



From One Neighbor to Another

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ALL SPECIALTY COCKTAILS - \$13

PICKLED RANCHWATER

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

ORCHARD & OAK

Bluecoat Gin, apple cider, lemon, rosemary-honey, aromatic bitters

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

THE POSTY - 12

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

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NIBBLES

MARINATED OLIVES - 9

olive oil, citrus peel, garlic, chili, herbs

WHIPPED RICOTTA TOAST - 11

seasonal fruit chutney

BRISKET BURNT ENDS - 16

cheddar grits, pickled jalapenos

5 CHEESE MAC AND CHEESE - 13

add a smoked meat - 6

LAMB EMPANADA - 15

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 - 12

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

PIEROGIES AND BRATS - 13

onions, sour cream, chives

CHICKEN TENDERS - 12

dry rub aioli

SHRIMP AND GRITS - 15

with roasted peppers and tomatoes

BREADED MOZZARELLA - 13

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

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SANDWICHES - 14

All sandwiches include dry rub dusted chips

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

caramelized 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

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

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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, pecorino

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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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 - 9

dry rub aioli

BRAISED COLLARD GREENS - 9

sweet and spicy vinegar drizzle

SWEET POTATO FRIES - 9

honey and carolina vinegar

The Post

