1715

WILMINGTON THE POST DELAWARE

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
served with toast

ASSORTED PICKLES - 9
bread, butter, smoked salt

WHIPPED RICOTTA TOAST - 11
seasonal grilled fruit chutney

QUESO BLANCO WITH PORK CRACKLING - 9
served with tortillas

SIDES

BRUSSEL SPROUTS - 9
house smoked bacon, pomegranate seeds

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

SMALL PLATES

BRISKET BURNT ENDS - 16
cheddar grits, pickled jalapeno

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

SMOKED LAMB EMPANADA - 16
pickled pepper relish, queso

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

SMOKED EGGPLANT - 14
dill-sunflower pesto, chickpeas, ricotta, fig leaf, sunflower shoots

SMOKED BEETS - 15
crumbled goat cheese, pistachio, pickled cherry

SHRIMP AND GRITS - 16
pork belly crackling, roasted tomatoes

SMOKED CHICKEN BUFFALO DIP - 15
served with tortilla chips

SMOKED CAULIFLOWER - 13
tahini, pomegranate seeds

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

HERB SMASHED FINGERLINGS - 9
truffle, parmesan, garden herbs

CHEDDAR GRITS - 7
chives, dry rub

BRAISED COLLARD GREENS - 9
sweet and spicey vinegar drizzle

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

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

SANDWICHES - $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
roasted garlic and tomato sauce, pesto, provolone, parmesan

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

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

ENTREES

SLICED BRISKET - 29
smashed fingerlings, alabama white, cauliflower, BBQ demi

SCALLOPS - 29
butternut squash, smoked beets, pistachio, pickled cherries

SMOKED LAMB GNOOCCHI - 29
local mushrooms, calabrian chili pesto, locatelli

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

MEAT BOARD FOR TABLE - 24 PER PERSON
brisket, pork, chicken, lamb, assorted pickles and sauces

SKILLET SEARED SALMON - 28
pork fried rice, mushrooms

NY STRIP - 38
chive whipped mash potatoes, pork crackling demi, broccolini

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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

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