////////////////// BEERS AND SELTZERS

DRAUGHTS

MILLER LITE, PILSNER, 4.2%
MILLER, MILWAUKEE, WISCONSIN - 6

THE DARK CIDE(R), APPLE CIDER, 7.5%
LIQUID ALCHEMY, WILMINGTON, DELAWARE - 7

UP AND OUT, IPA, 6.0%
2SP BREWING CO, ASTON, PA - 7

CANS/BOTTLES:

MILLER HIGH LIFE, LAGER, 4.6%
MILLER, MILWAUKEE, WISCONSIN - 6

ALL DAY, IPA, 4.7%
FOUNDERS, GRAND RAPIDS, MICHIGAN - 9

BLUE MOON, BELGIAN WHITE - 6.2%
BLUE MOON BREWEING, DENVER, CO - 7

EL SULLY MEXICAN LAGER, LAGER, 4.8%
21ST AMENDMENT, SAN LEANDRO, CALIFORNIA - 9

J.A.W.N., PALE ALE, 5.2%
NESHAMINY CREEK, CROYDON, PENNSYLVANIA - 9

LIL' SUMPIN' SUMPIN', WHEAT ALE, 7.5%
LAGUNITAS, CHICAGO, ILLINOIS - 9

ALLAGASH TRIPEL, BELGIAN ALE, 9.0%
ALLAGASH, AROOSTOOK COUNTY, MAINE - 10

JUICY IPA, NON ALCOHOLIC IPA, 0.0%
TWO ROADS, STRATFORD, CONNECTICUT - 5

SELTZERS/MIXES:

STATESIDE, 4.5% - PHILADELPHIA, PENNSYLVANIA - 7
orange, pineapple, black cherry

SURFSIDE, 4.5% - PHILADELPHIA, PENNSYLVANIA - 7
ice tea, strawberry lemonade, lemonade

LONG DRINK GIN SODA, 5.5% - UTICA, NEW YORK - 7
original citrus, cranberry, zero sugar

////////////////// WINES

	GLASS	BOTTLE
SPARKLING		
VILLA JOLANDA, PROSECCO - PIEDMONT, ITALY	9	-
VILLA JOLANDA, MOSCATO ROSE - PIEDMONT, ITALY	9	-
POMMERY, CHAMPAGNE - REIMS, FRANCE	15	-
MASIA, CAVA - PENEDES, SPAIN	10	30
VILLAVIVA WINERY, ROSE - COTES DE THAU, FRANCE	11	34
AUBERT ET FILS BRUT - CHAMPAGNE, FRANCE	-	56
WHITE		
TRE FILI, PINOT GRIGIO – LOMBARDY, ITALY	11	31
ALPINE RIFT, SAUVIGNON BLANC – BLENHEIM, NEW ZEALAND	14	42
DR. HANS VONMULLER, RISELING – MOSEL, GERMANY	12	39
COUNTRY RIDGE CELLARS, CHARDONNAY – MENDOCINO, CA	11	31
CANTINA VALLE ISARCO, GRUNER VELTLINER, ALTO ADIGE, ITALY	15	44
RGNY, VIOGNIER - RIVERHEAD, NEW YORK	-	67
DUTTON-GOLDFIELD, CHARDONNAY - RUSSIAN RIVER VALLEY, CA	-	76
DOMAINE DU COLOMBIER, CHABLIS 1ER CRU, BOURGOGNE, FRANCE	-	78
RED		
SUR DE LOS ANDES, PINOT NOIR – PATAGONIA, ARGENTINA	14	42
CHARTEAU HAUT BEAUMARD, MERLOT - BORDEAUX, FRANCE	12	39
ESCUDO ROJO, SYRAH – MAIPO VALLEY, CHILE	14	42
AMMUNITION, CABERNET SAUVIGNON – SONOMA COUNTY, CA	15	44
CRIOS, MALBEC – MENDOZA, ARGENTINA	12	39
DOMAINE GILLES COPERET, MORGON, BEAUJOLAIS, FRANCE	15	44
FULCRUM, PINOT NOIR GAP'S CROWN VINEYARD – SONOMA COUNTY, CA	-	120
LACOSTE-BORIE, PAUILLAC - BOURDEAUX, FRANCE	-	90
SUTRO, ALEXANDER VALLEY CABERNET-SAUVIGNON, SONOMA COUNTY, CA	-	152
LUKE WINES, SYRAH RESERVE WAHLUKE SLOPE, COLUMBIA VALLEY, WA	-	94
GOLDSCHMIDT VINEYARDS, CABERNET SAUVIGNON, NAPA VALLEY, CA	-	210

////////////////// SPIRITS

VODKA

ABSOLUT - AHUS, SWEDEN	9
TITO'S – AUSTIN, TEXAS	10
KETEL ONE – SCHIEDAM, NETHERLANDS	11
STATESIDE - PHILADELPHIA, PENNSYLVANIA	11
GREY GOOSE - PICARDY, FRANCE	12
BELVEDERE – ZYRARDOW, POLAND	12

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HARDSHORE - PORTLAND, MAINE	10
BLUECOAT - PHILADELPHIA, PENNSYLVANIA	10
BOMBAY SAPPHIRE - HAMPSHIRE, ENGLAND	10
HENDRICKS GIN – AYRSHIRE, SCOTLAND	10
TANQUERAY – FIFE, SCOTLAND	10
DRUMSHANBO - DRUMSHANBO, IRELAND	11
AWAYUKI STRAWBERRY - NARA, JAPAN	12

TEQUILA

CAZADORES REPOSADO - JALISCO, MEXICO	10
CAZADORES BLANCO - JALISCO, MEXICO	10
CAZADORES ANEJO - JALISCO, MEXICO	11
DEL MAGUEY MEZCAL VIDA PUEBLA - PUEBLA, MEXICO	12
ESPALON REPOSADO - JALISCO, MEXICO	12
MI CAMPO REPOSADO - JALISCO, MEXICO	12
ESPALON BLANCO - JALISCO, MEXICO	13
FLECHA AZUL REPOSADO - JALISCO, MEXICO	18
LA ADELITA ANEJO - JALISCO, MEXICO	19
CASA DEL SOL BLANCO - JALISCO, MEXICO	19
CODIGO BLANCO ROSA - AMATITAN, MEXICO	19
DOS HOMBRES MEZCAL ARTESANAL - OAXACA, MEXICO	20
GRACIAS A DIOS MEZCAL - OAXACA, MEXICO	29
CASA DRAGONES REPOSADO - SAN MIGUEL DE ALLENDE, MEXICO	53
CALIROSA EXTRA ANEJO - JALISCO, MEXICO	62

RUM

HAVANA CLUB - CARDENAS, CUBA	9
KULA COCONUT RUM - MAUI, HAWAII	9
DENIZEN DARK RUM - MARTINIQUE ISLAND, WEST INDIES	9
BARCARDI SILVER - CANTANO, PUERTO RICO	10
PAPA'S PILAR BLONDE RUM - KEY WEST, FLORIDA	11
RON BARCELO AGED IMPERIAL - SAN PEDRO DE MARCORIS, DR	14

WHISKEY/BOURBONS

ELIJAH CRAIG STRAIGHT - LOUISVILLE, KENTUCKY	10
JIM BEAM - CLERMONT, KENTUCKY	10
MAKERS MARK - LORETTO, KENTUCKY	11
FOUR WALLS AMERICAN-IRISH BLEND - PHILADELPHIA, PA	12
KNOBB CREEK RYE - CLERMONT, KENTUCKY	13
JAMESON - COUNTY CORK, IRELAND	13
HIGH WEST RENDEZVOUS RYE - PARK CITY, UTAH	13
BUFFALO TRACE - FRANKFORT, KENTUCKY	14
OLD ELK STRAIGHT - FORT COLLINS, COLORADO	15
MICHTER'S STRAIGHT - LOUISVILLE, KENTUCKY	15
BASIL HAYDEN STRAIGHT - CLERMONT, KENTUCKY	15
RUSSELS 6 YEAR - LAWRENCEBURG, KENTUCKY	15
RABBIT HOLE BOXERGRAIL STRAIGHT - LOUISVILLE, KENTUCKY	16
TOMMYROTTER NAPA VALLEY HERITANCE - BUFFALO, NEW YORK	17
POWERS SINGLE POT 12 YEAR - DUBLIN, IRELAND	20
BRENNE SINGLE MALT COGNAC CASK, WHISKEY - NASHVILLE, TENNESSEE	21
WIDOW JANE 10 YEAR - BROOKLYN, NEW YORK	26
NELSON BROS COGNAC CASK - NASHVILLE, TENNESSEE	27
HEMMINGWAY RYE…..OWENSBORO, KENTUCKY	27
SHIBUI 10 YEAR - OKINAWA, JAPAN	31
EAGLE RARE 10 YEAR STRAIGHT - FRANKFORT, KENTUCKY	32
NIKKA SINGLE MALT…..YOICHI, JAPAN	32
JEFFERSON'S RESERVE TWIN OAK…..LOUISVILLE, KENTUCKY	28
REDBREAST SINGLE POT 15 YEAR…..COUNTY CORK, IRELAND	50
MASAHIRO OLOROSO SHERRY CASK 12 YEAR…..OKINAWA, JAPAN	50
TEITESSA SINGLE GRAIN 15 YEAR…..MIYAZAKI, JAPAN	62
KNAPPOGUE CASTLE SINGLE MALT 21 YEAR…..COUNTY CORK, IRELAND	70

SCOTCH

DEWAR'S BLENDED WHITE LABEL - ABERFELDY, SCOTLAND	9
SPEYBURN SINGLE MALT - MORAY, SCOTLAND	11
OLD PUTNEY SINGLE MALT 12 YEAR - CAITHNESS, SCOTLAND	16
CHIVAS REGAL BLENDED 15 YEAR - SPEYSIDE, SCOTLAND	18
GLENLIVET 12 YEAR - MORAY, SCOTLAND	26
GLENLIVET SINGLE MALT OAK RESERVE 15 YEAR - MORAY, SCOTLAND	31
GLENLIVET 14 YEAR SINGLE MALT COGNAC CASK, SCOTH - MORAY, SCOTLAND	32
DEWAR'S BLENDED MIZUNA OAK 21 YEAR - ABERFELDY, SCOTLAND	46
GLENGOYNE SINGLE MALT 18 YEAR - DUMGOYNE HILL, SCOTLAND	62

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1715

WILMINGTON THE POST DELAWARE

17 15 DEL AVE

FORTY ACRES

>>>>>>> LUNCH <<<<<<<

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

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

SMALL PLATES

BRISKET BURNT ENDS - 16
cheddar grits, pickled jalapenos

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

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

SMOKED WINGS

CHOOSE QUANITY & STYLE
+2 for all drums or flats

BUFFALO – LOCALE BBQ
OLD BAY HOT HONEY – OYSTER SAUCE
blue cheese or ranch; celery sticks
5 wings - 10
10 wings - 18

LOCALE BBQ

SANDWICHES
brisket - 10
pork butt - 9
smoked chicken - 12
lamb - 12

JUST THE MEAT
half pound/whole pound
brisket - 13/20
pork butt - 11/20
smoked chicken - 11/20
lamb - 14/27
ham hock - 8

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

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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

The Post