

lunch

STARTERS

- New England Clam Chowder • 8
classic style
- French Onion Soup • 8.5
crouton / gruyere / emmentaler
- Peekytoe Crab and Spinach Dip • 8
crisp pita / baguette
- Chilled Asparagus Vinaigrette • 9
deviled egg
- Peking Duck Potstickers • 10
blackberry hoisin
- Crisped Point Judith Calamari • 10
*garlic rouille /
hot and sweet grilled peppers*
- Today's Oyster Selection • market
- Shrimp Cocktail • 17.5
atomic horseradish / cocktail sauce
- Fried Ipswich Clams • 16
bay shrimp tartar sauce

SALADS

- House Smoked Chicken Cobb Salad • 17
buttermilk chive dressing
- Caesar Salad with Grilled Chicken • 16
or grilled shrimp
- Grilled Skirt Steak Salad • 20.5*
*beefsteak tomatoes / feta / kalamata olives
...with grilled tuna • 18*
- Catch of the Day • market
grilled / served on salad
- Chopped Chinese Vegetable Salad • 15
bay shrimp / toasted pine nuts
- Crab and Avocado Salad • 16
ruby grapefruit / smoked paprika dressing

GRILLED FLATBREADS

- Classic Margherita • 12
snipped basil
- Goat Cheese and Kalamata Olive • 12.5
caramelized onion / arugula
- White Clam Sauce • 13
rapini / roasted peppers / parmesan

SANDWICHES

served with salad, creamy slaw or fries

- Monte Cristo • 12
yellow mustard / potato chip crust
- Post Burger • 15*
all natural / VT sharp cheddar
- House Smoked Salmon • 14
"all or nothing" bagel / dill cream cheese
- Grilled Chicken Breast Panini • 13.5
linguica / sambal aioli
- Fried Haddock Po'Boy • 14
bay shrimp tartar sauce
- Maine Lobster Roll • 23.5
butter griddled roll
- Carved Roast Beef Sandwich • 13*
pickled red onion / atomic horseradish
- Cuban Sandwich • 11
sour cucumber / yellow mustard
- Today's Grilled Cheese Sandwich • 11
- Mediterranean Vegetable Panini • 11
garlic herb goat cheese
- House Roast Turkey BLT • 12
avocado / dill cream cheese
- ½ lb. Kobe Beef Hot Dog • 11
house made condiments

HOT LUNCH

- Turkey Pot Pie • 15
sour cream and chive pastry
- Grilled Calf's Liver • 18.5*
vidalia onion gruyere tart / bacon sauce
- House Smoked St. Louis Ribs • 19
hot rub / sweet BBQ sauce
- Hangtown Fry • 14
bacon omelet / fried oysters
- Grilled Skirt Steak • 24*
garlic fries
- Linguini and White Shrimp • 16
*broccoli rabe / roasted peppers / garlic
...1/2 order • 8.5*
- Beer and Bacon Macaroni and Cheese • 13
crisp shallot crust

SIDES

- French Fries • 6
garlic salt, rosemary aioli
- Deviled Eggs • 4.5
- Homemade Baked Beans • 6
slab bacon
- Creamy Cole Slaw
4.5
- Grilled Asparagus • 7
balsamic drizzle

DESSERTS

- Homemade Seasonal Pies • market
ala mode
- Banana Cream Pie • 6.5
brûlée bananas
- Chocolate Layer Cake • 7
mom's fudge frosting / crème anglaise

- Ice Cream Sundae • 7
*hot butterscotch or fudge /
roasted peanuts / whipped cream*
- Crème Brûlée • 6.5
chocolate krinkle cookies
- Milkshake • 6.5
chocolate or vanilla

- Carrot Cake • 6.5
*citrus cream cheese frosting /
burnt orange caramel*
- Sliver of Dark Chocolate Cake • 3
when just a taste is just enough
- Rootbeer Float • 6.5
Post's own brew

*The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health and increase the risk of foodborne illness.

brunch

EGG DISHES

Baked Eggs on Provencal Vegetable Stew • 12
sun-dried tomato hollandaise / toasted garlic baguette

Sirloin Steak Paillard and Eggs • 15
warm onion jam

Hangtown Fry • 14
bacon omelet / fried oysters

3 Eggs any Style • 10
bacon, sausage / home fries / toast

Eggs Benedict • 12
Irish back bacon or smoked salmon / hollandaise

Roast Beef Hash and Eggs • 11
chipotle ketchup

Lobster Omelet • 19
mushrooms / leeks / melted brie

PANCAKES / FRENCH TOAST

Lemon-Ricotta Pancakes • 12.5
blueberry confiture

Almond French Toast • 12
banana crème brûlée

SANDWICHES & SALADS

House Smoked Salmon Plate • 13
"all or nothing bagel"

Post 390 Continental • 8.5
juice, coffee or tea / breakfast pastries

Monte Cristo • 12
raspberry jam

Smoked Chicken Cobb Salad • 17
buttermilk chive dressing

Post 390 Burger Vermont • 15*
sharp cheddar

Grilled Chicken Panini • 13.5
linguica / sambal aioli

SIDES

Beignets (3) • 4.5

Home fried potatoes • 3.5

Homemade granola • 6
greek yogurt / fresh fruit

Thick cut applewood smoked bacon • 5

French fries • 5

Toast • 3

Pork link sausage • 5

Bagel / "all or nothing" / cream cheese • 4

*choice of country white / multigrain /
or English muffin*

Chicken sausage w/ apple and sage • 5

Breakfast pastry basket • 5

BEVERAGES

Coffee or tea • 2.5

Fresh juice • 3
choice of orange or grapefruit

Today's fruit smoothie • 4.5

Cappuccino or Café Late • 4.5

DESSERTS

Homemade Seasonal Pies • market
ala mode

Ice Cream Sundae • 7
*hot butterscotch or fudge /
roasted peanuts / whipped cream*

Carrot Cake • 6.5
*citrus cream cheese frosting /
burnt orange caramel*

Banana Cream Pie • 6.5
brûléeed bananas

Crème Brûlée • 6.5
chocolate krinkle cookies

Sliver of Dark Chocolate Cake • 3
when just a taste is just enough

Chocolate Layer Cake • 7
mom's fudge frosting / crème anglaise

Milkshake • 6.5
chocolate or vanilla

Rootbeer Float • 6.5
Post's own brew

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dinner

STARTERS

- Peekytoe Crab and Spinach Dip • 8
pita chips / baguette
- Chilled Asparagus Vinaigrette • 9
deviled egg
- Peking Duck Potstickers • 10
blackberry hoisin
- Crisped Point Judith Calamari • 10
garlic rouille / hot and sweet grilled peppers
- Oysters Grilled in their Shell • 16.5
linguica / garlic butter
- Charred Steak Tartare • 12.5*
toasted potato bread
- Fried Ipswich Clams • 16
bay shrimp tartar sauce
- Tuna Tartare • 13.5*
wasabi cream / ginger pickled beets

RAW BAR

- Today's Oyster Selection • market*
- Maine Jonah Crab Claws • 15.5
Mustard sauce
- Shrimp Cocktail • 17.5
atomic horseradish / cocktail sauce
- Maine Hard Shell Lobster Tail • 23
green goddess dressing / cocktail sauce
- Shellfish Tower • 40*
shrimp / oysters / lobster serves 2-4

SALADS AND SOUPS

- New England Clam Chowder • 8
classic style
- French Onion Soup • 8.5
crouton / gruyere / emmentaler
- Chilled Red Leaf Lettuce Heart • 9.5
great hill bleu / slab bacon
- House Salad • 8
goat cheese / citrus poppyseed dressing
- Caesar Salad • 8
with chicken or cocktail shrimp 19
- Grilled Skirt Steak Salad • 20.5*
*beefsteak tomatoes / feta / kalamata olives
...with grilled tuna • 18*
- House Smoked Chicken Cobb Salad • 17
buttermilk chive dressing

DAILY SPECIALS

- MONDAY • Yankee Pot Roast
- TUESDAY • Veal Chop Schnitzel
- WEDNESDAY • Braised Beef Short rib
- THURSDAY • Country Fried Chicken
- FRIDAY • Lobster Pot Pie
- SATURDAY • Roast Rack of Berkshire Pork
- SUNDAY • Carved Leg of Lamb*

SANDWICHES

served with salad, creamy slaw or fries

- Post Burger • 15*
all natural / VT sharp cheddar
- Grilled Chicken Breast Panini • 13.5
linguica / sambal aioli
- Fried Haddock Po'Boy • 14
bay shrimp tartar sauce
- Maine Lobster Roll • 23.5
butter griddled roll
- ½ lb. Kobe Beef Hot Dog • 13.5
house made condiments

SIDES

- French Fries • 6
garlic salt / chipotle ketchup
- Grilled Idaho Potato • 6.5
bacon-cheddar melt
- Mashed bliss potatoes • 5.5
sour cream / shallots
- Broccoli Rabe • 6
toasted garlic
- Deviled Eggs • 4.5
- Homemade Baked Beans • 6
slab bacon
- Grilled Asparagus • 7
balsamic drizzle
- Plymouth Succotash • 6
- Creamy Cole Slaw • 4.5
- Sour Cream Biscuits (2) • 3

GRILLED FLATBREADS

- Classic Margherita • 12
snipped basil
- Goat Cheese and Kalamata Olive • 12.5
carmelized onion / arugula
- White Clam Sauce • 13
rapini / roasted peppers / parmesan

FISH / PASTA

- Daily Fish Specials • market
- Fish and Chips • 17.5
haddock / cole slaw / bay shrimp tartare sauce
- Native Sea Scallop • 22.5
succotash / bacon confit
- Lobster Clambake • market
littlenecks / corn / chorizo
- Jumbo Lump and Maine Crab Cakes • 22
R.I. tartar sauce
- Linguini and White Shrimp • 20
*broccoli rabe / roasted peppers / garlic
...1/2 order • 12*
- Homemade Ravioli • 17
broccoli / 3 cheese / sun-dried tomato
- Beer and Bacon Macaroni and Cheese • 13
crisp shallot crust

MEAT / POULTRY

all natural beef from Brandt farm

- Grilled 8oz Skirt Steak • 24*
shoestring fries
- Grilled 12oz Sirloin Steak or
8oz Filet Mignon • 35*
button mushrooms / garlic butter
- Roast Lemon-Garlic Chicken • 18
spinach / sour cream mashed bliss potatoes
- Colorado T-Bone Lamb Chops • 33.5*
minted ratatouille
- Grilled Calf's Liver • 18.5*
vidalia onion gruyere tart / bacon sauce
- Marian's Meatloaf...Veal, Beef and Pork • 17
ham and fontina / marsala sauce
- House Smoked St. Louis Ribs • 19
hot rub / sweet BBQ sauce

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ala mode

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brûléed bananas

Chocolate Layer Cake • 7
mom's fudge frosting / vanilla crème

Ice Cream Sundae • 7
*hot butterscotch or fudge /
roasted peanuts / whipped cream*

Crème Brûlée • 6.5
chocolate krinkle cookies

Carrot Cake • 6.5
*citrus cream cheese frosting /
burnt orange caramel*

Sliver of Dark Chocolate Cake • 3
when a taste is just enough

Milkshake • 6.5
chocolate or vanilla

Rootbeer Float • 4.5
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