

SKILLET CORNBREAD - 9
apple butter, chili vinegar, honey

DRY RUB ROASTED FINGERLINGS - 9

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

BRAISED COLLARD GREENS - 9
sweet and spicy vinegar drizzle

SWEET POTATO FRIES - 9
honey and carolina vinegar

The Post