



APPETIZERS

BONELESS CHICKEN TENDERS

Fried or grilled, served with bleu cheese dressing and celery sticks 13.99
Buffalo, Teriyaki, Honey Mustard, BBQ, Sweet Chili or Plain

1LB. BONE-IN FRIED CHICKEN WINGS

Served with bleu cheese dressing and celery sticks 16.99
Buffalo, Teriyaki, Honey Mustard, BBQ, Sweet Chili or Plain

BAVARIAN PRETZEL STICKS

Served with honey mustard sauce 7.99

MOZZARELLA STICKS

Served with homemade marinara sauce 9.99

JUMBO ONION RINGS

Beer battered, served with horseradish cream sauce 7.99

POTATO SKINS

Stuffed with bacon and cheddar cheese, served with sour cream 10.99

PUB NACHOS

Tri-colored tortilla chips piled high with tomatoes, olives, jalapeños, scallions and cheese. Served with salsa and sour cream 12.99

Add: Buffalo Chicken 5.99, Grilled Chicken 5.99
Chili 3.99, Guacamole 1.99

HOMEMADE SOUPS

FRENCH ONION SOUP

Cup 4.99 Bowl 6.99

CLAM CHOWDER

Cup 4.99 Bowl 6.99

OUR CLASSIC CHILI

Cup 4.99 Bowl 6.99

SOUP OF THE DAY

Cup 4.49 Bowl 5.49

SALADS

CHINESE CHICKEN SALAD

Teriyaki chicken, grilled or fried over mixed greens, crisp wontons, rice sticks, Mandarin oranges, roasted red peppers and scallions, served with honey ginger dressing 15.99

COBB SALAD

Grilled chicken, sliced ham, hard boiled egg, avocado, chopped bacon, diced tomatoes and sliced cucumbers on a bed of organic mixed greens and chopped iceberg lettuce, served with bleu cheese dressing 16.99

HERB GRILLED CHICKEN SALAD

Herb grilled chicken served sliced over baby spinach with sun-dried cranberries, sliced Granny Smith apples, red onions, candied walnuts and goat cheese, served with Zinfandel vinaigrette 16.99

BUFFALO CHICKEN CAESAR

Spicy fried chicken tenders served over a large classic Caesar salad 14.99

HOUSE SALAD

Mixed greens with iceberg and romaine topped with carrots, cucumbers, tomatoes, black olives and red onions 8.99

CLASSIC CAESAR

Crisp hearts of romaine tossed with our creamy house Caesar salad dressing, Parmesano Reggiano cheese and croutons 9.99

Add: Grilled or Fried Chicken 5.99
Grilled Salmon 9.99, Steak Tips 9.99

10 oz ANGUS BURGERS

All Burgers Served with French Fries. Sub Sweet Potato Fries or Onion Rings 1.99

Any burger can be made with a turkey burger

BOURBON STREET BURGER

Topped with house made bourbon Sauce, crisp bacon and cheddar cheese on a grilled bulkie with lettuce and tomatoes 12.99

BRONCO BURGER

Topped with BBQ sauce, cheddar cheese and onion rings on a grilled bulkie with lettuce and tomatoes 12.99

BACON BLEU BURGER

Topped with caramelized onions, crumbled bleu cheese and crisp bacon on a grilled bulkie with lettuce and tomatoes 13.99

SEDONA BURGER

Dry rubbed with Southwest seasonings, topped with honey mustard BBQ, pepper jack cheese, avocado, smoked bacon, roasted poblano peppers, lettuce, tomato and red onion on a grilled bulkie roll 14.99

CALI TURKEY BURGER

Grilled turkey burger served on toasted wheatberry bread with cheddar cheese, tomatoes, sliced avocado and roasted garlic aioli 13.99

BUILD YOUR OWN BURGER

Start with a 10oz hand packed Angus burger served on a grilled bulkie with lettuce and tomatoes, then add your favorite toppings 11.99

Toppings: .99 - American, Cheddar, Swiss, Red Onion, Caramelized Onions, Sautéed Mushrooms.
1.99 - Bacon, Bleu Cheese

SANDWICHES

All Sandwiches Served with French Fries. Sub Sweet Potato Fries or Onion Rings 1.99

Ask for any sandwich to be made as a wrap – Add \$1.00

CORNED BEEF REUBEN

Served grilled and hot on pumpernickel or rye bread with Swiss cheese, sauerkraut and Thousand Island dressing 14.99

FRIED FISH SANDWICH

North Atlantic haddock on a grilled bulkie roll with lettuce and tomatoes, tartar sauce and lemon wedge 13.99

FRENCH DIP

Thinly sliced in house roast beef in a grilled French roll with caramelized onions and melted Swiss cheese, served with natural, homemade au jus for dipping 13.99

TRIPLE DECKER CLUB

Classic triple decker on toasted white or wheat bread with lettuce, tomatoes, mayonnaise and crisp bacon
Roast Turkey 13.99, 10 oz Burger 14.99, Tuna 14.99

GRILLED SALMON SANDWICH

6oz fresh Norwegian salmon grilled, served on a grilled bulkie roll with melted Swiss cheese, green leaf lettuce, cucumber, red onion and a lemon, caper and dill dressing 15.99

TUNA SALAD SANDWICH

All white meat Albacore tuna salad on a bulkie roll with lettuce, tomato, Swiss cheese and red onion 13.99

CHICKEN CAESAR WRAP

Grilled chicken with crisp romaine lettuce, Parmesan cheese and creamy Caesar dressing 13.99

BUILD YOUR OWN CHICKEN SANDWICH

Start with an 8oz chicken breast grilled or fried served on a grilled bulkie with lettuce and tomatoes then add your favorite toppings 13.99

Toppings: .99 - American, Cheddar, Swiss, Red Onion, Caramelized Onions, Sautéed Mushrooms.
1.49 - BBQ Sauce, Buffalo Sauce
1.99 - Bacon, Bleu Cheese

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



SEAFOOD ENTRÉES

FISH 'N CHIPS

Golden fried North Atlantic haddock served with French fries, coleslaw, tartar sauce and a lemon wedge 18.99

BAKED HADDOCK

North Atlantic haddock topped with buttery seasoned crumbs and baked, served with choice of potato and vegetable 19.99

BAKED STUFFED HADDOCK

North Atlantic haddock stuffed with Maine lobster and gulf white shrimp, shallots, celery, butter, white wine, lemon and crushed Ritz crackers, topped with seasoned crumbs and five sautéed shrimp in a white wine, lemon and butter sauce with diced tomatoes and chives, served with choice of potato and vegetable \$26.99

SHRIMP SCAMPI

Shrimp with tomatoes, scallions and shallots, finished with sautéed garlic in a white wine, lemon and butter sauce served over linguini 22.99

SALMON

8oz. fresh Norwegian salmon, char-grilled, served on a bed of mixed greens, served with choice of potato and vegetable 24.99

Choose: Plain, Blackened, Maple Glazed, Bourbon Glazed or Lemon Pepper

SEA SCALLOPS

Broiled: topped with buttery seasoned crumbs and broiled, served with choice of potato and vegetable

OR

Fried: simply golden brown, served with French fries, coleslaw, tartar sauce and a lemon wedge 25.99

ITALIAN/PASTA ENTRÉES

CHICKEN PARMESAN

Chicken breast breaded with Italian seasoned crumbs and fried, served with penne pasta marinara and garlic toast 18.99

MEAT LASAGNA

Generous amounts of three cheeses, ground beef and Italian sausage, served with garlic toast 17.99

CHICKEN & BROCCOLI ALFREDO

Chicken tenders sautéed with broccoli florets in a rich and creamy Alfredo sauce and tossed with penne pasta 19.99

BUFFALO CHICKEN MAC & CHEESE

Spicy, fried Buffalo chicken tenders tossed with cheese sauce, topped with buttery crumbs and bleu cheese crumbles and baked. Finished with creamy bleu cheese drizzle and scallions 18.99

PLAIN BAKED MAC & CHEESE

Topped with buttery crumbs 14.99

HARVEST RAVIOLI

Butternut ravioli, candied pecans, sage and crumbled bleu cheese in a sweet maple cream sauce 16.99

PASTA PRIMAVERA

A medley of vegetables- zucchini, baby carrots, broccoli, yellow squash, spinach, red peppers and grape tomatoes sautéed with garlic butter and white wine, finished with EVOO and fresh basil, served with your choice of pasta 16.99

BEEF/POULTRY ENTRÉES

CHICKEN POT PIE

All white meat, peas, carrots, celery, pearl onions and potatoes in a creamy chicken gravy, topped with a flaky crust, baked and served with cranberry sauce 16.99

TURKEY DINNER

Slow roasted, all white meat sliced turkey breast, over stuffing with gravy and cranberry sauce, served with choice of potato and vegetable 17.99

SIRLOIN STRIP STEAK

12 oz sirloin strip steak simply grilled to your desired temperature, served with choice of potato and vegetable 28.99

PUB STEAK TIPS

Grilled to your desired temperature, served with choice of potato and vegetable 24.99

Choose: Teriyaki, Bourbon BBQ w/Caramelized Onions, or Smothered with Peppers, Onions and Mushrooms

PRIME RIB OF BEEF AU JUS

Available Friday and Saturday Only After 4:00pm

Choice, seasoned slow roasted prime rib, served with our own home made au jus, with choice of potato and vegetable

12 oz 27.99 14 oz 30.99 18 oz 36.99

Sides: Mashed Potatoes, Rice Pilaf, French Fries, Steamed Broccoli, Baby Carrots, Sautéed Spinach, Seasonal Vegetable

CHILDREN'S MENU

Served with French fries or steamed broccoli

GRILLED CHEESE

America cheese on white or wheat bread 6.49

CHICKEN FINGERS

Fresh all white chicken tenders, crisp fried with sweet 'n sour sauce 6.99

MAC 'N CHEESE

Elbow macaroni in the cheesiest of sauce 6.49

LITTLE BURGER

5oz Angus burger on a mini bun 6.99

PUB DOG

All-Beef hotdog served on a grilled roll 6.49

Also available: Children's juice, milk, chocolate milk, soda and ice cream

DESSERTS - A La Mode +1.50

CHEESECAKE 7.99 Add Strawberries .75

FUDGY WUDGY DECADENT CHOCOLATE CAKE 7.99

MELTED MOLTON CHOCOLATE LAVA CAKE 6.99

LEMON MERINGUE PIE 6.99

CARROT CAKE 7.99

MINT OREO SUNDAE 7.99

GLUTEN FREE CHOCOLATE TORTE 6.99

ICE CREAM Scoop 3.00 Bowl 4.99

ADDITIONAL SEASONAL ITEMS – JUST ASK!

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(508) 839-6106

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SPECIALS

SPINACH AND ARTICHOKE DIP

Warm spinach, artichoke and cream cheese dip served with tri colored tortilla chips 9.99

GREEK SALAD

Organic mixed greens, chopped romaine, cucumbers, grape tomatoes, red onions, Kalamata olives, pepperoncini and crumbled feta cheese, paired with balsamic dressing 13.99

ROAST BEEF ON A GRILLED ONION ROLL

Thin, sliced in-house roast beef, lettuce, tomato, cucumber, marinated red onion and a mild horseradish cream sauce in a grilled onion roll, served with crispy French fries 14.99

MEDITERRANEAN CHICKEN WRAP

Sliced grilled chicken breast, hummus, roasted red pepper strips, mixed greens, feta cheese, drizzled with balsamic glaze wrapped in a flour tortilla, served with crispy French fries 15.99

PULLED PORK SANDWICH

Bourbon BBQ, fork-tender pulled pork with caramelized onions, topped with American cheese and coleslaw, served in a toasted bulkie roll with crispy French fries 14.99

GRILLED CHICKEN BREAST PICCATA

Fresh, marinated boneless, skinless grilled chicken breast topped with sautéed artichoke hearts and diced tomatoes in a white wine, lemon, butter and caper sauce, served over your choice of pasta 19.99

SEAFOOD FRA DIAVOLO

Sautéed white shrimp, sweet sea scallops, mussels and pieces of Norwegian salmon with garlic, shallots, poblano and jalapeño peppers, and red pepper flakes simmered in a tomato sauce with a splash of sweet vermouth served over pappardelle pasta 29.99

BROILED SEAFOOD CASSEROLE

North Atlantic haddock, Maine rock crab, sweet sea scallops and white shrimp broiled in white wine, lemon and butter, topped with seasoned Ritz cracker crumbs and baked. Served with choice of potato and vegetable 27.99

BIG HADDOCK FIONA

Extra large Icelantic haddock baked in white wine, lemon and butter, topped with seasoned Ritz crackers crumbs. Served over sliced Yukon gold potatoes, shallots, spinach, cremini mushrooms, white wine, cream and parmesan cheese 22.99

FISH, SHRIMP AND CHIPS

Our large golden fried fillet of haddock, six large golden fried shrimp, served with crispy French fries, coleslaw, tartar sauce and a lemon wedge 22.99

BURGER TUESDAYS

Dine-in only. Valid with the purchase of a beverage.

Our 10oz hand packed angus burger on a bulkie roll with lettuce, tomato and a pickle, served with French fries 7.99

Additional toppings available for an extra charge

Select half priced appetizers too!

Private Events at the Post Office Pub- Plan your next special event here with us. We offer private dining with multiple dining options for all special occasions. Call our Event Coordinator or see website for full menu options.
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SEASONAL COCKTAILS

Fall-tinis

CARAMEL SWIRL MARTINI

Van Gogh Caramel Vodka,
Baileys Irish Cream and Buttershots

PUMPKIN PIE MARTINI

Stoli Vanilla, Pumpkin Spice Liquor, Kahlua, Cream de Cacao, Pumpkin Pie Spice,
Cinnamon Sugar Rim, Topped with Whipped Cream

DEEP DISH APPLE PIE MARTINI

Van Gogh Caramel Vodka, Apple Pucker, Apple Juice
and a Splash of Cinnamon Schnapps

TIRAMISU MARTINI

Stoli Vanilla Vodka, Kahlua, Baileys Irish Cream
and Cream de Cocoa

Angry Apples

ANGRY APPLE BITES BACK

Down East Hard Apple Cider over ice with
Southern Comfort, Apple Juice and Pomegranate Liquor

POISON APPLE

Down East Hard Apple Cider over ice with
Captain Morgan Spiced Rum and Cranberry Juice

SPICED APPLE ORCHARD

Down East Hard Apple Cider over ice with
Fireball Cinnamon Whiskey

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WHITE WINE

	Glass	Bottle
Lunetta, Prosecco (Trentino, Italy) <i>Enticing aromas of peach and apple, refreshingly dry.</i>	7	26
Beringer, White Zinfandel (California) <i>Fresh red berry, citrus and melon aroma and flavors.</i>	6	
Côte Mas, Rosé (Languedoc, France) <i>Aromatic with cherry, strawberry and floral. Rich and smooth with ripe red fruits and well-balanced acidity.</i>	7.50	
Cavit, Moscato (Trentino, Italy) <i>Refreshing, lively and balanced, with a vibrant effervescent quality and wonderful sweetness.</i>	7.50	28
Cavit, Pinot Grigio (Trentino, Italy) <i>Aroma of lemons and lilacs and the texture is crisp.</i>	7.50	28
Pomelo, Sauvignon Blanc (North Coast, California) <i>Seductive citrus and pineapple with refreshing flavors of grapefruit and figs. Crisp and complex.</i>	7.50	28
Cypress, Chardonnay (Central Coast, California) <i>Aromas of white peaches, nectarines, oranges and strawberries which is complemented by fresh citrus and tropical flavors on the palate.</i>	7.50	28
J. Lohr Estate "Riverstone" Chardonnay (Monterey, California) <i>Flavors of citrus and pear with toasty vanilla.</i>	9	34
J. Lohr "Bay Mist" Riesling (Monterey County, California) <i>Clean and bright with apricot and apple balanced by natural grape sweetness and crisp acidity.</i>	7.50	28

RED WINE

Cypress, Merlot (Central Coast, California) <i>Aromas of ripe plum with chalky tannins.</i>	7.50	28
Callia "Bella" Syrah/Malbec (San Juan, Argentina) <i>Aromas of blackberry, violet, juicy plums and sour cherries. Touch of sweetness and a well-balanced structure.</i>	7.50	28
Castle Rock, Pinot Noir (Napa Valley, California) <i>Classic varietal aromas lead to well balanced flavors of cherry, blackberry and vanilla spice slowly unfolding on the palate.</i>	7.50	28
Cypress, Cabernet Sauvignon (Central Coast, California) <i>Black fruit aromas and a bouquet of dark roasted coffee. Rich and smoky on the palate.</i>	7.50	28
Josh Cellars, Cabernet Sauvignon (Sonoma, California) <i>Aromatic fruits and baking spices delight the nose. Juicy with the plum and blackberry flavors, layered with sappy maple wood, almonds and hazelnuts.</i>	9	34
Portillo, Malbec (Argentina) <i>Fresh flavors of redcurrant and black cherry supported by sweet, round tannins ending in a long finish with Notes of cinnamon and cloves.</i>	7.50	28

MARTINIS

Flirtini <i>Stoli Ohranj, Pineapple Juice, Topped with Champagne</i>
Caramel Swirl Martini <i>Van Gogh Caramel Vodka, Bailey's Irish Cream, Buttershots</i>
Blueberry Cosmo <i>Van Gogh Blueberry Vodka, Cointreau, with Lime Juice & Cranberry Juice</i>
Van Gogh Espresso <i>Van Gogh Espresso Vodka, Bailey's Irish Cream, with Espresso & a Sugar Rim</i>
Lemon Tree Martini <i>Absolut Citron, Ketel One Citron, Limoncello, with Sour Mix & a Sugar Rim</i>

SIGNATURE COCKTAILS

Cadillac Margarita <i>Cuervo Gold, Cointreau, Grand Marnier, Sour Mix & a splash of Orange Juice</i>
Purple Haze <i>Van Gogh Grape Vodka, Chambord, with Cranberry Juice & a Lime Wedge</i>
Mai Tai <i>Light Rum, Dark Rum, Apricot Brandy, Orange Curacao, Sour Mix, Orange Juice, Pineapple Juice</i>
Sparkling Strawberry Lemonade <i>Prosecco, Stoli Strawberry Vodka & Lemonade</i>
Gin Mule <i>Beefeater Gin, Ginger Beer & fresh lime</i>
Sangria <i>Red or White Wine, Made to Order</i>

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