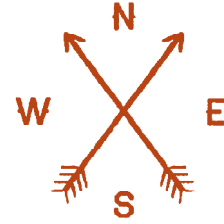


DINNER MENU



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

- STARTERS -

CALAMARI*

flash-fried, honey lemon aioli, house made pomodoro sauce | 11

LOBSTER RANGOON*

fried wonton, lobster, cream cheese, scallions, garlic, house made sweet & sour sauce | 15

CHARRED BRUSSELS SPROUTS GF

smoked bacon, parmigiano, apple relish | 8.5

LETTUCE WRAPS

grilled chicken, pickled carrots & cucumbers, cilantro, thai peanut sauce, sweet ginger soy | 9

SEARED TUNA*

spicy sesame seared yellowfin, guacamole, red peppers, scallions, fried wontons | 15

BURRATA

strawberry rhubarb compote, prosciutto, pistachios, black pepper, arugula, balsamic, grilled sourdough | 11

CRAB DIP*

goat cheese, spinach, parmesan, oven roasted tomatoes, pita chips | 12

SHRIMP TEMPURA*

jumbo shrimp, honey-sriracha mayo, asian slaw | 12

SEARED SCALLOPS*^{GF}

butter sous vide radish, celery root puree, charred scallions, applewood smoked bacon, truffle vinaigrette | 14

CHAR-GRILLED WINGS*^{GF}

house buffalo sauce, celery, carrots, bleu cheese | 12

GUACAMOLE

house made with avocado, onions, tomato, cilantro, queso fresco, cumin salt tortilla chips | 9

DIPS & CHIPS

olive tapenade, tzatziki, smoked tuna, pita chips | 9

GRILLED OCTOPUS*^{GF}

santorini fava puree, caper grape pine nut vinaigrette | 14

SCOTCH EGGS*

sausage wrapped soft-boiled egg, sweet dijonaise | 8.5

LAMB MEATBALLS*

tzatziki sauce, pita bread, fresh herbs | 10

MEAT & CHEESE BOARD*

chef selected cured and hand-cut meats, cheeses and accompaniments - please inquire | 14

PORK TAQUITOS

pork carnitas, cilantro, red onion, coriander sour cream, ancho oil | 9

- SOUPS & SALADS -



	CUP	BWL
CREAM OF CRAB	5	7
CHEF'S CHOICE	3.5	4.5
<hr/>		
FRENCH ONION	6.5	
<hr/>		
CAESAR SALAD	4	
MARKET SALAD	4	

POST CAESAR WITH GRILLED CHICKEN*

romaine hearts, radish, carrots, cream cheese croutons, soft-boiled egg, aged parmesan, house made dressing | 13.5

SALMON SPINACH SALAD*

bacon jam roasted salmon, baby spinach, mushrooms, roasted red onions, soft-boiled egg, bacon dressing | 16.5

CHOPPED SHRIMP SALAD*^{GF}

sweet & spicy grilled shrimp, fresh greens, sweet corn, avocado, cilantro, tomatoes, crispy bacon, ancho lime ranch | 14

SUMMER TUNA SALAD*

spicy seared tuna, edamame, cucumber, avocado, mandarin oranges, mixed greens, baked wontons, wasabi soy vinaigrette | 17

CHOPPED GREEK SALAD*

grilled chicken, warm halloumi cheese, feta, roasted red peppers, tomato, cucumber, olives, red onion, crispy filo, honey, sesame seed, greek vinaigrette | 14

POST STEAK SALAD*^{GF}

steak medallions, fresh greens, tomatoes, grilled zucchini, portobello mushrooms, crumbled bleu cheese, roasted red pepper, red onion, bleu cheese dressing | 15

*Consuming raw or under-cooked meats, fish, shellfish or eggs may increase your risk of foodborne illness
- Gluten Free Requests - our facility is not a 100% gluten free environment please ask your server for special requests.

- FROM THE FARM -

- HIBACHI STEAK*** flank, whipped potatoes with wasabi butter, tempura asparagus, shiitake soy jus | 19
- RIBEYE*** ^{GF} herbed whipped potatoes, green beans, roasted wild mushrooms, truffle butter | 26
- GRILLED NY STRIP*** ^{GF} herbed roasted yukon potatoes, grilled asparagus, foie gras butter, red wine demi-glace | 25
- FILET MIGNON*** ^{GF} herbed whipped potatoes, asparagus, charred bleu cheese onion, red wine demi-glace | 28
- SIRLOIN & SHRIMP*** ^{GF} herbed whipped potatoes, asparagus, grilled shrimp | 26
- RUSTIC CHICKEN BREAST*** marinated, herb whipped potatoes, asparagus, lemon chicken jus | 17
- PRIME PORK CHOP*** ^{GF} slow roasted & grilled, bacon brussels sprouts, cheddar grits, apple pork jus | 19
- SURF & TURF*** filet, grilled warm water lobster tail, herbed whipped potatoes, grilled asparagus, red wine demi, caramelized leek fondue | 38
- BBQ BABY BACK RIBS*** ^{GF} french fries, house country slaw, house made bbq sauce | 24
- SHEPARD'S PIE*** ground lamb and beef, peas, carrots, cheddar baked root vegetable mash | 17

- FROM THE SEA -

- SALMON*** ^{GF} brown sugar glaze, sweet corn relish, warm potato crab salad, sautéed spinach | 22
- FISH & CHIPS*** beer battered fresh fish, caper tartar sauce, french fries, house country slaw | 17
- OVEN BAKED CRAB CAKES*** old bay buttered whipped potatoes, green beans, sweet corn relish, roasted red pepper cream | 24
- PAN SEARED ROCK FISH*** brown butter basmati rice, broccolini, jumbo crab and roasted tomato vinaigrette | 23
- SEARED SEA SCALLOPS*** ^{GF} dayboat scallops, spring pea and mushroom risotto, carrots, truffle vinaigrette | 24
- CIOPPINO*** shrimp, scallops, fish, crab, calamari, clams, tomatoes, onion, fennel, grilled sourdough, uni butter | 24

- SPECIALTY PASTAS -

served with a market or caesar salad *Gluten free pasta available upon request.

- SPRING VEGETARIAN PASTA** peas, mushrooms, roasted carrots, olive oil, mint ricotta, linguine | 15
- CRAB & CORN*** jumbo lump crab, sweet corn, oven roasted tomatoes, arugula, parmesan cream, spaghetti | 22
- CAVATAPPI PESTO*** sauteed chicken and shrimp, roasted tomatoes, fresh mozzarella, pesto cream, cavatappi pasta | 18
- BISTRO SHRIMP SCAMPI*** sauteed shrimp, tomato, roasted garlic, basil, light wine cream, linguine | 19
- SHRIMP & SAUSAGE PEPPERONATA*** sauteed shrimp & sausage, peppers, caramelized onion, tomato cream sauce, fresh mozzarella, rigatoni | 18
- LOBSTER PASTA*** butter poached lobster, peas, roasted carrots, pine nuts, basil, creme fraiche, spaghetti | 26
- CHICKEN ORECCHIETTE*** sauteed chicken, oven dried tomatoes, prosciutto, mozzarella, spinach, tomato cream, orecchiette | 17

- BETWEEN BREAD -

with maui chips & a pickle, add fries for \$2

- **SALMON BURGER***
 - housemade salmon burger, lemon caper dill mayo, lettuce, tomato, country white bun | 10
- **LAMB BURGER***
 - tzatziki, cucumber, tomato, pickled red onion, lettuce, feta cheese, country white bun | 11
- **FRENCH ONION BURGER***
 - CAB burger, bechamel, gruyere, provolone, charred port onions, country white bun | 11
- **POST STEAK SANDWICH***
 - charred port onions, roasted garlic mayo, arugula, gruyere, artisan roll | 11
- **SEARED TUNA SANDWICH***
 - spicy sesame seared tuna, cucumber, avocado, wasabi mayo, sweet soy greens, artisan roll | 14
- **POST BURGER***
 - CAB burger, lettuce, tomato, aged cheddar, smoked bacon, mayo, country white bun | 11
- **REUBEN**
 - corned beef, sauerkraut, 1000 island, gruyere, grilled rye served closed | 10
- **CALIFORNIA GRILLED CHICKEN***
 - bacon, lettuce, tomato, avocado mayo, crumbled maui onions chips, country white bun | 10
- **NEW ENGLAND SEAFOOD ROLL***
 - lobster, shrimp, scallops, lump crab, house dressing, frankfurt roll, mixed greens, fries | 19
- **FRIED FISH SANDWICH***
 - beer battered fresh fish, caper tartar, tomato, lettuce, country white bun | 11