

APPS

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

Carolina Crickets | \$9.49

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

Loaded Fries | \$8.29

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

Mill's River Mushrooms | \$8.89

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.

Spinach-Artichoke Dip | \$9.29

Creamy spinach artichoke dip topped with melted cheese and served with fried pita.

Greek Nachos | \$10.49

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

Crab Cakes | \$12.89

Maryland-style lump crab cakes served over a dill & parsley remoulade with lemon.
Enjoy as a main course with a side | \$21.49

Oysters on the Half Shell | Market Price

*Oysters served with house cocktail sauce, lemon, and saltines.
Rockefeller Oysters Are Also Available

Mac & Cheese | \$8

Creamy hand-crafted macaroni & cheese.

Add Bacon & Jalapeños | \$3

Add Tiger Chicken | \$4

Add Ribeye & Gorgonzola | \$6

Mac & Cheese, Crab Cakes, and Oysters on the Half Shell are not available for Mon-Fri Appetizer Special.

SANDWICHES

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

Grouper Reuben | \$14.39

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

Tiger Chicken | \$12.39

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

Gyro | \$10.49

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

French Dip | \$10.39

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

Korean BBQ Chicken Sandwich | \$11.49

Marinated chicken breast, teriyaki, kimchi, and grilled pineapple, served on toasted ciabatta bread.

Black Forest Reuben | \$10.39

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

PLATES

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

Day Boat Catch | Market Price

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.

Chicken Strip Dinner | \$11.39

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

Mt. Mitchell Meatloaf | \$15.79

Southern style meatloaf topped with brown gravy and fried onion. Served with the daily sides.

Greek Pasta Bowl | \$15.19

Spaghetti tossed in Greek style meat sauce and topped with feta cheese and basil, served with warmed bread.
Add: Chicken | \$4.19 Shrimp | \$5.19
(Vegetarian Marinara also available)

Spaghetti a la Vodka | \$14.29

Spaghetti tossed in house vodka sauce and topped with parmesan and herbs.
Add: Chicken | \$4.19 Shrimp | \$5.19 Salmon | \$6.19

Island Grouper | \$17.39

Seasoned and seared grouper filet served over pineapple-jalapeño rice and topped with mango salsa.

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 east coast oysters served with house-cut fries, coleslaw, and tartar sauce.

CHOP HOUSE

USDA Choice and Prime Grade Beef, seasoned and cooked to perfection.
Served with a baked potato, demi-glaze, and roasted garlic
We recommend steaks cooked to a temperature of medium or below.

Porterhouse | \$34.89

*23 oz. cast-iron seared bone-in porterhouse for the best of both worlds - the entire sirloin strip and tenderloin filet.

Rib Eye | \$26.79

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

Cowboy Rib Eye | \$46.99

*22 oz. cast-iron seared bone-in rib eye, offering the best marbling, flavor, and tenderness, particularly near the bone.

Bacon-Wrapped Filet | \$29.59

*8 oz. USDA Choice tenderloin, wrapped with Maple River bacon and Cast-Iron Seared.

Oteen Sirloin | \$19.89

*Cast-iron seared 12 oz. Angus sirloin, clean and classic for those who want a steak with no frills.

Hamburger Steak | \$16.99

*16 oz. seasoned ground beef steak, topped with sautéed mushrooms, caramelized onions, & brown gravy. Served with the daily sides.

Steak Add-Ons: Herbed Butter • House Steak Sauce • Additional Roasted Garlic | \$99

Surf & Turf: Crab Cake | \$4.50 • Three Rockefeller Oysters | \$7.99 • Grilled Shrimp Skewer | \$3.99

*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.

EAT

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 great beverage.

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!

An automatic 20% gratuity will be applied to all parties of eight or more.

Unattended children will be given espresso and a free puppy.

Check out our other restaurants:



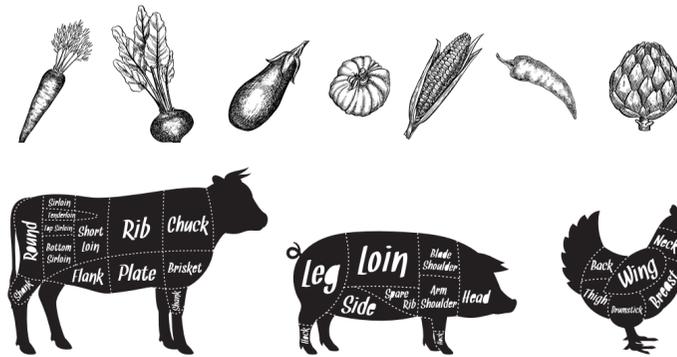
Post25avl.com



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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 | \$9
Metaxa brandy, orange curaçao, lemon, sugar, hopped grapefruit bitters.

Smokey "T" | \$11
Reposado tequila, Vida mezcal, Ancho Reyes, simple syrup, bitters.

Wakeeni Teenie | \$8.5
Pinnacle vodka, lemon, lavender syrup.

It's a Small World, Aperol | \$10
Cruzan rum, Aperol, almond syrup, lemon, orange.

Mural-Ita | \$10
Blanco tequila, lime, orange, curaçao, sugar, Mural saison float.

Slingin' In the Rain | \$10
Pinnacle vodka, Elderflower liqueur, raspberry liqueur, lemon, soda, orange bitters.

The Soccer Mom | \$9.5
Gin, lemon, sugar, crème de violette, soda.

'Merica Old Fashioned | \$12
Maple River Bacon fat-washed Jim Beam bourbon, blackberry gomme syrup, black walnut bitters, beanie-weenie.



Fernet Branca Shots | \$5

OLD SCHOOL

Aperol Spritz | \$9
Aperol Aperitivo, prosecco, and soda.
Think Italian Wine Cooler.

Pimm's Cup | \$9
Pimm's No. 1, gin, lemon, sugar, cucumber and mint.
Pimm's not getting it back, either.

Jungle Bird | \$9.5
Blackstrap Rum, Campari, pineapple juice, lime, sugar.
Think Malaysian Freaky Tiki.

Caipirinha | \$10
Brazilian Cane Rum (Cachaça), muddled lime, sugar.
Think Brazilian Margarita.

ZERO PROOF

Non-alcoholic beverages.

(\$3)
Coca-Cola Classic Diet Coke Sprite Mellow Yellow Mr. Pibb Powerade
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%

Lorelai IPA Brahmari Brewing, Asheville, NC ABV 6.0%

Hazy 'Lil Thing IPA Sierra Nevada, 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%

Guinness Draught Dublin, Ireland ABV 4.2%

Seasonal Cider Noble Cider, Asheville, NC ABV 5.5%

Ask About Our Rotating Taps

From the Bottle/Can

(\$4.5) Sierra Nevada Pale Ale • Highland Stargazer White IPA • Wicked Weed Napoleon Complex
• Highland AVL IPA • New Belgium Fat Tire • New Belgium Mural Saison • Hi Wire Bed of Nails Brown • Wyndridge Cider Bold Rock Seasonal Cider

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

(\$3.5) Blue Moon • Imperial Lager • Corona Extra • Stella Artois • St. Pauli Girl (N/A)
KEO Cyprus Lager • Mythos Greek Lager (subject to availability due to Greek time)

GRAPES OF WRATH

New World or Old World?

Gorgeous Blondes

Bubbles Cordoniu Cava Brut (NV) Catalonia, Spain fizzy, bright, citrus (\$7/\$25)

Pinot Grigio 2017 Barone Fini, Valdadige, Italy bright, floral, acidic (\$8/\$25)

Sauv Blanc 2017 Gooseneck Vineyards, Marlborough, NZ grapefruit, stone fruit (\$9/\$36)

Chardonnay 2017 Wente, Livermore, California, lemon, green apple, toast (\$8.5/\$28)

Sparkling Rosé 2017 Perelada Brut, Catalonia, Spain floral, bright, summery (\$9/\$39)

Fiery Redheads

Pinot Noir 2017 Evolution, Willamette Valley, Oregon fruity, earthy (\$9/\$35)

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

Malbec 2017 Pascual Toso, Valle de Uco, Argentina dark fruit, vanilla, tobacco (\$9/\$36)

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

Daily Drink Specials

Mon
\$1 Off All Drafts
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, \$6 Sangria
Sat
25% Off Bottles of Wine
Sun
\$4 Mimosas, \$6 Bloody Mary's,
\$6 Slushies

Sangria on Tap | \$7

This Season's Wine Feature: Shatter

by Joel Gott & Dave Phinney

This grenache, built from the shattered vines of Maury, France, look for bold and succulent fruit notes balanced by French oak.
(\$39)



DRINK

SALADS

House-made dressings include Greek, Balsamic Vinaigrette, Ranch, Blue Cheese, 1000 Island, Honey Mustard, Honey-Dill Vinaigrette, and Caesar. Oil & Vinegar also 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 | \$9.39

Mixed greens with cherry tomato, cucumber, red onion, and bell pepper, with choice of dressing.

Greek | \$11.59

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

Grilled Chicken Caesar | \$12.79

Grilled or blackened chicken breast, romaine lettuce, parmesan, and crouton, tossed in Caesar dressing.

Summer Salmon Salad | \$15.69

Grilled salmon served over mixed greens tossed in honey-dill vinaigrette, topped with strawberries, red onion, pecan pieces, and gorgonzola

Cobb | \$14.89

Mixed greens tossed in house ranch, grilled chicken, bacon, cherry tomato, hard boiled egg, and gorgonzola cheese.

Black & Blue | \$15.49

*The Post House topped with rib eye steak and gorgonzola cheese, tossed in balsamic vinaigrette.

Quiche & Salad | \$9.89

A hearty slice of our daily quiche offering served with a side salad and choice of dressing.

PIZZA

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

Pepperoni | \$13.99

The Original.
Boar's Head pepperoni, mozzarella, and marinara.

Margherita | \$12.39

Slow-roasted roma tomatoes, basil, spinach, mozzarella, extra virgin olive oil, and sea salt.

Tiger | \$15.19

Breaded and fried chicken tossed in our house sauce, caramelized onion, mozzarella, and ranch.

Spicy Hawaiian BBQ | \$15.49

House BBQ sauce, Nueski's Canadian bacon, pineapple, jalapeño, and mozzarella cheese.

Mr. Postman | \$16.39

Pepperoni, sausage, bacon, bell pepper, red onion, mushroom, kalamata olive, and mozzarella cheese.

BURGERS

*All burgers are 8 ounce USDA Choice, served on a brioche bun, and are cooked to order. Served with a side.
Substitute a veggie patty for any burger for \$1.

All-American | \$10.19

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

Ramburger | \$13.49

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

May The Forest Be With You | \$12.89

*Swiss cheese, caramelized onions, sautéed mushroom medley, lettuce, and mayo.

Jalapeño Popper | \$12.99

*Whipped jalapeño cream cheese, Maple River bacon, and blackberry jam.

Patty Melt | \$13.29

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

Owen | \$12.89

*House pimento cheese, lettuce, pickled green tomato, red onion, and mayo.

SIDES & EXTRAS

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

Baked Potato
(After 5pm)

Hand-cut Fries

Coleslaw

Potato of the Day

Steamed Broccoli

Potato Salad

Side Salad
(\$1 extra for
Caesar or Greek)

Greek Fries
(+95¢)

Cup of Soup

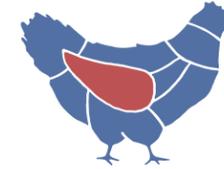
Sautéed Green Beans

Veggie of the Day

Onion Rings

* 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 | \$8.59 10 | \$14.29 16 | \$19.89 24 | \$29.79 50 | \$57.29

Chicken Strips tossed in any sauce | \$9.89

Fried Shrimp tossed in any sauce | \$11.29

Half Price Appetizers

*Monday-Friday 4-6pm

Sunday Brunch

Every Sunday | 11am until 3pm

Prime Rib Special

Fridays & Saturdays | 5pm until close

Wing & Beer Pairing

Second Thursday of Each Month | 5-9pm

BE MERRY