1715

WILMINGTON THE DELAWARE
POST
17 15 DEL AVE
LOCALE
FORTY ACRES

>>>>>>>> DINNER <<<<<<<<

SNACKS

SOUR CREAM AND SMOKED ONION DIP - 11
Potato Gaufrettes

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

SMOKED FISH DIP - 10
thyme, sea salt crackers

ASSORTED PICKLES - 9
bread, butter, smoked salt

WHIPPED BURRATA TOAST - 11
seasonal grilled fruit chutney

SIDES

WATERCRESS AND STRAWBERRY SALAD - 8
goat cheese, champagne mango

HAND CUT FRIES - 7
dry rub

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

SKILLET CORNBREAD - 8
butter, smoked salt, chili honey

HERB SMASHED FINGERLINGS - 9
truffle, parmesan, garden herbs

EXECUTIVE CHEF/OWNER DANIEL SHERIDAN // CHEF DE CUISINE BARRET MAY

SMALL PLATES

BRISKET BURNT ENDS - 19
pickled jalapeno-cheddar grits, micro cilantro, lime

5 CHEESE MAC AND CHEESE - 16
crispy ham, fried onion

SMOKED LAMB EMPANADA - 19
pickled pepper, queso bechamel

DELAWARE BAY OYSTER ROCKEFELLER - 17
Rockefeller sauce, spinach, parsley, house smoked bacon

MOLASSES GLAZED KYOTO CARROTS AND TURNIPS* - 17
carrot greens, walnut

SMOKED PORK BELLY - 18
brioche, sour cherry, yuzu

SMOKED PORK AND BRAISED COLLARD GREENS - 16
ham hock, sweet and spicy vinegar drizzle

PIMENTO AND HAM CROQUETTES - 17
pineapple, oyster sauce

SMOKED EGGPLANT - 17
dill-sunflower pesto, spiced crispy chickpeas, burrata, honey, fig leaf

CHEESE BOARD - 27
artisanal cheeses with accompaniments

SANDWICHES

SMOKED LAMB SANDWICH - 16
pickled sweet peppers, lemon wilted arugula, cumin and black pepper whipped burrata, grilled sourdough

CHOPPED BRISKET PANINI - 16
pimento cheese, green chili relish

SMOKED PORK CUBANO PANINI - 17
grilled ham, pickles, swiss, mustard spread

SMOKED PRIME RIB DIP - 17
horseradish aioli, provolone, pickled red onions, grilled sourdough, jus

SMOKED EGGPLANT - 15
goat cheese, watercress, roasted tomato compote

ENTREES

SLICED BRISKET - 27
smashed fingerlings, alabama white, turnips, BBQ demi

SCALLOPS - 29
truffled celeriac puree, sour cherries, fennel, chili, garlic and vinegar honey

SMOKED LAMB AND FARRASOTTO - 29
cumin, coriander and peppercorn dry rub, chantrelle mushrooms, English peas, pea greens

HALF CHICKEN - 27
shredded collard greens, barley, tomatoes, smoked chicken jus

MEAT BOARD FOR TABLE - 22 PER PERSON
brisket, pork, chicken, lamb, assorted pickles and sauces

FISH OF THE DAY - MP

TODAY'S CUT - MP

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BARBEQUE MAY NOT BE THE ROAD TO WORLD PEACE, BUT IT'S A START. -ANTHONY BOURDAIN
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*Contains tree nuts or peanuts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

SPECIALTY COCKTAILS

THE GUNPOWDER MILL - 15
Codigo Anejo, Ancho Reyes Verde, mole' bitters, maple and brown sugar

STRAWBERRY FLOWER - 16
Awayuki Strawberry Gin, elderflower, kiwi, strawberries, lime basil

CHASING THE RABBIT - 16
Rabbithole Boxergrail Whiskey, blackberry, peach bitters, lemon oil, iced tea

GINGER RUMMY - 15
Papa's Pilar Blonde Rum, apricot preserve, ginger beer, orange, apricot nectar

COUP D'ETAT - 16
Flecha Azul Reposado Tequila, rosemary, Moro blood orange, egg white

GRILL YOUR FRUIT, HONEY - 15
Tommyrotter Napa Valley Heritance Whiskey, charred grapefruit and lemon juice, honey, thyme

EARLY SPRING STATE - 15
Stateside Vodka, rhubarb, strawberry, lemon, basil, pickled rhubarb