



STARTERS

DEVILED EGGS gf
chives, smoked paprika | 11

TAVERN WINGS
choice of bbq, buffalo, or garlic parm, ranch dressing, celery sticks | 19

THE POST WEDGE gf
romaine heart, bacon, peas, tomatoes, crumbled blue cheese, blue cheese dressing 9 | 18

CAESAR SALAD
crushed croutons, parmesan reggiano 8 | 16

ROASTED CAULIFLOWER v, gf
curried yogurt, rum raisins | 14

CRISPY BURRATA vg
arugula, extra virgin olive oil, balsamic glaze, focaccia | 18

MARYLAND STYLE CRAB CAKES
sauce louis, chili oil, tomato citrus jam | 21

HOUSE SALAD v
cucumbers, tomatoes, croutons, onion, mustard vinaigrette 7 | 14

HOUSE CHILI
ground beef, kidney beans, bacon lardons, sweet corn, topped with onions & cheese 7 | 14

MIDDLE EASTERN COCONUT CURRY SOUP v, gf
jasmine rice, chickpeas, pumpkin seeds 6 | 12

CRAB LOUIS SALAD
shaved kale, red cabbage, bell peppers, crab cake, almonds, louis dressing 11 | 19

ROASTED MUSHROOM MARSALA DIP
roasted local mushrooms, marsala cream sauce, goat cheese whipped with sundried tomato, grilled focaccia & ciabatta | 19

BUTTERNUT SQUASH SOUP vg
kabocha and butternut squash, sour cream, pepitas 7 | 13

MAINS

BRAISED LEG OF LAMB "SHEPHERD'S PIE"
local butter whipped potato, sweet corn, peas, carrots, haystack onions | 29

IPA FISH & CHIPS
poppy seed coleslaw, house fries, pickle aioli | 23

16oz DELMONICO RIBEYE
steak fries, asparagus, mushroom cream | 55

ROASTED HALF CHICKEN
roasted potatoes, broccolini spears, chicken jus | 34

CHARRED AHI TUNA
wasabi whipped potato, asian slaw, classic teriyaki | 32

MEDITERRANEAN BOWL v, gf
basmati rice, chana masala chickpeas, avocado, toasted pepitas, lemon tahini dressing | 19
- 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 | 23

OPEN-FACED CHICKEN PAILLARD CLUB
applewood smoked bacon, swiss, cheddar, lettuce, tomato, mayonnaise, focaccia | 21

NEW ENGLAND STYLE LOBSTER ROLL
wicked dressing, martens bun | 34

NIGHTLY TAVERN FEATURES

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, haystack onions | 34

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 | 3