



ALL SPECIALTY COCKTAILS - \$15

PICKLED RANCHWATER  
blanco tequila, topo chico, pickle brine, lime, Himalayan sea salt, pink peppercorn

GARDEN SMASH  
Bluecoat Gin, honey-lemon syrup, garden mint (orange, pineapple, spearmint), ramp oil

CLEAN PASSPORT  
Four Walls American Irish Blend, Amaro Nonino, au jus salt, walnut, smoked sage

I’M FIGGIN WRECKED  
Shipwreck Vanilla Rum, figs, ginger foam

GOLDEN HOUR SOUR  
Reposado Tequila, lemon, orange, st germain, egg white

GRILL YOUR FRUIT, HONEY  
Elijah Craig Whiskey, charred grapefruit and lemon juice, honey, thyme

DOES A PEAR SPRITZ IN THE WOODS?  
Wild Roots Pear Vodka, Elderflower, Izarra Yellow, Roasted Pears

ALCOHOL MAY BE MAN'S WORST ENEMY, BUT THE BIBLE SAYS LOVE YOUR ENEMY.  
-FRANK SINATRA

THE POSTY - 12  
two smash patties, smoked onions, cooper sharp, dry rub aioli on potato roll, pickles  
add our bacon - \$1

NIBBLES

MARINATED OLIVES - 9  
olive oil, citrus peel, garlic, chili, herbs

WHIPPED RICOTTA TOAST - 11  
seasonal fruit chutney

BRISKET BURNT ENDS - 18  
cheddar grits, pickled jalapenos

5 CHEESE MAC AND CHEESE - 13  
add a smoked meat - 6

LAMB EMPANADA - 17  
pickled pepper relish, queso

CHICKEN BUFFALO DIP - 15  
served with tortilla chips

QUESO BLANCO - 15  
served with tortillas  
add a smoked meat - 6

SKILLET NACHOS - 13  
corn tortillas, queso blanco, shredded cheeses, pickled jalapenos  
add a smoked meat - 6

PIEROGIES AND BRATS - 14  
onions, sour cream, chives

CHICKEN TENDERS - 12  
dry rub aioli

SHRIMP AND GRITS - 17  
with roasted peppers and tomatoes

BREADED MOZZARELLA - 14  
pesto, roasted tomato sauce, and hot honey

SMOKED WINGS

CHOOSE QUANTITY & STYLE  
+2 for all drums or flats

BUFFALO - LOCALE BBQ  
OLD BAY HOT HONEY  
blue cheese or ranch  
5 wings - 12  
10 wings - 21

SANDWICHES - 15

SMOKED LAMB GYRO MELT  
Tzatziki spread, chili oil, shredded lettuce, provolone

CHOPPED BRISKET PANINI  
pimento cheese, green chili relish

PORK CUBANO PANINI  
grilled ham, pickles, swiss, mustard spread

SMOKED HAM & CHEESE  
carmelized onions, alabama white sauce

BUFFALO CHICKEN PANINI  
blue cheese spread, pickled celery, cooper sharp

THE POST BLT  
house smoked thick cut bacon, tomato, argula, dry rub and herb mayo

CHICKEN CAESAR WRAP  
grilled chicken, romaine, homemade caesar dressing, parmesan

BARBEQUE MAY NOT BE THE ROAD TO WORLD PEACE, BUT IT’S A START. -ANTHONY BOURDAIN

OG LOCALE BBQ POST

SANDWICHES  
brisket - 12  
pork butt - 11  
smoked chicken - 12  
lamb - 13

JUST THE MEAT  
half pound/whole pound  
brisket - 13/24  
pork butt - 11/20  
smoked chicken - 11/20  
lamb - 14/27  
bratwurst - 11/20

MEAT SAMPLER - 24 PER PERSON  
brisket, pork, bratwurst, lamb, chicken, pickles

BIG PLATES

LAMB GNOCCHI - 15 HALF/28 FULL  
mushrooms, pesto, percorino

CAST IRON SALMON - 28  
sweet potato puree, Brussel sprouts, pickled mustard seed vinaigrette

STEAK FRITES - 29  
chef's cut, truffle-parmesan fries, dry rub aioli  
ramp butter - 2

APPLE WALNUT SALAD - 14  
apples, roasted walnuts, lemon-shallot vinaigrette

CAESAR - 13  
homemade caesar dressing, parmesan, cornbread crouton crumble

add a protein to any salad  
ask server for options

\*Contains tree nuts or peanuts  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

SIDES

BRUSSEL SPROUTS - 9  
lemon and parmesan

HAND CUT FRIES - 8  
dry rub

CHEDDAR GRITS - 7  
chives, dry rub

SKILLET CORNBREAD - 9  
apple butter, chili vinegar, honey

CHEESY POTATOES - 11  
bacon and ranch

TRUFFLE-PARMESAN FRIES - 11  
dry rub aioli

BRAISED COLLARD GREENS - 9  
sweet and spicy vinegar drizzle

SWEET POTATO FRIES - 9  
honey and carolina vinegar

The Post