

*This is a family joint - Just like your granny's backyard table. So order big and pass it around, what's left over is breakfast in the mornin'.*



# THE POST BREWING COMPANY *Lafayette* BRUNCH

Chef / Partner Brett Smith • Chef Michael Nirenberg • Pastry Chef Shelley Katz

## Starters

### WARM PIMENTO CHEESE DIP

tomato jam, texas toast, apple slices, pickled vegetables 9.75

### FRIED BLACK EYED PEAS

crispy pork, house seasoning, roasted garlic 6.50

### DEVEILED EGGS\* (4)

crispy chicken skin, marinated celery, horseradish louie 7.50

### CHICKEN CHICHARRONES

pinto bean hummus, roasted poblano, garlic mojo, crisp veggies, texas toast 9.75

*As seen on Diners, Drive-Ins and Dives*

### HOT CHICKEN DRUMSTICKS (4)

confited, fried, tossed in nashville hot 10.75

### SMOKED TROUT SPREAD

griddled texas toast, house pickles, fried capers 10.25

### CINNAMON SUGAR DONUT HOLES

maple whipped cream 5

### CHICKEN CHOWDER

bacon, butternut squash, cream, crispy potatoes, garlic mojo 7.25

## Salads

*Fried or Grilled Chicken Breast 6 // Blackened or Fried Shrimp 7  
Seared Trout 9*

### THE SALAD

romaine, arugula, boiled egg, cucumber, cherry tomatoes, apples, blue cheese, pumpkin seeds, bacon, croutons, vinaigrette 7 / 12

### BEETS & KALE

arugula, chile roasted pecans, whipped goat cheese, pickled cauliflower, oranges, orange dressing 12.50

### FRIED CHICKEN CHOPPED

romaine, roasted butternut squash, sweet & sour peppers, marinated black eyed peas, deviled eggs, creamy buttermilk dressing 13.75

### SIMPLE RANCH

romaine, tomato, cucumber, croutons, ranch dressing 5.75



## Crispy Bone-In Fried Chicken

*As seen on Diners, Drive-Ins and Dives*

**HALF BIRD** breast, wing, thigh & leg 14.75

*Make Your Chicken Nashville Hot +1.50*

## Brunch

**CHICKEN & WAFFLES** pumpkin seed butter, chorizo country gravy, chile-cherry chutney, maple syrup 15.25

**CHICKEN FRIED STEAK\*** egg over easy, country gravy, collards, potatoes, texas toast 14.25

**CHICKEN & BISCUIT\*** eggs over easy, fried breast, country gravy, potatoes 10.75

**VEGGIE SKILLET** brussels, red & sweet potato, kale, pepper jelly glaze, eggs, goat cheese, pico 11.50

**BREAKFAST BURRITO** chicken, eggs, beans, cheddar, potatoes, green chile, sour cream, pico 11.50

**SHRIMP & GRITS** seared shrimp, smokey tomato sauce, creamy grits, braised collards with pork 19.75

**SIMPLE BREAKFAST\*** 2 eggs over easy, potatoes, bacon, texas toast or biscuit 9.75

**HAM, EGG & GRUYERE\*** texas toast, hollandaise, arugula salad, tomatoes, breakfast potatoes 11.75

**POST CHILE RELLENO** black bean & cheddar filling, chicken, green chile rice, cotija, sour cream, pico 12.25

## Sandwiches

SERVED WITH DELI SLAW, FRIES OR BREAKFAST POTATOES

*Sub Any Side +1.50*

**SOUTHERN SANDY** fried egg, collard greens, griddled ham, pimento cheese, english muffin 9.50

**POST FRIED CHICKEN** pickled pepper relish, dijonaise 11.50

**FRIED CHICKEN RANCH BLT** bacon, lettuce, tomato jam, paprika ranch 12.75

**BLACKENED OR FRIED SHRIMP PO' BOY** remoulade, arugula, tomato jam, pickles 14.75

*Make Your Sandwich Nashville Hot +1.50*

## SIDES *half / full*

### QUINOA & KALE

tomato, cucumber, house vinaigrette 4 / 7

### DELI SLAW

classic & creamy 4 / 7

### FRENCH FRIES

hand cut 4 / 7

### CREAMY GRITS

cotija, smoked tomato-onion gravy 4 / 7

### GREEN CHILE MAC & CHEESE

roasted poblano, house breadcrumbs 5 / 9

### COLLARD GREENS

roasted pork, tomato braise 5 / 9

### BUTTERMILK WAFFLES

maple pumpkin seed butter 4 / 7

### BREAKFAST POTATOES 4 / 7

### BACON

'merican for pork belly 4

### BUTTERMILK CHEDDAR BISCUITS

whipped honey butter 1.50 ea

## Lots o' Bird

**10 PIECE PLATE** 36

### FAMILY LOVE (FEEDS 3-4)

whole bird fried (8pc), two large sides & four biscuits 44

### BIG BUBBA FAMILY LOVE (FEEDS 6-8)

two birds fried (16 pc), four large sides & eight biscuits 82

*Make Your Chicken Nashville Hot +1.50*

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

We have a singular mission which has you in mind. We craft high quality beers that are flavorful, expertly balanced and, above all, outrageously drinkable. These are food-minded beers for fun-lovin' folks that are easy to drink. We think you'll want to put them in your mouth repeatedly. And often!



# THE POST BREWING COMPANY

## Happy HOUR

MONDAY-FRIDAY 4-6PM

### Drinks

HOWDY WESTERN PILSNER CANS 3

DRAFT BEERS 1 *off*  
14 oz or 16 oz

HOUSE WINE 4  
red, white or sparkling

COIN-STYLE MARGARITA 5  
tequila, triple sec, lime juice

PALOMA 5  
tequila, grapefruit, lime juice, club soda

HAPPY MULE 5  
vodka, ginger beer, lime juice

HAPPY MANHATTAN 6  
served on the 'rock'

LEMON MINT RADLER 5  
seasonal beer, lemonade, mint

WELLS 4  
tequila • vodka • gin • rum • bourbon

### Eats

FRIED CHICKEN BISCUIT 4  
spicy honey butter, pickles, dijonnaise

PORK SLIDER 4  
slaw, top rope bbq, biscuit

DRUMSTICKS 2 *ea*

DEVEILED EGGS 1 *ea*  
crispy chicken skin, celery, horseradish louie

CHICKEN CHICHARRONES 4  
pinto bean hummus, roasted poblano,  
garlic mojo, crisp veggies, texas toast

FRIED BLACK EYED PEAS 4  
crispy pork, chicken seasoning, roasted garlic

## Award Winning Beers

ASK YOUR SERVER ABOUT AVAILABILITY



Western PILSNER

2016 US OPEN  
BEER CHAMPIONSHIP  
Gold Medal - American Pilsener

2014 GREAT AMERICAN  
BEER FESTIVAL  
Silver Medal - American/  
International Style Pilsener

2015 COLORADO STATE FAIR  
Bronze Medal - Pilsener

BEER ADVOCATE  
96 Rating - World Class

2017 CRAFT BEER AND  
BREWING MAGAZINE  
97 Rating - 3rd Best Pilsener  
In The USA (out of 85 Pilseners)

2018 CRAFT BEER AND  
BREWING MAGAZINE  
97 Rating - Tied for 5th  
(out of 156 Lagers)

2018 GREAT AMERICAN  
BEER FESTIVAL  
Bronze Medal - American-Style  
Pilsener



2016 US OPEN  
BEER CHAMPIONSHIP  
Bronze Medal  
Premium American Lager



Townie  
• HOPPY AMERICAN •  
ALE

2015 DENVER  
INTERNATIONAL  
BEER COMPETITION  
Bronze Medal - English-style IPA

BEER ADVOCATE  
95 Rating - World Class



Formerly known as Achtertuint Seizoen

2016 GREAT AMERICAN  
BEER FESTIVAL  
Gold Medal - Classic Saison

## WEEKLY SPECIALS

DAILY AT 4PM

### MONDAY

BURGER NIGHT\*

\$8 SHOT & A BEER (*Howdy, Townie, Elkhorn*)  
+\$1 FOR SPECIALTY BEER

### TUESDAY

CHICKEN FRIED STEAK  
\$2 OFF ALL TO-GO BEER

### WEDNESDAY

CHICKEN POT PIE // \$16 PITCHERS  
(ASK YOUR SERVER FOR LIST)

### THURSDAY

CHICKEN FRIED LOBSTER ROLL  
\$6 BEER FLIGHTS

### FRIDAY

FISH FRY

### SATURDAY

PRIME RIB\*

### SUNDAY

SMOKED PORK RIBS  
\$4 BREWER'S BEER CHOICE

Take The Post  
With You



BIG OL' CANS

take home select  
beers in a  
32oz crowler