

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 Chef Jonathan Reyes

Good STARTERS

DEVEILED EGGS (4) 7

horseradish louie, chives, crispy pork cheeks

STUDEBAKER'S SOUP OF THE DAY MKT

see seasonal sides

WARM PIMENTO GOAT CHEESE 10

goat cheese, warm toast, tomato jam

HOT CHICKEN DRUMSTICKS 9

blue cheese, carrot-celery slaw

CHICKEN & POTATO FRITTERS 7

house breadcrumbs, mozzarella, mustard sauce

CHICKEN LIVER PATÉ 9

seasonal chutney, coarse mustard, warm toast

SIDES ⁴ small ₇ large

ask about our daily seasonal sides

MASHED POTATOES & GRAVY

COLLARD GREENS

roasted pork and tomato braise

HOUSE SLAW

GREEN CHILE MAC & CHEESE

crispy breadcrumbs

GARLIC FRIES

CREAMED KALE

Elkhorn Lager, red chile flakes, breadcrumbs

BUTTERMILK WAFFLES

maple pumpkin seed butter

CAROLINA RICE & BEANS

smoked tomato

CREAMED GRITS

Ol' Zippy braised tomatoes

BEETS AND SWEETS

whipped goat cheese



The SALAD

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

6 small 10 big 15 real big

THE BUCKET

12 PIECES OF CHICKEN
country or brown gravy,
serves four

\$37 Fried \$33 Rotisserie

\$35 Fried, Rotisserie Combo

Nashville Hot +1.50

Plates

FRIED CHICKEN *drink* TOWNIE

half a bird, country sausage gravy

14

HOT CHICKEN *drink* ROOSTER CRUISER OR ACHTERTUIN SEIZOEN

fried chicken with a kick

14.5

ROTISSERIE CHICKEN *drink* SEASONAL DARK OR HOWDY BEER

half a bird, brown gravy

13

MEATLOAF *drink* OL' ZIPPY OR TOWNIE ALE

spicy tomato glaze, brown gravy

13

WOOD-FIRED PORK SHOULDER *drink* ELKHORN

caramelized onion marmalade

13

MISSISSIPPI CATFISH *drink* TOWNIE

cornmeal fried, house slaw, house tartar sauce

15

GARDEN PLATTER *drink* TOWNIE OR ELKHORN

this ones for the herbivores; your choice of our delicious sides - seasonal or regular

MKT

Platters

CHICKEN & WAFFLES *drink* SEASONAL DARK

maple pumpkin seed butter, country gravy

14

HOT MESS OF SHRIMP *drink* HOWDY

smoked tomato, charred peppers, creamy grits

18

Sandwiches

CHICKEN *drink* ACHTERTUIN SEIZOEN

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

10

SHAVED ROAST BEEF *drink* HOWDY

pepper, onion, fried pickles, horseradish sauce

12

WOOD-FIRED PORK ROAST *drink* ELKHORN

onion marmalade, herb mayo, house slaw, bulkie roll

10

BLUE PLATES

SUNDAY LEVI'S SMOKED PORK RIBS 18

drink ELKHORN OR OL' ZIPPY

MONDAY BURGER NIGHT* 10

drink TOWNIE OR SEASONAL DARK

TUESDAY CHICKEN FRIED STEAK 13

drink HOWDY OR TOWNIE

WEDNESDAY CHICKEN POT PIE 11

drink HOWDY OR ELKHORN

THURSDAY BUTCHER'S CUT - MKT

drink ELKHORN OR OL' ZIPPY

FRIDAY FISH FRY 17

drink SEASONAL DARK OR HOWDY

SATURDAY PRIME RIB* 22

drink ELKHORN OR OL' ZIPPY

Good SWEETS

traditional WHOOPIE PIES 5 *each*

BROWNIE SUNDAE 6

homemade PIE OF THE DAY MKT

SHAKE *or* ROOT BEER FLOAT 5

ICE CREAM

vanilla or chocolate 3 *specialty flavors* 4

MOST OF OUR DISHES ARE GLUTEN FREE, OR CAN BE MODIFIED AS SUCH. VEGETARIAN? LET YOUR SERVER KNOW YOUR DIETARY RESTRICTIONS AND WE'LL MAKE SURE YOU LEAVE HAPPY & FULL.

WE ARE HAPPY TO TAKE MULTIPLE PAYMENTS, BUT WE ASK KINDLY THAT PARTIES OVER 12 LIMIT THEMSELVES TO ONE BILL

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELL-FISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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. We think you'll want to put them in your mouth repeatedly. And often!



THE POST BREWING COMPANY

Merch



Check out our merch selection at the front for all options and sizing.



Our Brewing Philosophy

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putting out amazingly well crafted food. We've worked together to create a balanced offering of consumables that complement one another. They are all flavorful and unique in their own right but together create a beautiful experience that cannot be forced or faked.



Brett Smith - Executive Chef/Partner

A native of Wappingers Falls, New York, Smitty first came to Colorado to ski—but he stayed to cook! He worked his way up the ranks of Jax Fish House and Zolo Southwestern Grill in Boulder and then spent four years as the Executive Chef of Zozo's

Restaurant on Saint John in the U.S. Virgin Islands. When he came back home to Colorado he took the reins at Zolo once again and in 2014 teamed up with Dave Query and Bryan Selders to open The Post Brewing Company in Lafayette.



Groups & Private Parties

Hot chicken loves cold beer, and at The Post, groups of all sizes love our lively event spaces, vivacious staff, and downright delicious food & drink. From formal wedding receptions to casual beer tours, we have the unique atmosphere that will give your guests an experience unlike any other.

your specific needs so give Bea a call and let her do the work, we want you to kick-back and enjoy!

Our Event Manager, Bea Glassford, loves nothing more than to plan a hoe-down, a boot-shaker, or just a good ol' fashioned party. We are flexible based on

- Events at The Post for groups up to 60 people seated, 70 people cocktail style reception.
- We DELIVER! Large party packages available for up to 200 person events.
- For parties, deliveries and events, contact Bea@bigredf.com
- Have a group larger than 12 and up to 20?

Beer TO-GO



6-pack cans
750 ml bottles



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

HOT CHICKEN
- LOVES -
AWARD WINNING BEER



ACHTERTUIN SEIZOEN
2016 GABF GOLD MEDAL