

APPS

Start your meal off right. Eat one yourself, or share the love with friends!

Carolina Crickets | \$9.39

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

Oteen Onion Rings | \$7.19

Thinly sliced sweet onion, parmesan, and petal sauce.

Mill's River Mushrooms | \$8.99

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

Parkway Pimento Cheese | \$8.89

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

Hummus & Veggies | \$8.19

House made hummus with fried pita and veggies.

Greek Nachos | \$9.19

Fried pita topped with sliced gyro meat, tzatziki, olive, red onion, feta, and basil.

Loaded Fries | \$8.19

Mozzarella & Gravy, or Cheddar Bacon Ranch. Add jalapeños, BBQ sauce, or Tiger sauce | 95¢

Mac & Cheese

Creamy hand-crafted macaroni & cheese.

(\$8)

Add Mushrooms | \$2

Add Bacon & Jalapeños | \$3

Add Tiger Chicken | \$4

Add Ribeye & Gorgonzola | \$6

SANDWICHES

All sandwiches served with choice of a side and a pickle.

Grouper Reuben | \$13.79

Fried grouper filet, Swiss cheese, 1000 Island, and cole slaw on marble rye.

Tiger Chicken | \$11.39

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

Gyro | \$10.19

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

French Dip | \$10.19

Shaved ribeye and provolone cheese on a hoagie. Served with au jus. Make it a Philly (add mushrooms and onions) | 50¢

Chicken Caprese | \$11.19

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

Black Forest Reuben | \$10.19

Boar's Head corned beef, Swiss, and sauerkraut with spicy mustard on marble rye.

PLATES

Southern comfort food at it's finest, crafted with fresh, responsibly sourced ingredients.

Day Boat Catch | \$17.89

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

Blue Ridge Fish & Chips | \$16.39

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

Mushroom Stroganoff | \$15.89

Exotic mushroom medley sautéed in a vegetarian stew, served over linguini.

Mt. Mitchell Meatloaf | \$15.79

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

Greek Pasta Bowl | \$14.29

Linguini topped with Greek style meat sauce and feta cheese, served with bread. (Vegetarian marinara also available) Add Chicken | \$4.19 Add Shrimp | \$5.19

Chicken Strip Dinner | \$11.39

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

NC Trout Etouffee | \$16.89

Blackened filet of local trout served over creole shrimp etouffee and rice.

Salmon Santorini | \$17.49

Seared salmon served over rice and topped with sun dried tomato, caper, feta, olive, and a garlic lemon butter wine sauce.

Fletcher Fried Oysters | \$15.69

Breaded and deep-fried oysters served with house-cut fries, coleslaw, and tartar.

CHOP HOUSE

USDA Choice Beef, seasoned and cooked to perfection. Served with a side.

We recommend ordering steaks at a temperature of medium or below.

Porterhouse | \$34.89

*23 oz. Cast-Iron Seared bone-in porterhouse delivers the best of both worlds - the entire sirloin strip and tenderloin filet.

Rib Eye | \$26.79

*Grilled 16oz. hand-cut steak for the true steak lover, characterized by rich marbling and robust flavor.

New York Strip | \$28.89

*Cast-Iron Seared 12 oz. top sirloin cut known for it's fine & silky texture. Made iconic by Delmonico's in NYC circa 1827.

Bacon-Wrapped Filet | \$25.49

*The finest cut of tenderloin, a 6 oz. filet wrapped with Maple River bacon and Cast-Iron Seared.

Oteen Sirloin | \$19.89

*Cast-Iron Seared 12 oz. Certified Angus Beef sirloin, clean and classic for those who want a steak with no frills.

Hamburger Steak | \$16.89

*Seasoned 16oz. beef patty with sautéed mushrooms, caramelized onions, & brown gravy. Served with the daily sides.

*Denotes items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. Please let our staff know about any allergy restrictions prior to ordering.

DESSERT

Courtesy of our sister bakery, Filo Pastries

(\$6)

Multi-Layer Chocolate Cake

Maria's Tiramisu

Cheesecake

Carrot Cake

Leave The Cooking To Us

We can provide quality food for an affordable price, on or off site.

Private events menu, party packages, and event spaces available.

Take our food with you!
To-go, catering and delivery options available.

Our Mantra

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.

House Rules

Visa, Mastercard, Discover, and American Express accepted. Cash is King. No personal checks.

We are not responsible for items left, lost, or stolen.

Please imbibe responsibly. Just ask, we can call you a cab!

Unattended children will be given espresso and a free puppy.

Check out our other restaurants:



Post25avl.com

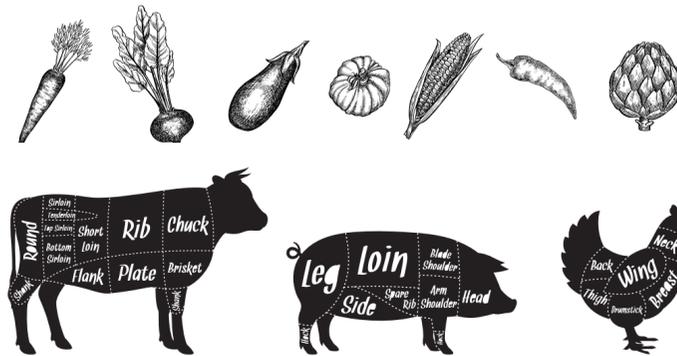


@post25avl

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Before placing an order, please inform your server of any allergies or dietary restrictions.

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(828) 676-2577

2155 Hendersonville Road
Arden, NC 28704



Check In With Us On Facebook!

FROM THE LAB

House creations to imbibe.

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

Flight of Icarus | \$9
Ouzo 12, lemon, sugar, elderflower, pomegranate, soda.



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

Wakeenie "Tini" | \$8
Pinnacle vodka, lemon, lavender syrup.

Raspberry Beret | \$9
Cruzan Aged Rum, raspberry, grapefruit, lime, Angostura bitters.

Turn Back Thyme | \$9
Sutler's Gin, Campari, lemon, cranberry, thyme, spice.

Pretty in Peychaud's | \$9
Pinnacle vodka, elderflower, lemon, grapefruit, sugar, bitters.

Champagne Supernova | \$9
Aperol, hibiscus tea, lime, salt, bubbles.

Fall Fashioned | \$10
Wild Turkey Bourbon, fall spice syrup, all-spice dram, pumpkin spice, chocolate bitters.

OLD SCHOOL

Revolver | \$10
Old Grand-Dad Bonded Bourbon, Borghetti coffee liqueur, orange bitters.

Clover Club | \$9
*London Dry gin, lemon, sugar, raspberry, egg white.

Lion's Tail | \$9
Beam Rye, lime, allspice, sugar.

Mai Tai | \$9
Cruzan light and nine spice rum, lime, orgeat, orange curacao.



\$5 Fernet Branca Shots

ZERO PROOF

Non-alcoholic beverages.

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



HOPS & BARLEY

Draft or Packaged?



On Tap | \$5

White Zombie Catawba Brewing, Morganton, NC ABV 5.1%

Pilsner Sweeten Creek Brewing, Asheville, NC ABV 6.0%

Hazy 'Lil Thing IPA Sierra Nevada Brewing, Mills River, NC ABV 6.2%

Two-Hearted Bell's Brewing, Kalamazoo, MI ABV 7.0%

Gaelic Ale Highland Brewing, Asheville, NC ABV 5.5%

Ecusta Porter Ecusta Brewing, Brevard, NC ABV 5.4%

Seasonal Cider Noble Cider, Asheville, NC ABV 5.5%

Ask About Our Rotating Taps

Daily Drink Specials

Mon
\$1 Off All Drafts, \$2 Greek Beers

Tues & Wed
\$1 off Packaged Beers

(Thirsty) Thurs
\$1 Off of Any Menu Cocktail, \$4 Local Pints, \$1 Off Any Glass of Wine

Fri
25% Off All Whiskeys

Sat
25% Off Bottles of Wine

Sun
\$4 Mimosas, \$6 Bloody Mary's, \$6 Slushies

From the Bottle/Can

(\$4.5) Oskar Blues Mama's Lil Yella Pils • Sierra Nevada Pale Ale • Pisgah Pale Ale • Oskar Blues Pinner IPA • Wicked Weed Napoleon Complex IPA • Curahree Three Mile Berliner-Weisse • Bhramari Molly's Lips Black Gose • Newcastle Brown Ale • Cigar City Maduro Brown Ale • Highland Oatmeal Porter • Sam Smith's Chocolate Stout • Guinness • Bold Rock Seasonal Cider • Truly Spiked Soda Water

(\$3.0) Bud Light • Miller Lite • Coors Light • Coors Banquet • Michelob Ultra • Budweiser • Miller High Life • Mickey's Malt

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

GRAPES OF WRATH

New World or Old World?

Gorgeous Blondes

Bubbles Cordoniu Clasico Brut (NV) Catalonia, Spain fizzy, bright, citrus (\$6/\$22)

Pinot Grigio 2017 Barone Fini, Valdadige, Italy bright, floral, acidic (\$7.5/\$27)

Sauv Blanc 2016 Les Jamelles, Languedoc, France crisp, dry, flint, honeysuckle (\$8.5/\$32)

Chardonnay 2015 Monterey, Monterey, California pear, lemon, apple, toast (\$8/\$25)

Riesling 2017 Frisk, Victoria, Australia prickly pear, effervescent, sweet (\$9/\$35)

Rosé 2017 Elicio, Côtes de Rhone, France floral, bright, fresh berry (\$9/\$41)

Fiery Redheads

Pinot Noir 2016 Evolution, Willamette Valley, Oregon fruity, earthy (\$9/\$35)

Red Blend 2014 Akra Morea, Monemvasia, GR, juicy, earthy, funky (\$8.5/\$35)

Cabernet 2014 Aquinas, North Coast, CA jammy blackberry, violet (\$9/\$35)

Malbec 2016 Pascual Toso, Mendoza, Argentina black fruit, vanilla, tobacco (\$9/\$36)

Red Blend 2014 Rodney Strong Symmetry, Sonoma, CA rich, luscious, deep (\$22/\$74)

This Season's Wine Feature:

Harmonie
Petit Verdot

This fun, unique wine hails from Aragon, Spain. Look for notes of cocoa, blackberry, dried fig, cinnamon, and vanilla.

\$36 per bottle



DRINK

SALADS

House-made dressings include Greek, Balsamic Vinaigrette, Ranch, Blue Cheese, Apple Cider Vinaigrette, 1000 Island, Honey Mustard, and Caesar. Oil & Vinegar available by request.

add gyro meat | 3.19 add chicken | 4.19 add shrimp | 5.19 add salmon or ribeye steak | 6.19

Post House | \$8.79

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

Greek | \$11.19

The Post House topped with feta cheese, Kalamata olives, peperoncini, and stuffed grape leaf; tossed in Greek dressing.

Grilled Chicken Caesar | \$12.49

Grilled or blackened chicken breast, romaine lettuce, parmesan, crouton, tossed with house Caesar.

Harvest Cobb | \$14.49

Mixed greens with grilled chicken, bacon, hard-boiled egg, candied pecan, sunflower seeds, apple, craisins, gorgonzola, and tossed in apple cider vinaigrette.

Black & Blue | \$15.49

*The Post House with sliced 10 oz. ribeye steak, gorgonzola, and tossed in house balsamic vinaigrette.

Quiche & Salad | \$9.59

A slice of house made veggie quiche, served with a side salad and your choice of dressing.

PIZZA

The freshest ingredients on house-made dough. Crispy, flavorful, and eccentric. Give one a try!

Pepperoni | \$13.99

Boar's Head pepperoni, mozzarella, and tomato sauce.

Margherita | \$12.39

Confit Roma tomato, basil, mozzarella, extra virgin olive oil, and sea salt.

Tiger | \$15.19

Fried chicken breast tossed in our house sauce with caramelized onion, mozzarella, and ranch.

Veggie Lover's | \$13.39

Cherry tomato, red onion, bell pepper, spinach, Kalamata olives, feta, olive oil, mozzarella, and a marinara base.

BBQ Chicken | \$15.49

House BBQ sauce, grilled chicken breast, chopped bacon, red onion, smoked Gouda, Mozzarella, ranch drizzle.

Carnivore | \$16.49

Pepperoni, shaved ribeye, bacon, sausage, ground beef, and mozzarella with a marinara base.

Cheeseburger In Paradise | \$16.27

Ground beef, bacon, caramelized onion, confit roma tomato, cheddar cheese, mustard, ketchup, and pickle.

BURGERS

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

Substitute a veggie patty for any burger for \$1.

Whipping Post | \$10.19

*Clean and classic burger topped with lettuce, tomato, mayo, and American cheese.

Owen | \$12.79

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

Jalapeño Popper | \$12.99

*Whipped cream cheese, bacon, fresh jalapeño, blackberry jam.

The Notorious P.I.G. | \$14.89

*Bacon jam, ham, bacon, cheddar cheese, fried onion, and mayo.

Ramburger | \$13.49

*Bacon, cheddar cheese, fried egg, fried onion, and mayo.

Patty Melt | \$13.29

*Caramelized onions, Swiss cheese, and 1000 island melted on marble rye.

May The Forest Be With You | \$12.29

*Swiss cheese, caramelized onions, sautéed mushrooms, lettuce, and mayo.

Return of the Mac | \$15.39

*Two all beef patties, special sauce (1000 Island dressing), lettuce, cheese, pickles, on a sesame seed bun.

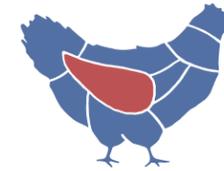
SIDES & EXTRAS

(\$3) The perfect addition to any meal.

Hand-cut Fries	Coleslaw	Roasted Brussels	Onion Rings	Potato Salad	Side Salad
Greek Fries	Cup of Soup	Potato of the Day	Veggie of the Day	Baked Potato (After 5pm)	(\$1 extra for Caesar or Greek)

* Denotes items are raw, undercooked, or cooked to order. Consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WINGS & THINGS



Flavor Options

Ask about our wing flavor of the week!

Tiger

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

Traditional Buffalo

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

Greek

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

Tennessee Dry Rub

Our sweet and spicy take on a Memphis classic.

6 | \$7.99 10 | \$11.99 16 | \$17.99 24 | \$27.99 50 | \$52.99

Chicken Strips tossed in any sauce | \$9.5

Fried Shrimp tossed in any sauce | \$10

Half Price Appetizers

Monday-Friday 4-6pm

Wing Night

75¢ Wings | Monday 5pm until close

Prime Rib Special

Fridays & Saturdays | 5pm until close

Wing & Beer Pairing

Second Thursday of Each Month | 5-9pm

BE MERRY