

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 · LUNCH

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

Good STARTERS

DEVEILED EGGS (4) 7

horseradish louie, chives
crispy pork cheeks

EAST COUNTY ONION SOUP 7

seasonal dark beer, swiss cheese,
grilled bread

WARM PIMENTO GOAT CHEESE 9

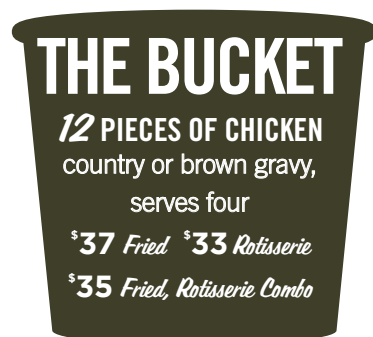
goat cheese, grilled flatbread, tomato jam

HOT CHICKEN DRUMSTICKS 8

blue cheese, carrot-celery slaw

CHICKEN & POTATO FRITTERS 7

house breadcrumbs, mozzarella,
mustard sauce



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

BUTTERMILK CHEDDAR

Biscuits

fresh baked to order with honey butter

.50 each

Chicken

FRIED CHICKEN *drink* TOWNIE 14

half a bird, country sausage gravy

HOT CHICKEN *drink* ROOSTER CRUISER 14

fried chicken with a kick

ROTISSERIE CHICKEN *drink* SEASONAL DARK 13

half a bird, brown gravy

CHICKEN & WAFFLES *drink* HOWDY BEER 12

maple pumpkin seed butter, country gravy

Sandwiches

FRIED CATFISH *drink* SEASONAL DARK 12

bulkie roll, slaw, pickles, tartar sauce

SHAVED BEEF *drink* HOWDY BEER 11

pepper, onion, fried pickles, horseradish sauce

WOOD-FIRED PORK *drink* ELKHORN 9

bulkie roll, onion marmalade, herb mayo, house slaw

CHICKEN *drink* ACHTERTUIN SEIZOEN 10

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

SIDES ⁴ small ₇ large

ask about our daily seasonal sides

MASHED POTATOES & GRAVY

COLLARD GREENS

tomato braise, pork shoulder

HOUSE SLAW

GREEN CHILE MAC & CHEESE

crispy breadcrumbs

GARLIC FRIES

CREAMED KALE

Elkhorn lager, chili flakes, breadcrumbs

BUTTERMILK WAFFLES

maple pumpkin seed butter

CAROLINA GOLD RICE & BEANS

smoked tomato

CREAMY GRITS

Ol' Zippy braised tomatoes

BEETS AND SWEETS

whipped goat cheese

Good SWEETS

traditional WHOOPIE PIES 5 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 ARE HAPPY TO TAKE MULTIPLE PAYMENTS, BUT WE ASK KINDLY THAT PARTIES OVER 12 LIMIT THEMSELVES TO ONE BILL.

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

Merch



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



THE POST BREWING COMPANY

Brewmaster / Partner Bryan Selders



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!



HOWDY BEER *the all american pilsener* 4.5% ABV

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.

12 oz - \$5 / 16 oz - \$6 / Pitcher - \$18 / Big F'n Can - \$10



ROOSTER CRUISER *imperial IPA* 8.8% ABV

Spiced with the experimental hop varieties Pekko and Azacca, dry-hopped at an alarming rate delivering aromas which rich with tropical goodness.

12 oz - \$6.5 / 14 oz - \$8 / Pitcher - \$28 / Big F'n Can - \$14



TOWNIE ALE *it's what we're drinking* 6.2% ABV

The 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.

12 oz - \$5 / 16 oz - \$6.5 / Pitcher - \$19 / Big F'n Can - \$11



ACHTERTUIN SEIZOEN *farmhouse ale* 5.6% ABV

Brewed with barley, wheat and rye malts, this hazy golden ale is spiced with three distinct American hop varieties for a floral and fruity aroma.

12 oz - \$5.5 / 14 oz - \$7 / Pitcher - \$22 / Big F'n Can - \$12



ELKHORN LAGER *amber lager* 5.5% ABV

Deep, toasty malt flavor accented by herbal and lightly peppery hop notes. Wicked smooth drinkability makes Elkhorn Lager the official lager of drinking.

12 oz - \$5 / 16 oz - \$6 / Pitcher - \$18 / Big F'n Can - \$11



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



ACHTERTUIN SEIZOEN
2016 GABF GOLD MEDAL
- CLASSIC SAISON -

Beer TO-GO



6'ers. 750's.
Big F'n Cans.