

{HORS D'OEUVRES}

- Oyster Shooter** Olde Salt oyster, bloody mary 4 ea.
Tartare Sliders 4 ea.
Tete Sliders
 fried pig head, sauce gribiche, pickled red onion 4 ea.
Gougeres 13

{FRITES}

- Pommes Frites** 7
Truffe Frites 9
Bordelaise Frites 12

{SOUPES}

- Split Pea** smoked ham hock 11
Virginia Apple and Parsnip Bisque duck confit, cinnamon crème fraîche 12
French Onion Soup aged comté cheese 14

{SALADES}

- Frisée** bacon lardon, poached egg, sherry-bacon vinaigrette 14
Beet mâche, orange vinaigrette, pecans, goat cheese fondue 12
Chicory French endive, radicchio, Cashel blue cheese, Path Valley honey/saison vinaigrette, saison reduction, candied walnuts 13
Tuna Nicoise seared big eye tuna (pole-and-line), olive oil poached tuna belly, mushrooms, olives, hard cooked egg, haricots verts, black truffle vinaigrette 16/24

{SANDWICHES}

- Bahn Mi** baguette, pork terrine, pickled vegetables, cilantro, daikon, carrot, sriracha aioli 15
Brasserie Burger Virginia grass fed beef, Appalachian cheese, confit tomato, red onion marmalade, parker house bun, mâche, harissa aioli 18
Onion Soup Burger Virginia grass fed beef, comté cheese, caramelized onion soup, onion bun 17
Croque Monsieur "Mister Crunchy" grilled ham, comté cheese, country bread, mornay 16
Croque Madame "Miss Crunchy" grilled ham, comté cheese, brioche, béchamel, sunny side up egg 17

{pré-Théâtre de menu}
 5pm – 6:30pm 36

{PETITS PLATS}

- Escargots** garlic-lemon butter 12
Selection of Farmstead Cheese seasonal jam, raisin-walnut toast 10/17
House-Made Charcuterie Board chef's selection 9/16
Smoked Trout Rilletes soda crackers, citrus crème fraîche, trout roe 13
Pork Rilletes grilled country bread, whole grain mustard, pickled vegetables 14
Chicken Liver Parfait Madeira gelee, brioche toast 13
Steak Tartare gaufrette potatoes, black garlic aioli 16

{ENTREE}

- Vegetable Crêpes** Anson Mills polenta, roasted beets, local goat cheese, cauliflower, toasted faro, chanterelles 26
Risotto mushroom and lime risotto, mushroom consommé and preserved citrus 13/25
Rockfish "Clam Chowder" manila clams, bacon braised potatoes, chowder cream 29
Trout Marguery pan roasted North Carolina trout, shrimp, lemon oyster sauce 28
Flounder Almondine almond brown butter emulsion, haricots verts 24
Coq Au Vin kabocha, garden kale, baby turnips 26
Veal Blanquette braised veal breast, crispy sweetbread, creamy Anson Mills polenta, chanterelles, pearl onions, carrot salad 32
Filet pan roasted filet mignon, seared foie gras, creamed spinach, sautéed mushrooms, sauce bordelaise 39
Beef Bourguignon short ribs, roasted fingerlings, carrots, baby turnips 29
Steak Frites
 fries, choice of blue cheese butter or béarnaise
Harissa Skirt Steak 25
Teres Major 27
Rib eye 29

{PLATS POUR DEUX}

- Porc** double cut Dorsey Farms pork chop, roasted pork belly, potatoes dauphinoise, garden greens 64
Cote de Boeuf
 roasted marrow bone, creamed spinach gratin, potatoes dauphinoise, sauce bordelaise 72
Surf & Turf
 chateaubriand, crab stuffed lobster, macaroni and cheese, roasted vegetables 82

{FRUITS DE MER}

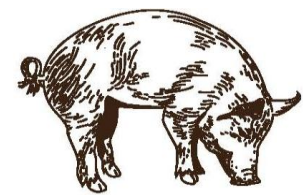
- Chilled Oysters** 17
 champagne mignonette
Chilled Clams 12
 cocktail sauce
Jumbo Shrimp Cocktail 18
 cocktail sauce, marie rose

{PLATEAUX DE FRUITS DE MER}

- HOUSE** 55
SENATE 90
CONGRESS 160

{MOULES}

- Saffron**
 white wine, saffron, mustard 16
Classic
 white wine, butter, shallots, garlic 15
Belgian Saison
 farmhouse ale 16
Porter
 Port City Porter 15
Chorizo
 house made chorizo, tomato, white wine 17



POSTE ROASTS
 chef's table dinners

"Before eating, always take time to thank the food."
 Arapaho Proverb

{PLATS DU COCHON}

- Crispy Tête de Cochon** pan fried pig head torchon, sauce gribiche 14
Cheeks braised pork cheek, cipollini onion marmalade, brown sugar bacon 15
Bangers house made morteau sausage, pomme puree, spinach, sauce charcuterie 21
Belly coriander and orange roasted pork belly, apple butter, parsnip puree, mache salad 25
Chop Dorsey Farms pork chop, potatoes dauphinoise, garden greens 27

{PLATS DU JOUR}

- Wood Grilled Capretto** creamy anson mills polenta, sunchokes, chanterelles 25

{PLATS D'ACCOMPAGNEMENT}

- macaroni and cheese** 10
Anson Mills Polenta 8
pomme Purée 7
creamed spinach 7
glazed root vegetables 7
green beans amandine 8

Chef Dennis Marron

A gratuity of 19% will be added to parties of seven or more.

~ Poste Supports Seafood Watch ~ *Please advise your server of any food allergies prior to ordering

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 12/6/2011