

Starters

Carolina Crickets (\$9)

Bacon wrapped jalapeños stuffed with smoked gouda and deep-fried, served with maple syrup.

Oteen Onion Rings (\$7)

Thinly sliced sweet onion, parmesan, and spiced aioli.

Mill's River Mushrooms (\$8.5)

Whole button mushrooms breaded and fried, served with house ranch.

Parkway Pimento Cheese (\$8)

Sharp Cheddar, smoked Gouda, roasted red pepper, and spice. Served with fried pita.

Cheese Board (\$15)

A selection of four cheeses from across the globe. Served with fruit chutney, honey, and baguette.

Hummus & Veggies (\$7)

House made hummus with fried pita and julienned vegetables.

Loaded Fries (\$8)

Fries poutine, done in various styles. Ask you server about today's selection.

Deviled Eggs (\$6)

Hard boiled and stuffed eggs. Three halved eggs per serving.

Salads

House-made dressings include Greek, Balsamic Vinaigrette, Ranch, Blue Cheese, 1000 Island, Honey Mustard, and Ceasar. Oil & Vin available by request

Add chicken (\$3.00), gyro meat (\$3.00), shrimp (\$4.00), steak or salmon (\$6.00)

Post House Salad (\$8.5)

Mixed greens with cherry tomato, cucumber, onion, and green pepper.

Greek (\$10)

The Post House topped with feta cheese, Kalamata olive, and tossed in Greek dressing.

Cobb (\$13)

The Post House with grilled chicken, gorgonzola, avocado, bacon, boiled egg, and ranch dressing.

Black & Blue (\$15)

The Post House with sliced ribeye, gorgonzola, and balsamic vinaigrette

Grilled Chicken Caesar (\$12)

Romaine lettuce, parmesan, crouton, house Caesar dressing.

Quiche & Salad (\$9)

A slice of house made veggie quiche, served with a side salad.

Sandwiches

Served with a side and a pickle.

Grouper Reuben (\$12.5)

Fried grouper filet, Swiss cheese, and cole slaw on marble rye.

Tiger Chicken (\$10.5)

Fried chicken breast tossed in our house sauce and served with lettuce, tomato, and ranch on ciabatta.

Chicken Caprese (\$11)

Grilled chicken, provolone, baby spinach, tomato, pistou, and balsamic, served on ciabatta.

Gyro (\$10)

Shaved lamb, tzatziki, tomato, red onion, and arugula. Served with Greek fries.

Black Forest Reuben (\$9.5)

Corned beef, Swiss, and sauerkraut with spicy mustard on marble rye.

Philly (\$9.5)

Shaved steak, sautéed mushroom and onion, and provolone on a hoagie.

Asheville Club (\$9)

Whole wheat, turkey, bacon, cole slaw, cheddar, French dressing.
(Prefer a traditional club? Just ask!)

French Dip (\$10)

Shaved ribeye, green peppers, and provolone cheese on a hoagie. Served with au jus.

B.L.T. Plus (\$9)

White bread, mayo, bacon, lettuce, tomato, fried egg, avocado.

Chicken Salad Sammie (\$9)

House chicken salad, arugula, honey, slivered almond, croissant.. Served with a side salad.

Soup and Sandwich (\$8)

Ask your server about our daily offerings.

Wings & Things

6 - \$7.75 10 - \$12

16 - \$17.5 24- \$25.5

50- \$52

Chicken Strips tossed in any sauce - \$9.5

Fried shrimp tossed in any sauce - \$10

Flavor Options:

Tiger

Our signature wing sauce. A bit spicy, a bit sweet. Bring out the Tiger in you.

Greek

Lemon, garlic, honey, feta, oregano, salt, crushed red and cracked black pepper, and shallot.. Served with pistou.

Traditional Buffalo

Clean and classic with Frank's Red Hot & butter.

BBQ

House-made barbecue sauce.

Burgers

***All burgers are 8 ounce USDA Choice, served on a house-made brioche bun, and are cooked to order. Served with a side choice.**

Substitute a veggie patty on any burger for \$1

Whipping Post (\$10)

*Clean and classic burger topped with lettuce, tomato, mayo, and American cheese on a toasted bun.

Bacon Me Crazy (\$14.5)

*Bacon jam, pulled pork, bacon, cheddar cheese, fried onion, and aioli.

Owen (\$12)

*Topped with house pimento cheese, lettuce, pickled green tomato, red onion, and aioli.

OMG (\$11)

House-made veggie patty topped with provolone, mustard, lettuce, tomato, red onion, and avocado.

Jalapeño Popper (\$13)

*Cream cheese, bacon, fresh jalapeño, blackberry jam.

Vie de France (\$16)

*Sautéed oyster & shitake mushrooms, arugula, caramelized onion, Morbier cheese, and duck fat butter.

Ramburger (\$12.5)

Bacon, cheddar cheese, fried egg, fried onion, and aioli.

Sides (\$3)

Hand-cut Fries

Coleslaw

Baked Potato

Veggie of the Day

Potato of the Day

Sautéed Brussels

Onion Rings

Potato Salad

Cup of Soup

Side Salad

(\$1 extra for Caesar or Greek)

Ask about our seasonal desserts courtesy of FILO Pastries.

Chop House

Add a Side Salad to any dish (+\$3)

Mt. Mitchell Meatloaf (\$15)

Topped with brown gravy and fried onion. Served with the daily sides.

Steak Frites (\$25)

*Sliced 12oz. New York Strip, fingerling potatoes, cracked herbs, pistou.

Shrimp 'n Grits (\$17)

Spicy tomato gravy, NC coast shrimp, breakfast sausage, grit cake.

Chicken Strip Dinner (\$11)

Breaded & fried chicken breast served with a side choice and honey mustard.

Blue Ridge Fish & Chips (\$15)

Beer battered and fried grouper filet, served with house-cut fries, coleslaw, & house tartar.

Chicken Rilette (\$17)

Pan seared chicken breast, pulled duck confit spanakopita roll, chicken jus, herbs and spices.

Lamb (\$24)

*Herb roasted rack of lamb, lamb belly risotto, arugula.

Hamburger Steak (\$16)

*Seasoned 16oz. ground beef patty with sautéed mushrooms, onions, & gravy, served with the daily sides.

Nick's Ribs (\$16/\$22)

St. Louis Style baby backs, slow cooked and basted with BBQ, served with a baked potato

Day Boat Catch (\$17)

*Chef's choice in preparation and presentation of our fish selection of the day..

Cocktails

Raspberry Fields (\$9)
Hazel 63 Rum, ginger, raspberry syrup, lemon.

Beam Me Up, Scotty (\$10)
Jim Beam rye, yellow chartreuse, Cynar, China-China Bigallet, Bonal, black walnut & orange bitters.

Trouble in Paradise (\$9)
Flor de Cana 4yr aged rum, orange curacao, lemon, orgeat, cardamom bitters.

Lucy, I'm Home (\$8)
Vodka, Aperol, lemon, sugar, club soda float.

Apollo's Chariot (\$8)
Metaxa brandy, orange curacao, lemon, sugar, hopped grapefruit bitters.

Smokey "T" (\$10)
Corralejo Reposado Tequila, Vida Mezcal, Ancho Reyes, simple syrup, bitters.

Pimm's Cup (\$9)
London Dry Gin, Pimm's No. 1, lemon, superfine sugar, mint, cucumber.

"X" Marks the Spot (\$10)
Maker's Mark Bourbon, allspice dram, lemon, orgeat, cinnamon tincture, Coca-Cola Classic float.

Daily Slushie (\$8)

Please ask about our daily brain freeze.

Barrel-Aged (\$10)

Vieux Carré
Rye, Cognac, Sweet Vermouth, Benedictine, Angostura & Peychaud's.

Manhattan
Jim Beam Rye, Cocchi vermouth di Torino, Angostura bitters.

House Shot (\$7)

Limoncello
House-made lemon liqueur.
Jerry Lee Lewis
House-made Fireball.

Hops & Barley

On Tap (\$5)

Mexican Lager Lo-Fi Brewing, Charleston, SC *ABV 5.1%*
Bell's Two-Hearted Bell's Brewing, Kalamazoo, MI *ABV 7.0%*
Majestic Mullet Kolsch Parkway Brewing, Salem, VA *ABV 5.4%*
Gaelic Ale Highland Brewing, Asheville, NC *ABV 5.5%*
Hop Hunter IPA Sierra Nevada Brewing, Mills River, NC *ABV 6.2%*
White Zombie Catawba Brewing, Morganton, NC *ABV 5.1%*
Lunatic Blonde Wicked Weed Brewing, Asheville, NC *ABV 6.5%*
Brooklyn Brown Brooklyn Brewing, Asheville, NC *ABV 5.6%*
Rotating Tap Blue Ghost Brewing, Fletcher, NC
Rotating Tap Blind Squirrel Brewing, Plumtree, NC
Rotating Tap One World Brewing, Asheville, NC
Naked Apple Cider Flat Rock Ciderworks, Flat Rock, NC *ABV 6.0%*

Packaged:

(\$3) { Bud Light
Miller Lite
Coors Light
Coors Banquet
Michelob Ultra
Budweiser
Miller High Life

(\$3.5) { Blue Moon
KEO Cyprus Lager
Mythos Greek Lager
Imperial
Corona Extra
Stella Artois
St. Pauli Girl (N/A)

(\$4.5) { Sierra Nevada Nooner Pilsner
Oskar Blues Pinner IPA
Highland Oatmeal Porter
Napoleon Complex IPA
Newcastle Brown
Grapefruit Sculpin IPA
Sweet Baby Jesus
Green Man ESB
Sierra Nevada Pale Ale
Granite Falls Canis Rouge
Sam Smith's India Ale
Sam Smith's Chocolate Stout
Cigar City Maduro Brown

Grapes

White:

Pinot Grigio 2015 Barone Fini, Valdadige, Italy *bright, floral, acidic*. (\$750/\$27)
Sauv Blanc 2015 Les Hexagonales, Loire Valley, FR *floral, bright, slate minerality*. (\$8/\$28)
Chardonnay 2014 Louis Latour, Burgundy, France *vanilla, brioche, flower* (\$8/\$25)
Riesling 2015 Frisk, Victoria, Australia *prickly pear, effervescent, sweet* (\$9/\$32)
Rosé 2015 Elicio, Cotes du Rhone, France *floral, bright, wild berry* (\$7/\$28)
Sparkling, Cordoniu Clasico Brut (NV) Catalonia, Spain *fizzy, citrus, honey* (\$6/\$22)

Red:

Carménère 2014 Cuna del Sol, Central Valley, Chile *jalapeño, chocolate, smoke* (\$8/\$32)
Agiorgitiko 2014 Monemvasia, Peloponnese, Greece *light, black fruit* (\$8/\$24)
Pinot Noir 2014 Evolution, Willamette Valley, Oregon *fruity, earthy* (\$9/\$35)
Cabernet 2014 Aquinas, North Coast, CA *jammy blackberry, violet*. (\$9/\$35)
Malbec 2015 Pascual Toso, Mendoza, Argentina *black fruit, vanilla, tobacco* (\$9/\$36)
Tempranillo 2015 Lanzos, Castilla y Leon, Spain *vibrant red fruit, spice* (\$8/\$32)
Red Blend 2013 Rodney Strong Symmetry, Sonoma, CA *rich, luscious, deep* (\$19/\$74)

Daily Drink Specials

Mon - \$1 Off All Craft Drafts
Tues - \$2 Domestic, \$3 Craft Bottle Beers
Wed - \$1 Off Any Glass, 25% Off Bottles of Wine
Thurs - \$1 Off of Any Menu Cocktail
Fri - 25% Off All Whiskeys
Sat - \$6 Slushies
Sun - \$6 Bloody Mary's, \$4 Mimosas

Non-Alcoholic

(\$3)
Coca-Cola Classic Diet Coke Sprite Mellow Yellow Mr. Pibb Fanta Orange
Drip Coffee Sweet Tea Unsweet Tea Lemonade Ginger Ale Hot Tea

(\$4)
Hot Chocolate San Pellegrino Aqua Panna Root Beer



Please imbibe responsibly.

We are exceptionally humbled and excited to bring our food, cocktails, and service to the communities of South Asheville. Our prioritized goal is to create a community gathering center at Post 25; an environment where the people of the surrounding areas can come and feel comfortable and welcomed while enjoying an incredible bite to eat or a hand-crafted cocktail.

We value your input. Please let our management team know how we are doing, and thank you for your patronage.

2155 Hendersonville Rd. • Arden, NC, 28704 • 828.676.2577 • post25avl.com



@post25avl