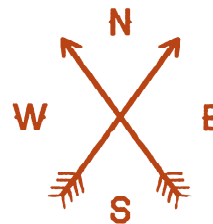


DINNER MENU



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*++

fingerling potatoes, capers, onions, fried oregano, lemon vinaigrette | 18

POKE BOWL*++

tuna, poke sauce, sushi rice, avocado, seaweed salad, edamame, scallions, fried maui onions, cabbage | 17

SEARED TUNA*

sesame seared, edamame hummus, yuzu vinaigrette, chili threads, fried leeks | 17

SCOTCH EGGS*

sausage wrapped soft-boiled egg, sweet dijonaise | 10

SCALLOPS*++

pan seared, tomatoes, red onions, honey mustard vinaigrette, arugula, sourdough crumbs | 17

SHRIMP TEMPURA*

honey-sriracha mayo, cilantro, asian slaw | 14

BURRATA++

mortadella, roasted peppers, white balsamic, crushed pistachios, grilled ciabatta | 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, tomatoes, red onion, shoestring fries, tzatziki | 13

CRAB DIP*

crab, cream cheese, old bay chips | 15

FRIED BRUSSELS SPROUTS*++

smoked bacon, feta, bread & butter pickles, roasted peanuts, nashville hot honey | 10

CHAR-GRILLED WINGS*

house buffalo sauce, celery, carrots, bleu cheese | 14

SMOKED MOZZARELLA RAVIOLI

locally sourced ravioli, roasted mushrooms, peas, truffle cream, fried leeks | 11

- SOUPS & SALADS -



CREAM OF CRAB CHEF'S CHOICE

CUP | BWL
6 | 8
4 | 5

FRENCH ONION

8

CAESAR SALAD++ MARKET SALAD++

6
5

POST CAESAR WITH GRILLED CHICKEN* ++

romaine hearts, radishes, carrots, cream cheese croutons, soft-boiled egg, aged parmesan, housemade dressing | 17

SALMON SALAD*_{GF}

bacon jam, roasted red onions, mushrooms, soft boiled egg, baby spinach, hot bacon dressing | 20

CHOPPED SHRIMP SALAD*_{GF}

sweet & spicy grilled shrimp, romaine hearts, sweet corn, avocado, cilantro, tomatoes, crispy bacon, ancho lime ranch | 18

CHOPPED GREEK SALAD* ++

grilled chicken, romaine hearts, warm halloumi cheese, feta, roasted red peppers, tomatoes, cucumber, olives, red onions, crispy filo, honey, sesame seed, greek vinaigrette | 18

BLACKENED STEAK WEDGE*

iceberg lettuce wedge, roasted tomatoes, bacon, bleu cheese crumbles, fried onions, bleu cheese dressing | 21

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

- FROM THE FARM -

- HIBACHI STEAK*** flank, herb mashed potatoes, wasabi butter, tempura asparagus, shiitake soy jus | 25
- RIBEYE*** GF blackened, roasted fingerling potatoes, broccolini, bleu cheese butter | 36
- GRILLED MEATLOAF*** bacon wrapped & grilled, herb mashed potatoes, succotash, bbq demi-glace | 22
- FILET MIGNON*** GF truffle mashed potatoes, french green beans, foie gras butter, red wine demi-glace | 39
- SURF & TURF*** GF filet, grilled lobster tail, herb mashed potatoes, grilled asparagus, brandy peppercorn cream | 59
- SIRLOIN & CRAB CAKE*** herb mashed potatoes, french green beans, roasted red pepper cream, corn relish | 36
- ROASTED CHICKEN*** ++ herb mashed potatoes, succotash, chicken leek jus | 23
- 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

- FROM THE SEA -

- SALMON*** GF honey garlic glaze, fingerling potatoes, roasted mushrooms, peas, leeks, truffle aioli | 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*** coconut curry, fried coconut jasmine rice, broccolini, cashews, cilantro, scallions | 29
- CIOPPINO*** ++ seafood stew: shrimp, scallops, fish, crab, mussels, clams, tomatoes, onions, fennel, grilled ciabatta, uni butter | 27

- SPECIALTY PASTAS -

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

- VEGETARIAN PASTA*** ++ black pepper cavatelli, pomodoro, whipped herb ricotta, olive oil | 18
- SEAFOOD PESTO*** ++ shrimp, seared scallops, crab, oven roasted tomatoes, pesto cream, linguine | 28
- SPICY SAUSAGE RIGATONI*** ++ sweet italian sausage, roasted red peppers, caramelized onions, calabrian chili tomato cream | 23
- 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 | 28

SEARED TUNA SANDWICH*

sesame seared, grilled pineapple, caramelized onions, sriracha hoisin mayo, cabbage, artisan roll | 17

CHILE QUESO BURGER*++

chile rubbed burger, guacamole mayo, queso, pico de gallo, arugula, cilantro, country white bun | 13

CALI CHICKEN*++

grilled breast, smoked bacon, guacamole mayo, maui onion chips, lettuce, tomato, country white bun | 12

LAMB BURGER*++

lamb & beef blend, feta, tomato, pickled red onion, lettuce, tzatziki, country white bun | 12

POST 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*++

sweet peppers, caramelized onions, provolone, hot pepper mayo, artisan roll | 15

OLDE ENGLISH BEYOND BURGER ++

meatless patty, toasted english muffin, grilled tomatoes, cheddar | 12