

**{OCEAN}**

**Today's Oysters** champagne mignonette **market price**  
**Kona Kampachi** rhubarb gelée, green onions, crispy ginger **14**  
**Steamed Bouchot Mussels** white wine, saffron, mustard, garlic confit **15**

**{THE PASTURE}**

**Foie Gras Terrine** toasted brioche **19**  
**Selection of Farmstead Cheese** seasonal jam, raisin-walnut toast **16**  
**Pineland Farm's Steak Tartare** house-made brioche, maldon sea salt **15**  
**House Made Charcuterie Board** rabbit terrine, fennel salami, porchetta, bresaola **13**

**{THE GARDEN}**

**Green Almond Gazpacho** cucumber sorbet, borage **12**  
**Eighth Street Butter Lettuce** garden herbs, creamy cabernet vinaigrette **8**  
**Garden Arugula Salad** basil, mint, figs, parmesan, aged sherry vinaigrette **8**  
**French Onion Soup** aged comté cheese **11**  
**Escargots** garlic-lemon butter **10**  
**Grilled Chicken Cobb** country ham, quail eggs, blue cheese, avocado, scallions **14**  
**Baby Romaine & Butter Lettuce** garlic-parmesan dressing, anchovies **10**  
with grilled chicken **14**

**{HANDMADE PASTA}**

**Sheep's Milk Ricotta Ravioli** garden nettles, morels, english peas, black walnuts **26**

**{OCEAN}**

**Wreckfish** champ potatoes, poached egg, caper beurre noisette **27**  
**Soft Shell Crab BLT** garden arugula, spicy mayo, nueske bacon, heirloom tomato **19**

**{THE PASTURE}**

**Pastured Chicken** red quinoa, wood grilled ramps, peas, morels **26**  
**Serrano Ham and Manchego Baguette** arugula, aioli, smoked paprika chips **16**  
**Bev's Grass-Fed Beef Burger** organic cheddar, dill pickle, frites **18** with nueske bacon **3**  
**Croque Monsieur** virginia ham, gruyere cheese, toasted brioche, baby greens **15**  
**Smoked Duck Reuben** garden salad **15**  
**Grilled Panini Baguette** duck ham, melted taleggio cheese, roasted mitake mushrooms, chickweed salad **18**  
**Beef Bourguignon** ribs and cheeks, roasted fingerlings, organic market vegetables **29**

**{SIDES}**

**Truffle Frites** **9**  
**Pommes Frites** **6**  
**Champ Potatoes** **6**  
**Macaroni and Cheese** **6**  
**Local Organic Spring Vegetables** **7**

**{POSTE'S POWER LUNCH}**

**{\$20.09}**

**{Appetizer}**

**Garden Arugula Salad**  
basil, mint, figs, parmesan, aged  
sherry vinaigrette  
**or**  
**French Onion Soup**  
aged comté cheese

**{Entrée}**

**Grilled Chicken Cobb**  
country ham, quail eggs, blue cheese,  
avocado, scallions  
**or**  
**Grilled Panini Baguette**  
duck ham, melted taleggio cheese,  
roasted mitake mushrooms, chickweed  
salad

**{Dessert}**

full menu available

*A gratuity of 18% will be added to parties of seven or more.  
~ Poste Supports Seafood Watch ~*