



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

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 | 16

SCOTCH EGGS*

sausage wrapped soft-boiled egg, sweet dijonnaise | 10

SCALLOPS*gr

pan seared, truffled cream corn, herb pistou, chili oil | 17

SHRIMP TEMPURA*

honey-sriracha mayo, cilantro, asian slaw | 14

BURRATA ++

peaches, almonds, corn pone, arugula, lemon sweet tea gastrique 14

LETTUCE WRAPS*

grilled chicken, pickled carrots & cucumbers, cilantro, thai peanut sauce, sweet ginger soy - available vegan | 11

flash-fried, honey lemon aioli, housemade pomodoro sauce, grated parmesan | 14

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 | 13

PIEROGIES

locally sourced potato & cheese pierogies, pulled bbq chicken, bacon, caramelized onions, spicy cornbread crumbs | 11



- SOUPS & SALADS -



POST CAESAR WITH GRILLED CHICKEN* ++

romaine hearts, radish, carrots, cream cheese croutons, soft-boiled egg, aged parmesan, housemade dressing | 16

BBQ SALMON SALAD*GF

CUP BWL blackened bbq, corn, bleu cheese, bacon, tomato, onions, spinach, balsamic | 20

CHOPPED SHRIMP SALAD*GF **CREAM OF CRAB** 6 | 8

sweet & spicy grilled shrimp, romaine hearts, sweet corn, avocado, cilantro, tomatoes, CHEF'S CHOICE 4 | 5 crispy bacon, ancho lime ranch | 17

CHOPPED GREEK SALAD* ++

FRENCH ONION 8 grilled chicken, romaine hearts, warm halloumi cheese, feta, roasted red peppers, tomato, cucumber, olives, red onion, crispy filo, honey, sesame seed, greek vinaigrette | 17 **CAESAR SALAD++** 6

BLACKENED STEAK COBB*

MARKET SALAD++ 5

cajun grilled steak, arcadian mix, avocado, tomatoes, onion, bacon, bleu cheese crumbles, 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 | 24

NY STRIP* roasted garlic mashed potatoes, french green beans, peppercorn jus, charred cippolini onions | 34

GRILLED MEATLOAF* bacon wrapped & grilled, herb mashed potatoes, garlic broccolini, bbq demi-glace 21

FILET MIGNON*GF herb mashed potatoes, asparagus, charred bleu cheese onion, red wine demi-glace | 38

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*GF alabama white bbg sauce, herb mashed potatoes, summer succotash | 21

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* miso honey glazed salmon, crab fried rice | 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* pan seared, housemade gnocchi, pesto, sweet corn, roasted tomatoes | 28

CIOPPINO*++ seafood stew: shrimp, scallops, fish, crab, mussels, clams, tomatoes, onions, fennel, grilled ciabatta, uni butter | 26

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

VODKA RIGATONI++ spinach, toasted pinenuts, vodka cream | 18

SHRIMP PUTTANESCA*++ sauteed shrimp, pancetta, roasted tomatoes, olives, capers, caramelized leeks, shallots, garlic, calabrian chili peppers, pomodoro, orecchiette, fried basil | 25

CRAB & CORN FETTUCCINE*++ jumbo lump crab, sweet corn, oven roasted tomatoes, arugula, white wine cream | 28

SHRIMP & SAUSAGE MARSALA*++ roasted mushrooms, caramelized onions, spinach, marsala cream, rigatoni | 25

CHICKEN ORECCHIETTE*++ oven dried tomatoes, prosciutto, mozzarella, spinach, tomato cream | 21



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- BETWEEN BREAU -



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