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

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

SMALL PLATES

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

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

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

SMOKED PORK BELLY - 18 brioche, sour cherry, yuzu

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

LUNCHY

SMOKED LAMB SANDWICH - 16 pickled sweet peppers, lemon wilted arugula, cumin and black pepper whipped ricotta, 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 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 //////////////////////////////BRUNCH COCKTAIL

ESPRESSO MARTINI - 15 cold brew, vanilla, coffee liquer

FRENCH BLONDE - 16
Drumshanbo Gin, elderflower, Lillet
Blanc, grapefruit

THE POST'S BLOODY MARIA - 15 our bloody mix, Ancho Reyes Verde, beef broth, garnished with pickles

NEXT MORNING, FEELING LIKE A JERK - 15 Kula Coconut Rum, blood orange, passion fruit, jerked bitters

FANCY COWBOY - 15 Knobb Creek Rye Bourbon, Aperol, Amaro Nonino, grapefruit, prosecco

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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, strawberries, whipped cream

BISQUITS AND GRAVY - 12 english muffin, smoked sausage gravy

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