

We serve delicious comfort food cooked with the love of your grandma and the skill of passionate chefs that is meant to be shared like a family supper. Pull up a chair, order yourself some home cookin' and enjoy!



THE POST BREWING COMPANY • DINNER

Chef / Partner Brett Smith • Chef Jimmy Giesler • Sous Chefs Jonathan Reyes

Good STARTERS

DEVEILED EGGS (4) 7

horseradish louie, fresh chives, crispy pork cheeks

EAST COUNTY ONION SOUP 7

seasonal dark beer, swiss cheese, grilled bread

WARM PIMENTO GOAT CHEESE 9

goat cheese, grilled flatbread, tomato jam

HOT CHICKEN DRUMSTICKS 8

blue cheese, carrot-celery slaw

CHICKEN & POTATO FRITTERS 7

house breadcrumbs, mozzarella, mustard sauce

CHICKEN LIVER PATÉ 8

seasonal chutney, coarse mustard, warm toast

SIDES ^{4 small}/_{7 large}

ask about our daily seasonal sides

MASHED POTATOES & GRAVY

COLLARD GREENS

slow cooked pork shoulder

HOUSE SLAW

GREEN CHILE MAC & CHEESE

crispy breadcrumbs

GARLIC FRIES

CREAMED CABBAGE

crispy pork cheeks

BUTTERMILK WAFFLES

maple pumpkin seed butter

CAROLINA GOLD RICE & BEANS

smoked tomato

CREAMY GRITS

The SALAD

romaine, arugula, boiled egg, apple, cucumber, cherry tomatoes, blue cheese, pumpkin seeds, bacon, big 'ol croutons, house vinaigrette

5 small 9 big 14 bigger

THE BUCKET

12 PIECES OF CHICKEN
country or brown gravy,
serves four

\$37 Fried \$33 Rotisserie

\$35 Fried, Rotisserie Combo

BUTTERMILK CHEDDAR Biscuits

fresh baked to order
with honey butter

.50 each

Plates

FRIED CHICKEN *drink TOWNIE OR MEATHOOKS* 13.75

four pieces, country sausage gravy

HOT CHICKEN *drink TOWNIE OR ROOSTER CRUISER* 14

fried chicken with a kick

ROTISSERIE CHICKEN *drink HOWDY OR MEATHOOKS* 12.5

brown gravy

HAND CARVED ROAST BEEF* *drink HOWDY OR MEATHOOKS* 14

horseradish sauce, brown gravy

WOOD-FIRED PORK SHOULDER *drink MEATHOOKS* 12

caramelized onion marmalade

MISSISSIPPI CATFISH *drink TOWNIE* 13.5

cornmeal fried, house tartar sauce

GARDEN PLATTER *drink HOWDY OR MEATHOOKS* MKT

build your own from our fresh, vegetarian sides

Platters

CHICKEN & WAFFLES *drink HOWDY* 14

maple pumpkin seed butter, country gravy

HOT MESS OF SHRIMP *drink MEATHOOKS* 18

smoked tomato, charred peppers, creamy grits

Sandwiches

CHICKEN *drink MEATHOOKS* 10

choice of original, hot, grilled, with pepper relish, sesame seed bun

SHAVED ROAST BEEF* *drink HOWDY OR MEATHOOKS* 11

pepper, onion, fried pickles, horseradish sauce

WOOD-FIRED PORK ROAST *drink MEATHOOKS* 9

onion marmalade, herb mayo, bulkie roll

BLUE PLATES

SUNDAY SMOKED BBQ PORK RIBS 16

drink ELKHORN OR OL' ZIPPY

MONDAY BURGER NIGHT* 9

drink TOWNIE OR MEATHOOKS

TUESDAY MEATLOAF 14

drink TOWNIE

WEDNESDAY CHICKEN POT PIE 10

drink HOWDY OR MEATHOOKS

THURSDAY PRIME RIB* 20

drink HOWDY

FRIDAY FISH FRY 16

drink BIG ROSIE, TOWNIE OR HOWDY

SATURDAY CHICKEN FRIED STEAK 13

drink HOWDY OR MEATHOOKS

Good SWEETS

traditional WHOOPIE PIES 4 each

hot fudge BROWNIE SUNDAE 6

homemade PIE OF THE DAY MKT

SHAKE *or* ROOT BEER FLOAT 5

ICE CREAM 4

vanilla or chocolate

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. REGARDING THE SAFETY OF THESE ITEMS, WRITTEN INFORMATION IS AVAILABLE UPON REQUEST.

We have a singular mission which has you in mind. We craft high quality beers that are flavorful, expertly balanced and, above all, outrageously drinkable. These are food-minded beers for fun-lovin' folks that are easy to drink. I think you'll want to put them in your mouth repeatedly. And often!



THE POST BREWING COMPANY

Brewmaster / Partner Bryan Selders



HOWDY BEER *the all american pilsener*

This smooth, drinkable pils features a lovely American hop flavor and aroma which give way to a delicate malt flavor that finishes crisp and clean.

COLOR LIGHT STRAW

HOP BITTERNESS MODERATE

HOP AROMA AND FLAVOR MODERATE TO HIGH

MALT CHARACTER LIGHT, BREADY, CRISP

YEAST LAGER

ABV 4.5%

10 oz \$3
16 oz \$5
Crowler \$10
Pitcher \$17



TOWNIE ALE *it's what we're drinking*

This hoppy American ale delivers an amazing complex hop aroma and flavor and firm bitterness balanced by a smooth malt backbone that will leave you wanting more.

COLOR DEEP GOLD

HOP BITTERNESS HIGH

HOP AROMA AND FLAVOR HIGH TO VERY HIGH

MALT CHARACTER TOASTY, CRISP

YEAST ALE

ABV 6.2%

10 oz \$3.5
16 oz \$6
Crowler \$10
Pitcher \$19



ROOSTER CRUISER *double IPA*

This all-malt double IPA is brewed to 8.6% ABV with not much more than American 2-row barley malt rich with biscuity goodness. Rooster Cruiser is spiced with the experimental hop varieties Pekko and Azacca and is dry-hopped at and alarming rate delivering aromas which are herbal and redolent of lemon and pine. The big mouthfeel is warming and satisfying culminating in a long bittersweet finish.

COLOR DEEP GOLD

HOP BITTERNESS HIGH

HOP AROMA AND FLAVOR VERY HIGH

MALT CHARACTER BISCUITY, FULL

YEAST ALE

ABV 8.6%

10 oz \$4.5
14 oz \$7
Crowler \$12
Pitcher \$28



MEATHOOKS *dark mild ale*

Toasty, biscuity, and satisfying, lush layers of malt flavor and aroma culminate in a clean, dry finish that begs another taste. Meathooks is the perfect companion to great food and excellent conversation. It's like a warm hug from the inside out.

COLOR DEEP MAHOGANY

HOP BITTERNESS LOW

HOP AROMA AND FLAVOR LOW

MALT CHARACTER TOASTY, BISCUITY

YEAST ALE

ABV 4.2%

10 oz \$3
16 oz \$5
Crowler \$10
Pitcher \$17

Take Home a 6'er



TOWNIE ALE 4
complex hop aroma & flavor,
smooth malty backbone

HOWDY BEER 4
lovely american hop aroma,
delicate malt flavor, crisp &
clean finish

MEATHOOKS 4
toasty, malty, biscuity,
dry finish

OL' ZIPPY 4
crispy malt flavor, subtle
sweetness, snappy
hop character



**TOP
ROPE**
MEXICAN STYLE
Lager
Available in cans
early December



ACHTERTUIN SEIZOEN
2016 GABF GOLD MEDAL
- CLASSIC SAISON -

HOT CHICKEN
- LOVES -
AWARD WINNING BEER



HOWDY BEER
2014 GABF SILVER MEDAL
AMERICAN-STYLE OR INTERNATIONAL STYLE PILSNER