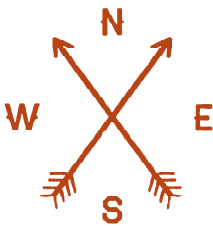


DINNER
MENU



Welcome to The First Post. We are confident that you will enjoy our traditional-style food with an innovative twist. Our hope is that we are your meeting place for friends to share memories and good times. - Cheers!

- STARTERS -

- CHARRED OCTOPUS*++**
caramelized fennel & goat cheese polenta, tomato chutney, arugula, pepperoncini vinaigrette | 18
- POKE BOWL*++**
tuna, poke sauce, sushi rice, avocado, seaweed salad, edamame, scallions, fried maui onions, cabbage | 17
- SEARED TUNA*_{GF}**
spicy sesame seared, smashed avocado, chili crisp, cilantro | 17
- SCOTCH EGGS***
sausage wrapped soft-boiled egg, sweet dijonnaise | 10
- SCALLOPS*++**
pan seared, celery root puree, pumpkin seed pesto, fried brussels sprout leaves, pomegranate molasses | 17
- SHRIMP TEMPURA***
honey-sriracha mayo, cilantro, asian slaw | 14
- BURRATA**
butternut squash, fried kale, red onion, bacon, apple cider vinaigrette, grilled sourdough | 14

- LETTUCE WRAPS***
grilled chicken, pickled carrots & cucumbers, cilantro, thai peanut sauce, sweet ginger soy - available vegan | 13
- CALAMARI***
flash-fried, honey lemon aioli, housemade pomodoro sauce, grated parmesan | 14
- MINI GYROS***
slow roasted porchetta, tomato, red onion, shoestring fries, tzatziki | 13
- CRAB DIP***
crab, cream cheese, old bay chips | 15
- FRIED BRUSSELS SPROUTS*++**
pancetta, pine nuts, calabrian chili, parmesan, aged balsamic | 10
- CHAR-GRILLED WINGS***
house buffalo sauce, celery, carrots, bleu cheese | 14
- PIEROGIES**
locally sourced potato & goat cheese pierogies, sweet peppers, caramelized onions, kale, everything seasoning, truffled sour cream | 11

- SOUPS & SALADS -



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|-----------------------|-------|--|
| CREAM OF CRAB | 6 8 | POST CAESAR WITH GRILLED CHICKEN* ++
romaine hearts, radish, carrots, cream cheese croutons, soft-boiled egg, aged parmesan, housemade dressing 17 |
| CHEF'S CHOICE | 4 5 | SALMON SALAD*++
everything seasoning seared salmon, lettuce wedge, butternut squash, feta, red onion, fried brussels sprout leaves, mustard vinaigrette 20 |
| FRENCH ONION | 8 | CHOPPED SHRIMP SALAD*_{GF}
sweet & spicy grilled shrimp, romaine hearts, sweet corn, avocado, cilantro, tomatoes, crispy bacon, ancho lime ranch 18 |
| CAESAR SALAD++ | 6 | CHOPPED GREEK SALAD* ++
grilled chicken, romaine hearts, warm halloumi cheese, feta, roasted red peppers, tomato, cucumber, olives, red onion, crispy filo, honey, sesame seed, greek vinaigrette 18 |
| MARKET SALAD++ | 5 | BLACKENED STEAK COBB*
cajun grilled steak, arcadian mix, avocado, tomatoes, onion, bacon, bleu cheese crumbles, bleu cheese dressing 21 |

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Please inform your server of any food allergies upon your arrival.

GF indicates the item is prepared gluten free

++ indicates the item can be prepared gluten free but must be requested that way

*Consuming raw or under-cooked meats, fish, shellfish or eggs may increase your risk of foodborne illness

Parties of 10 and larger are subject to automatic 18% gratuity

Dinner rolls available upon request

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- FROM THE FARM -

- HIBACHI STEAK*** flank, herb mashed potatoes, wasabi butter, tempura asparagus, shiitake soy jus | 24
- NY STRIP*** ^{GF} parmesan herb roasted fingerling potatoes, grilled broccolini, mushroom demi-glace | 34
- GRILLED MEATLOAF*** bacon wrapped & grilled, herb mashed potatoes, garlic broccolini, bbq demi-glace | 22
- FILET MIGNON*** ^{GF} herb mashed potatoes, asparagus, charred bleu cheese onion, red wine demi-glace | 39
- SURF & TURF*** filet, grilled lobster tail, herb mashed potatoes, grilled asparagus, red wine demi-glace, caramelized leek fondue | 59
- SIRLOIN & CRAB CAKE*** herb mashed potatoes, french green beans, roasted red pepper cream, corn relish | 36
- ROASTED CHICKEN*** sweet & sour glaze, hawaiian fried rice: spam, pineapple, macadamia nuts, egg, scallion | 22
- PRIME PORK CHOP*** ^{GF} slow roasted & grilled, bacon brussels sprouts, cheddar grits, apple pork jus | 25
- BBQ SHORT RIB*** bbq braised, cheddar grits, heirloom carrots, bbq jus | 28
- SHEPHERD'S PIE*** minced lamb & beef, peas & carrots, white cheddar herb mashed potatoes | 23

- FROM THE SEA -

- SALMON*** ^{GF} spicy maple glaze, sweet potato, country sausage, charred red onion, kale | 28
- FISH & CHIPS*** beer battered fresh fish, caper tartar sauce, french fries, house country slaw | 20
- OVEN BAKED CRAB CAKES*** herb mashed potatoes, old bay butter, french green beans, corn relish, roasted red pepper cream | 32
- SCALLOPS & GRITS*** ^{GF} pan seared scallops, andouille sausage, spicy creole sauce, cheddar grits | 29
- CIOPPINO*** ⁺⁺ seafood stew: shrimp, scallops, fish, crab, mussels, clams, tomatoes, onions, fennel, grilled ciabatta, uni butter | 27
- TROUT*** crab stuffed, herb mashed potatoes, grilled asparagus, roasted shallot & lemon vinaigrette | 31

- SPECIALTY PASTAS -

accompanied by a market or caesar salad - *GF pasta available upon request

- VEGETARIAN PASTA** housemade truffled ricotta gnocchi, wild mushrooms, arugula, truffle cream sauce | 20
- SHRIMP PUTTANESCA*** ⁺⁺ sauteed shrimp, pancetta, roasted tomatoes, olives, capers, caramelized leeks, shallots, garlic, calabrian chili peppers, pomodoro, orecchiette, fried basil | 25
- BRAISED SHORT RIB STROGANOFF*** roasted wild mushrooms, caramelized onions, fried shallots, buttered paccheri, traditional stroganoff sauce | 24
- SHRIMP & SAUSAGE MARSALA*** ⁺⁺ roasted mushrooms, caramelized onions, spinach, marsala cream, rigatoni | 25
- CHICKEN ORECCHIETTE*** ⁺⁺ oven dried tomatoes, prosciutto, mozzarella, spinach, tomato cream | 21

- BETWEEN BREAD -

with chips & a pickle - substitute fries for \$2 - gluten free bun \$2

NEW ENGLAND LOBSTER ROLL*

chilled lobster, aioli, herbs, spices, frankfurt roll, mixed greens with house dressing, fries | 27

SEARED TUNA SANDWICH* ⁺⁺

spicy sesame seared tuna, cucumber, avocado, wasabi mayo, sweet soy greens, artisan roll | 16

NASHVILLE CHICKEN SANDWICH*

spicy fried chicken, bread & butter pickles, lettuce, tomato, mayo, country white bun | 12

GOUDA ONION BURGER* ⁺⁺

smoked gouda, caramelized onion, arugula, roasted tomato mayo, country white bun | 13

HONEY SRIRACHA CHICKEN* ⁺⁺

grilled breast, honey sriracha glaze, avocado, japanese mayo, sweet soy slaw, country white bun | 12

POST BURGER* ⁺⁺

CAB burger, lettuce, tomato, smoked bacon, aged cheddar, mayo, country white bun | 13

CRAB CAKE BLT*

house crab cake, bacon, lettuce, tomato, mayo, toasted english muffin | 17

POST STEAK SANDWICH* ⁺⁺

tomato jam, gruyere, roasted garlic mayo, arugula, artisan roll | 15

BEYOND BURGER ⁺⁺

meatless burger, roasted mushrooms, gruyere, roasted garlic mayo, lettuce, tomato, country white bun | 12