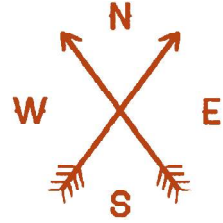


DINNER MENU



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

YELLOW TUNA POKE*

fresh tuna, poke sauce, sushi rice, avocado, seaweed salad, edamame, scallions, fried maui onions | 15

BURRATA

grilled peaches, arugula, toasted almonds, olive oil, aged balsamic, honey, buttered sourdough | 11

CRAB DIP*

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

PORK TAQUITOS

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

SEARED SCALLOPS*^{GF}

parmesan creamed corn, crispy pancetta, pesto, oven roasted tomatoes, balsamic glaze | 14

CHAR-GRILLED WINGS*^{GF}

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

GUACAMOLE

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

DIPS & CHIPS

olive tapenade, tzatziki, smoked tuna, grilled pita | 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, grilled pita, fresh herbs | 10

MEAT & CHEESE BOARD*

parmesan, capretta, porchetta, fig jam, apples, pickled vegetables, whole grain mustard, toasted bagutte | 14

SHRIMP TEMPURA*

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

- SOUPS & SALADS -



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

CUP | BWL

CREAM OF CRAB 5 | 7

CHEF'S CHOICE 3.5 | 4.5

FRENCH ONION 6.5

CAESAR SALAD 4

MARKET SALAD 4

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

- FROM THE FARM -

- HIBACHI STEAK*** flank, whipped potatoes with wasabi butter, tempura asparagus, shiitake soy jus | 19
- RIBEYE*** ^{GF} summer vegetable gratin, grilled portobello and asparagus, herb 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
- SHEPHERD'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, summer corn and scallion risotto, carrots, roasted tomato 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.

- SUMMER VEGETARIAN PASTA** corn, peas, cherry tomatoes, arugula, mozzarella, linguine | 15
- CRAB & CORN*** jumbo lump crab, sweet corn, oven roasted tomatoes, arugula, parmesan cream, spaghetti | 22
- CAVATAPPI PESTO*** sauteed chicken and shrimp, oven 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 CAPRESE*** butter poached lobster, oven dried tomatoes, pesto, fresh mozzarella, 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 GYRO***
- tzatziki, cucumber, tomato, pickled red onion, lettuce,
 - pita bread | 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, smoked bacon, aged
 - cheddar, 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