

FROM THE LAB

Libations to fit your fancy.

Don't Be A Prick | \$12

A clean and easy vodka cocktail with prickly pear syrup, lemon, and almond.

Naughty Nana | \$12

Blanco tequila, elderflower liqueur, lemon, honey, and a kiss of cinnamon.

Eastside Cocktail | \$11

A refreshing cocktail with muddled cucumber and mint, perfect for a hot day!

Corpse Reviver # Blue | \$11

An ode to a gin-based classic that will delight your senses.

Peach & Blueberry Old Fashioned | \$13

Everything we love about Summer - peach & blueberry syrup and bourbon!

Lucy, I'm Home | \$11

One of our house classics, made with vodka, Aperol, lemon, and sugar.

Post Melone | \$12

A cocktail with melon liqueur and citrus to quench your thirst.

Santorini Sunset | \$12

As close as you can get to the Greek Isles without leaving Asheville.



Fernet Branca Shots | \$7

Vodka	Rum
Pinnacle	Cruzan Light
Tito's	Captain Morgan
Wheatley	Flor de Caña
Reyka	Malibu Coconut
Ketel One	Tequila
Grey Goose	Sauza
Gin	Espolón
Gordon's	Hornitos
Tanqueray	Patron
Bombay Sapphire	Corralejo Rep.
Hendrick's	Don Julio
Chemist	Casamigos Blanco
Botanist	Whiskey
Bourbon	Jameson
Ezra Brooks	Crown Royal
Jim Beam	Jack Daniels
Maker's Mark	Old Overholt Rye
Maker's 46	Woodford Rye
Basil Hayden's	Basil Hayden's Dark Rye
Knob Creek	Scotch
Woodford Reserve	Dewar's White Label
Blade & Bow	Johnnie Walker Black
Michter's	Highland Park 12Y
	Glenlivet 12Y

*Please note that certain cocktails may be made with the use of raw egg whites upon request. Consuming raw products may increase risk of foodborne illness. Please be sure to inform your server of any allergies or dietary restrictions prior to ordering.

ZERO PROOF

Non-alcoholic beverages.

(\$3)

Coca-Cola Classic Diet Coke Sprite Mellow Yellow Mr. Pibb Coke Zero
Drip Coffee Sweet Tea Unsweet Tea Lemonade Ginger Ale Hot Tea

(\$4)

Root Beer Cheerwine Hot Chocolate



PIZZA

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

Gluten Free Crust is also available for an additional charge.

Pepperoni | \$16

The Original.
Pepperoni, mozzarella, and house marinara.

Margherita | \$16

Slow-roasted confit roma tomatoes, fresh basil, spinach, mozzarella, basil-infused olive oil, salt & pepper.

Tiger | \$17

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

Mr. Postman | \$18

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

Spicy Hawaiian | \$16 **NEW**

Shredded bacon, pineapple, and sliced jalapeños on a marinara base, topped with mozzarella cheese.

BBQ Chicken | \$17

BBQ base with grilled chicken, bacon, onion, smoked gouda, and shredded mozzarella, topped with ranch and BBQ.

PLATES & BOWLS

Comfort food at its finest, crafted with fresh, responsibly sourced ingredients.

Blue Ridge Fish & Chips | \$19

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

Fletcher Fried Oysters | \$19

Cornmeal breaded and deep-fried jumbo oysters served with house-cut fries, coleslaw, and tartar.

Blackened Grouper | \$21

Seasoned and pan seared grouper fillet served over green beans and rice.

Salmon Santorini | \$21

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

Penne a la Vodka | \$15

Penne tossed in house vodka sauce and topped with parmesan and herbs.

Fettuccini Alfredo | \$15

Fettuccini tossed in a garlic, white wine, and parmesan cream sauce.

Greek Pasta Bowl | \$16

Fettuccini tossed in Greek style meat sauce and topped with feta cheese and basil, served with warmed bread.
(Vegetarian Marinara also available)

Proteins to Add:

add chicken | \$5
add shrimp | \$6 1/2
add salmon or sirloin | \$7

Mt. Mitchell Meatloaf | \$17

Topped with brown gravy and fried onions, and served with green beans and mashed potatoes.

Beef Stroganoff | \$19

Cubed top sirloin in a mushroom, garlic, shallot, and cream sauce with egg noodles.

Chicken Strip Dinner | \$13 1/2

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

Mac & Cheese | \$8 1/2

Creamy deliciousness, made to order.

Add Bacon & Jalapeños | \$3
Add Tiger Chicken | \$5 1/2
Add Sirloin & Gorgonzola | \$7

CHOP HOUSE

Seasoned and cooked to perfection.

Served with a baked potato, demi-glace, and roasted garlic
We recommend steaks cooked to a temperature of medium or below.

Oteen Sirloin | \$27

*Cast-iron seared 12 oz. Angus sirloin, clean and classic for those who want a leaner steak with great flavor.

Rib Eye | \$34

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

Bacon-Wrapped Filet | \$36

*Cast-iron seared 8 oz. barrel-cut tenderloin, wrapped with Maple River bacon.

Bone-In Pork Chop | \$21

*Grilled 12 oz. pork chop, topped with a bourbon, bacon, and maple glaze, served with mashed potatoes and brussels sprouts.

Hamburger Steak | \$21

*16 oz. seasoned beef steak, topped with sautéed mushrooms and onions with brown gravy. Served with green beans and mash.

Steak Add-Ons: Herbed Butter • Demi-Glace • Mushrooms • Gorgonzola • Roasted Garlic | \$1 1/4

Surf & Turf: Crab Cake | \$6 • Three Rockefeller Oysters | \$8 • Grilled Shrimp Skewer | \$5 1/2

*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.

BEAT

Leave The Cooking To Us

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

Private events menus, 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:



Wifi Password: post25isgreat1

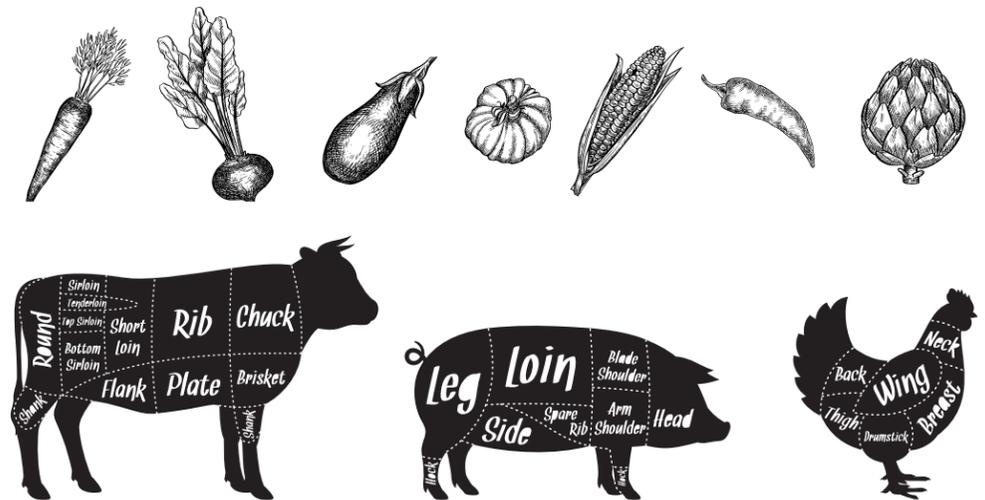
Post25avl.com



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Spring/Summer 2022

(828) 676-2577

2155 Hendersonville Road
Arden, NC 28704



Lunch Menu

Available 11-4

All Sandwiches served with a side choice and pickle chips.

Blue Plates | \$12

Our Blue Plate Specials are designed to highlight our favorite comfort food staples.

Substitute a side for \$1

Monday:

Grilled Salmon
served with steamed
broccoli and rice

Tuesday:

Fried Chicken
with green beans and
mashed potatoes

Wednesday:

Fried Oysters
served with fries
and slaw

Thursday:

Roast Beef & Gravy
with green beans and
mashed potatoes

Friday:

Fish Fry Basket
served with fries
and slaw

Soup and Sammie | \$9

A grilled cheese and our daily soup offering. (Substitute a salad for an additional \$1)

Side Plate | \$11

Pick three of any of our delicious side choices. (Substitute a scoop of Chicken Salad for \$1)

Chicken Salad Sammie | \$11

House made chicken salad, honey, and slivered almonds on either wheat, white, or pita.

B.L.T. Plus | \$10 1/2

White bread, mayo, bacon, lettuce, tomato, fried egg, and American cheese.

Arden Club | \$12 1/2

Oven roasted turkey, bacon, and cheddar on wheat toast with French dressing and house cole slaw.

Oyster Po' Boy | \$13

Cornmeal fried oysters, tartar, lettuce, tomato, and red onion on a hoagie roll. (We also have shrimp!)

Yard Bird | \$12

Grilled or blackened chicken breast served with green beans and mashed potatoes.

Turkey Hot Brown | \$12

Open-faced turkey and provolone sandwich on white bread, covered in brown gravy. Served with mashed potatoes.

Chicken Strips | \$13 1/2

Hand breaded, served with french fries and a dipping sauce of your choice. (Toss them in Tiger Sauce for \$1 1/4)

Short Hike | \$11

A half portion of our famous Mt. Mitchell Meatloaf, topped with gravy and onion rings. Served with mashed potatoes.

Hamburger Steak | \$13

*A seasoned 8oz. ground beef patty with sautéed mushrooms and onions, mashed potatoes, and brown gravy.

APPS

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

Carolina Crickets | \$11

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

Loaded Fries | \$9

Mozzarella & Gravy, or Cheddar Bacon Ranch. Add jalapeños, BBQ sauce, or Tiger sauce | \$1 1/4
Sub Tater Tots | \$1

Mill's River Mushrooms | \$9 1/2

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

Parkway Pimento Cheese | \$10

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

Spinach-Artichoke Dip | \$10 1/2

Creamy dip topped with breadcrumbs and parmesan. Served with lightly fried pita.

Bavarian Pretzel | \$12

Jumbo Brawhaus pretzel served with Gaelic Ale beer cheese and spicy grain mustard.

Greek Nachos | \$12

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

Jumbo Crab Cakes | \$17 **NEW**

Seared Maryland-style lump crab cakes served over a dill & parsley remoulade with lemon. Enjoy as a main course with a side | \$21

Fried Cheese Sticks | \$13 **NEW**

Breaded and fried Greek cheese (Saganaki), served with marinara for dipping.

Steak Sliders | \$16 **NEW**

Tri tip medallions topped with caramelized onion, bacon, and gorgonzola aioli and tobacco onions on brioche sliders. Three per order.

Oysters on the Half Shell

Half Dozen • Full Dozen | Market Price

*Oysters served with house cocktail sauce, lemon, and saltines.

Rockefeller Style Also Available

*Don't worry, we still have Mac & Cheese!
It is now located under "plates & Bowls."*

WINGS & THINGS

The staple.

Flavor Options

Tiger

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

Traditional Buffalo

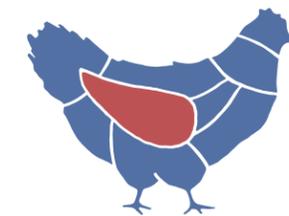
Clean and classic, naked with Frank's Red Hot & butter.

Greek

House Greek spice tossed with fresh lemon, honey, and feta.

Tennessee Dry Rub

Our sweet and spicy take on a Memphis classic.



6 | \$10 1/4 10 | \$16 16 | \$22

24 | \$33 50 | \$64

Fried Chicken Strips in any sauce | \$12

Fried Shrimp in any sauce | \$13 1/2

All Drums or All Flats will incur a separate charge.

SNACK

SALADS

House-made dressings include Greek, Balsamic Vinaigrette, Ranch, Blue Cheese, 1000 Island, Honey Mustard, Ceasar, and Honey-Dill Vinaigrette. Oil & Vinegar also available by request.
add gyro | \$4 add chicken | \$5 add falafel | \$4 add shrimp | \$6 ½ add salmon or sirloin steak | \$7

Post House | \$11
Mixed greens with cherry tomato, cucumber, red onion, and bell pepper, with choice of dressing.

Greek | \$13
The Post House topped with feta cheese, Kalamata olives, pepperoncini, and stuffed grape leaf, tossed in Greek dressing.

Black & Blue | \$18
*The Post House topped with blackened sirloin steak and gorgonzola cheese, tossed in balsamic vinaigrette.

Summer Berry | \$18 *NEW*
Mixed greens, strawberries, diced red onion, gorgonzola, and pecan pieces tossed in honey-dill vinaigrette, topped with grilled salmon.

Burrata | \$14 *NEW*
Mixed greens, confit tomato, fresh basil, croutons, extra virgin olive oil, balsamic reduction, salt & pepper.

Grilled Chicken Caesar | \$15
Grilled or blackened chicken breast, romaine lettuce, parmesan, and crouton, tossed in Caesar dressing.
Feel free to substitute a different protein.

SANDWICHES

All sandwiches served with choice of a side and pickles.

Grouper Reuben | \$15
Fried grouper filet, Swiss cheese, 1000 Island, and cole slaw on marble rye.

Tiger Chicken | \$13 ½
Fried chicken breast tossed in our house sauce and served with lettuce, tomato, and ranch on ciabatta.

Gyro | \$12
Shaved lamb, tzatziki, tomato, red onion, and lettuce. Served with Greek fries.
Substitute vegetarian falafel | .5\$1

French Dip | \$12
Shaved ribeye and provolone cheese on a hoagie. Served with au jus. Make it a Philly (add mushrooms and onions) | \$1

Korean BBQ Chicken | \$14 *NEW*
Grilled chicken breast, pineapple, and kimchi topped with Korean BBQ sauce on ciabatta.

Black Forest Reuben | \$11
Boar's Head corned beef, Swiss, and sauerkraut with spicy mustard on marble rye.

BURGERS

*All burgers are 8 ounce Braveheart Beef, served on a brioche bun, and are cooked to order. Served with a side.
Substitute a vegetarian falafel patty for any burger for \$. Gluten Free Buns Available for \$1.

All-American | \$11 ½
*Clean and classic burger topped with lettuce, tomato, mayo, and American cheese.

Jalapeño Popper | \$13 ½
*Whipped jalapeño cream cheese, Maple River bacon, and blackberry jam.

Ramburger | \$14 ½
*Bacon, cheddar cheese, fried egg, fried onion, and mayo.

Patty Melt | \$14
*Caramelized onions, Swiss cheese, and 1000 island, melted on marble rye.

May The Forest Be With You | \$14
*Swiss cheese, caramelized onions, sautéed mushrooms, lettuce, and mayo.

Crabby Patty | \$19 *NEW*
Jumbo lump crab cake served on a brioche bun with lettuce, onion, and dill remoulade.

SIDES & EXTRAS

(\$4) The perfect addition to any meal.

Hand-cut Fries	Onion Rings	Steamed Broccoli	Cup of Soup
Greek Fries	Mashed Potatoes	Brussels Sprouts	Mac & Cheese \$6
Sweet Potato Fries	Potato Salad	Green Beans	Extra Dressings \$1 ½
Tater Tots	Coleslaw	Baked Potato <i>(After 5pm)</i>	Side Salad \$5 <i>(+\$1 for Caesar or Greek)</i>

Ask about our Desserts!

* 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.

HOPS & BARLEY

Draft or Packaged?



On Tap | \$6 ¼

White Zombie Catawba Brewing, Morganton, NC ABV 5.1%

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%

Old North Lager Hi Wire Brewing, Asheville, NC ABV 5.0%

Ask About Our Rotating Drafts and Packaged Beers!

From the Bottle/Can

(\$4 ½) Birdsong IPA • Pisgah Pale Ale • Hi Wire Brown • Wicked Weed IPA
Bold Rock Cider • Noble Cider • New Belgium Fruit Smash

(\$4) Blue Moon • Imperial Lager • Corona Extra • Stella Artois • Heineken (N/A)
Fix Hellas Lager • Mythos Greek Lager • Bud Light • Budweiser • Miller Lite
Coors Light • Michelob Ultra • Miller High Life

GRAPES OF WRATH

New World or Old World?



Gorgeous Blondes

Interested in a bottle of wine? Take a look at our newly curated Reserve List

Bubbles Proa Brut, Catalonia, Spain (\$9/\$12/\$32)

Rosé Saurus, Patagonia, Argentina (\$10/\$13/\$36)

Riesling Shelton Vineyards, Yadkin Valley, North Carolina (\$10/\$13/\$36)

Pinot Grigio Barone Fini, Valdadige, Italy (\$9/\$12/\$33)

Sauv Blanc Cederberg, South Africa (\$10/\$13/\$36)

Chardonnay Wente, Livermore, California (\$10/\$13/\$36)

Fiery Redheads

Sangria On Tap | \$9

Pinot Noir Inscription, Willamette Valley, Oregon (\$12/\$16/\$45)

Merlot Peirano Estate "Six Clones", Lodi, California (\$10/\$13/\$36)

Cabernet Aquinas, North Coast, CA (\$11/\$15/\$40)

Zinfandel The Immortal, Lodi, CA (\$9/\$12/\$33)

Malbec La Puerta Alta, Famatina Valley, Argentina (\$11/\$15/\$40)

BB MERRY