

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 pass it around.



THE POST BREWING COMPANY *Rosedale*

Chef / Partner Brett Smith • Chef Jonathan Reyes

Good STARTERS

BUTTERMILK CHEDDAR BISCUITS 1 ea
whipped honey butter

DEVEILED EGGS (4) 7
crispy chicken skin, horseradish louie, marinated celery

HOT CHICKEN DRUMSTICKS (4) 10
confited, fried, nashville hot, blue cheese

CHICKEN CHICHARRONES 8
green chile pinto bean hummus, garlic mojo, crisp veggies

CRISPY BRUSSELS SPROUTS 8
pepper jelly glaze, cotija cheese

CRISPY BLACK EYED PEAS 4
house seasoning, salt, roasted garlic oil
ADD CRISPY PORK \$2

SPENT GRAIN FRIED CHEESE CURDS 9
wisconsin white cheddar, cherry peppers, pickled cauliflower, elkhorn tomato sauce

SPICY PIMENTO CHEESE PLATTER 11
smoked paprika chips, garlic toast, pickles

Good SALADS

THE SALAD 6/10
romaine, arugula, boiled egg, cucumber, cherry tomatoes, blue cheese, pumpkin seeds, bacon, croutons, vinaigrette

BEETS, GOAT CHEESE & KALE 10
quinoa, toasted cashews, pickled cauliflower, roasted red peppers, red wine vinaigrette

BIBB WEDGE 10
tomato, cucumber, crispy chicken skins, fried onion, green onion buttermilk ranch



Crispy Bone-In Fried Chicken

SERVED WITH HOUSE PICKLES AND CHORIZO COUNTRY GRAVY

HALF BIRD *drink TOWNIE* 14
breast, wing, thigh & leg // *Nashville Hot +.75*

10 PIECE PLATE *drink ACHTERTUIN SEIZOEN* 32
Nashville Hot +1.00

FAMILY LOVE *drink 1771 IPA* 40
whole bird fried, two large sides & four biscuits, feeds 3-4 // *Nashville Hot +1.00*

BIG BUBBA FAMILY LOVE *drink OL' ZIPPY* 74
two birds fried, four large sides & eight biscuits, feeds 6-8 // *Nashville Hot +2.00*

Plates

CHICKEN & WAFFLES *drink BIG ROSIE* 15
pumpkin seed butter, chorizo country gravy, chile-cherry chutney, maple syrup

CAST IRON LAMB MEATLOAF *drink OL' ZIPPY* 19
chile glaze, mushroom gravy

BBQ ROASTED CHICKEN *drink SEASONAL DARK* 15
half a bird, top rope bbq sauce

TOMATO BRAISED PORK SHOULDER *drink ELKHORN* 18
caramelized onion marmalade, crispy onions

OL' ZIPPY SHRIMP & GRITS *drink OL' ZIPPY* 19
chorizo, roasted peppers, ol' zippy broth, trinity butter

STUFFED ACORN SQUASH *drink OL' ZIPPY* 14
sautéed kale, black eyed peas, garlic, quinoa, cashews, maple-chile glaze

Sandwiches

POST ORIGINAL FRIED CHICKEN SAMMY *drink TOWNIE* 10
pickled pepper relish, dijonaise

FRIED CHICKEN RANCH BLT *drink 1771 IPA* 12
bacon, lettuce, tomato jam, paprika ranch

BLACKENED OR FRIED SHRIMP PO' BOY *drink TOP ROPE* 13
remoulade, arugula, tomato jam

SLOW ROASTED PRIME RIB SAMMY *drink 1771 IPA* 15
crispy onions, house pickles, horseradish sauce

SIDES 4 half 7 full

check with your server for today's seasonal sides

CREAMY SLAW

HAND CUT FRENCH FRIES

CREAMY GRITS
trinity butter, green onion

GREEN CHILE MAC & CHEESE
roasted poblano, house breadcrumbs

COLLARD GREENS
roasted pork and tomato braise

BEETS & SWEETS
whipped goat cheese, arugula pesto

RED SKIN HAND MASHED POTATOES
garlic butter, brown gravy

BUTTERMILK WAFFLES

QUINOA & KALE
tomato, cucumber, house vinaigrette

Good Sweets

WARM WAFFLE SUNDAE 7

ICE CREAM SANDWICH 5

HOMEMADE PIES MKT

WHOOPIES MKT

A LA MODE chocolate or vanilla 2

A LA MODE specialty flavors 4

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for 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



16 oz \$5
Pitcher \$17

TOP ROPE *mexican style lager*

Brewed with refreshment in mind, Top Rope Mexican-style Lager flips into the ring with a crisp malt flavor and an herbal hop aroma.

COLOR AMARILLO

HOP BITTERNESS UN POQUITO

HOP AROMA AND FLAVOR UN POCO

MALT CHARACTER ¡QUE RICO!

YEAST LAGER

ABV 5.0%



16 oz \$6
Pitcher \$21

TOWNIE *koppy american ale*

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%



14 oz \$8
Pitcher \$29

1771 *IPA*

Beautiful things come from unexpected combinations. That's the magic of hop blends. Sterling, with it's spicy, herbal nobility meets the ultra-modern, tropical fruit heavy Azacca, setting your senses awash in a juicy hop escapade.

COLOR AMBER

HOP BITTERNESS HIGH

HOP AROMA AND FLAVOR VERY HIGH

MALT CHARACTER TOASTY, FULL-BODIED

YEAST ALE

ABV 7.3%



14 oz \$8
Pitcher \$29

ACHTERTUIN SEIZOEN *farmhouse ale*

Backyard Season is beer drinking season. Achtertuint Seizoen is the perfect beer for backyard beer drinking. Inspired by the delicious farmhouse ales of Belgium and Holland, this beer is a fragrant reminder that life is better outside.

COLOR HAZY SUNSHINE

HOP BITTERNESS MEDIUM

HOP AROMA AND FLAVOR LOW to MEDIUM

MALT CHARACTER BREADY AND CRISP

YEAST FRENCH ALE

ABV 5.6%

POST CANS \$4



TOWNIE ALE

complex hop aroma & flavor, smooth malty backbone



HOWDY BEER

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



OL' ZIPPY

crispy malt flavor, subtle sweetness, snappy hop characters



TOP ROPE

crispy malt flavor, herbal hop aroma



**ACHTERTUIN SEIZOEN
2016 GABF GOLD
MEDAL**

**HOT CHICKEN
- LOVES -
AWARD WINNING BEER**



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