

LUNCH

SNACKS

MEAT & CHEESE chef's choice artisan cured meat and cheese, pickles, mustard, Tiller toast

TARVIN SHRIMP WRAPS pickled shrimp, red onion, coriander, bibb lettuce

CHARRED SPRING ONION DIP trout roe, John's Island asparagus

SMOKED COBIA PATE mustardseed, pickled onion, soft herb

EAST COAST OYSTERS* classic accompaniments

SALADS AND SOUPS

GREEN GAZPACHO cucumber, fennel, spring onion, almond, pickled grape, cilantro, chili

POST HOUSE SALAD iceberg, chioggia beet, chickpea, sprout, benne yogurt vinaigrette

CAESAR boquerones, parmesano reggiano, Tiller breadcrumb

SAIGON CHICKEN SALAD local cabbage, peanut, cilantro, crispy shallot

SANDWICHES

PIAZZA SANDWICH prosciutto, crescenza, arugula, saba, greens

TUNA BELLY MELT vermont cheddar, comeback sauce, Tiller sourdough, greens

BACK BAR BURGER b&b pickles, special sauce, fries

FISH SANDWICH green tomato tartar, shrettuce, fries

PLATES AND BOWLS

SPRING VEGETABLE & QUINOA BOWL lacinato kale, radish, pecan, spring garlic vinaigrette

BROILED NC SUNBURST TROUT verjus soaked raisin, celery, sage, chicory, new potatoes

STEAK FRITES maître d' butter, watercress

CHICKEN PAILLARD arugula, frisée, saba

AHI POKE BOWL Charleston Gold rice, cucumber, arrowhead cabbage, soy, sesame

PACCHERI NERO royal red shrimp, calabrian chili, garlic, soft herbs

