



STARTERS

DEVEILED EGGS gf

chives, smoked paprika | 10

TAVERN WINGS

choice of bbq, buffalo, or garlic parm,
ranch dressing, celery sticks | 18

THE POST WEDGE gf

romaine heart, thyme bacon, peas,
tomatoes, crumbled blue cheese, blue
cheese dressing | 16

CAESAR SALAD

crushed croutons,
parmigiano reggiano | 16

ROASTED CAULIFLOWER v, gf

curried yogurt, rum raisins | 12

MIDDLE EASTERN

COCONUT CURRY SOUP v, gf

jasmine rice, chickpeas, pumpkin seeds | 11

CRAB LOUIS SALAD

shaved kale, red cabbage, bell peppers,
crab cake, louis dressing | 19

ROASTED MUSHROOM MARSALA DIP

roasted local mushrooms, marsala cream
sauce, whipped goat cheese with sundried
tomato, grilled focaccia | 17

BUTTERNUT SQUASH SOUP

kabocha and butternut squash,
crème fraiche, pepitas | 13

CRISPY BURRATA

arugula, extra virgin olive oil,
balsamic glaze, focaccia | 18

CHOPPED SALAD gf

hard-boiled egg, edamame, tomatoes,
ramps, parsnips, mustard vinaigrette | 16

MARYLAND STYLE CRAB CAKES

spicy sauce louie, tomato citrus jam | 21

SIMPLE SALAD v, gf

cucumbers, tomatoes, bermuda
onion, white honey balsamic | 14

HOUSE CHILI

ground beef, kidney beans, bacon
lardons, sweet corn | 13

MAINS

BRAISED LEG OF LAMB "SHEPHERD'S PIE"

local butter whipped potato,
sweet corn, peas, carrots | 29

IPA FISH & CHIPS

poppy seed coleslaw, house fries,
pickle aioli | 23

16oz DELMONICO RIBEYE

steak fries, asparagus,
mushroom cream | 55

LEMON PEPPER HALF CHICKEN

roasted potatoes, broccolini spears,
chicken jus | 34

CHARRED AHI TUNA

wasabi whipped potato, asian slaw,
classic teriyaki | 32

MEDITERANEAN BOWL v, gf

basmati rice, chana masala chickpeas, avocado,
toasted pepitas, lemon tahini dressing | 16

- choice of blackened protein -

tofu 6 | chicken 6 | salmon 10 | steak 13 | tuna 15

TAVERN SMASH BURGER

bacon, cheddar, american cheese,
onion, chef's sauce, potato bun | 22

OPEN-FACED CHICKEN PAILLARD CLUB

applewood smoked bacon, swiss, cheddar,
lettuce, tomato, mayonnaise, focaccia | 19

NEW ENGLAND STYLE LOBSTER ROLL

wicked dressing, martens bun | 34

NIGHTLY TAVERN FEATURE

MONDAY

HOUSE CAVATELLI BOLOGNESE

marinara, ricotta, pecorino romano,
garlic, thyme, focaccia | 25

TUESDAY

BEER & BURGER NIGHT

featured chef-inspired handheld
paired with a beer special

WEDNESDAY

BRAISED SHORT RIBS

whipped potato, maple bacon sprouts,
cc buns, fresh butter | 30

THURSDAY

ROOTED IN ADA

our chefs highlight local, seasonal
produce for a crafted vegetarian feature

FRIDAY

OFF THE HOOK

a fresh, chef-crafted seafood dish,
simple, seasonal, full of flavor

SIDES

HOUSE FRIES | ROASTED ASPARAGUS | GREEN BEANS | WHIPPED POTATOES | BROCCOLINI SPEARS | 6 EACH

DESSERT

TRIPLE LAYER CARROT CAKE

cream cheese frosting, toasted
praline, caramel | 12

WARM SALTED CARAMEL COOKIE SKILLET

dark chocolate chunks, cast iron baked, flaked sea salt,
vanilla gelato, caramel drizzle | 13

ICE CREAM & SORBETS gf

seasonal selections, berry
consommé, granola | 11

v: vegan · vg: vegetarian · gf: gluten-free

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.