



## STARTERS & SALADS

### DEVEILED EGGS gf, vg

chives, chili oil, paprika | 11

### TAVERN WINGS

choice of bbq, buffalo, or garlic parm, ranch dressing, celery sticks | 21

### BEN-BEN SHRIMP

beer battered, hot maple drizzle, chili glaze | 18

### ROASTED MUSHROOM MARSALA DIP

roasted local mushrooms, marsala cream sauce, goat cheese whipped with sundried tomato, local breads | 19

### HUMMUS v

roasted beet hummus, lemon cream, fried naan, crudite | 13

### POUTINE

hand cut fries, beef gravy, dijon aioli, yellow cheddar cheese curds, fresh scallion | 18

### STRAWBERRY BRIE vg

baked brie, strawberry jam, cracked black pepper, balsamic glaze, toasted almond, ciabatta crostini | 19

### FRENCH ONION

brothy caramelized onions, gruyere cheese, focaccia crouton | 15

### THE POST WEDGE gf

romaine heart, bacon, peas, tomato, crumbled blue cheese, blue cheese dressing | 11/18

### CAESAR SALAD

romaine, croutons, parmesan cheese, caesar dressing | 9/16

### MAURY SALAD gf, vg

hearts of palm, hard-boiled egg, red onion, aged swiss cheese, pickle, green olive, romaine, black garlic dressing | 10/17

### HOUSE SALAD v

cucumber, tomato, croutons, onion, mustard vinaigrette | 7/14

## MAINS

### TAVERN SMASH BURGER

bacon, cheddar, american cheese, onion, chef's sauce, potato bun, house fries | 23

### IPA FISH & CHIPS

poppy seed coleslaw, house fries, pickle aioli | 21

### PLANK ROASTED SALMON gf

maple-miso glazed salmon, roasted marble potatoes, wilted spinach, dill cream | 29

### CRISPY FRISCO

fried cornflake crusted chicken breast, swiss cheese, tomato, bacon, frisco sauce, sourdough, house fries | 19

### N.Y. STRIP gf

local butter whipped potato, black garlic green beans, peperonata, smoky blue cheese compound butter | 49

### MEDITERANEAN BOWL v, gf

basmati rice, chana masala chickpeas, avocado, roasted peppers, broccolini, lemon tahini dressing | 19

- choice of blackened protein -  
tofu 6 | chicken 6 | sautéed shrimp 12  
salmon 14 | sirloin 15 | tuna 15

### CHARRED AHI TUNA gf

wasabi whipped potato, asian slaw, classic teriyaki | 39

### CHICKEN PUTTANESCA gf

braised airline chicken, puttanesca sauce, ricotta polenta, parmesan | 32

### SHEPHERD'S PIE

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

## NIGHTLY TAVERN FEATURE

### MONDAY

#### HOUSE CAVATELLI BOLOGNESE

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

### TUESDAY

#### BURGER & BOOT NIGHT

featured chef-inspired handheld and discounted boots of beer

### WEDNESDAY

#### BRAISED SHORT RIBS

local butter whipped potato, maple bacon sprouts, lamb jus | 36

### THURSDAY

#### NOCHE de NACHOS

our take on a tavern staple; house-made nachos piled high with fresh, flavorful ingredients

### FRIDAY

#### OFF THE HOOK

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

## SIDES

HOUSE FRIES | GREEN BEANS | LOCAL BUTTER WHIPPED POTATOES | BROCCOLINI | 6 EACH

## DESSERT

### TRIPLE LAYER CARROT CAKE

cream cheese frosting, caramel | 12

### WARM SALTED CARAMEL COOKIE SKILLET

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

### SCOOP OF ICE CREAM

seasonal selections | 3

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.