



T H E  
P O S T

**Congratulations, Class of 2026!**  
*We are honored to celebrate this milestone with you.*

*[thepostmadison.com](http://thepostmadison.com)*



2026



*Graduation*

THE  
POST  
STARTERS

**Fennel & Garlic Mussels**

*Roasted Tomato, White Wine, Butter, Sliced Baguette*

**\$18**

**The Post Poutine**

*Shoe String Fries, White Cheddar Cheese Curds, Herbed  
Gravy, Micro Greens, Scallions*

**\$16**

**Capicola, Goat Cheese, and Arugula**

**Baked Naan**

*Chive Pesto, Fig, Hot Honey, Pistachio, Shaved Parmesan*

**\$18**

**Taste of Wisconsin**

*For the table (4-6 people)*

*Horseradish and Beer Cheese Spreads, String and Curd  
Cheeses, Liver Pate, Smoked Trout Spread, Beef Hot Sticks,  
Garlic Summer Sausage, Bread and Butter Pickles, Spicy  
Bloody Mary Pickled Egg, Vegetable Relishes, Dried Door  
County Cherries, Pretzels, Crackers, Bread Sticks*

**\$29**

**Fried Wisconsin Cheese Curds**

*Breaded Clock Shadow White Cheddar and Ranch Dressing*

**\$12**

**SALAD**

**Traditional Caesar Salad**

*Hearts of Romaine, Parmesan, Lemon, Hard Cooked  
Eggs, Anchovy, House Croutons*

**\$14**

*Add Chicken \$6*

*Add Seared or Blackened Salmon \$8*

**MAIN**

*Served with Side Salad and Balsamic Vinaigrette/House  
Breads and Butters/Cheese Spreads, Relishes, and  
Crackers*

**8 oz Peppercorn Sirloin**

*Whiskey Dijon Sauce, Seasonal Vegetables, House Mashed  
Potatoes*

**\$38**

**Seared Sea Scallops Risotto**

*Butternut Squash, Roasted Shiitake Mushrooms,  
Rosemary, BellaVitano Cheese, House Olive Oil*

**\$36**

**Crispy Pecan Chicken**

*Cranberry, Spinach, Boursin, Gorgonzola Cream Sauce,  
Seasonal Vegetables, Mashed Potatoes*

**\$28**

**Chile Dusted Salmon**

*Pecans, Orange Butter Sauce, House Mashed Potatoes,  
Seasonal Vegetables*

**\$28**

**Wild Mushroom Rigatoni**

*Spinach, Roasted Tomato and Garlic, White Wine, Fresh  
Basil, Olive Oil, Black Pepper BellaVitano Cheese*

**\$26**

**The Post Signature Fish Fry**

*Creamy Coleslaw, Tartar Sauce, Lemon, Sliced Rye  
Bread, Sweet Onion*

**Baked Cod**

**\$20**

**Breaded Lake Perch**

**\$24**

**Panko Jumbo Shrimp**

**\$26**



## DESSERT

### Door County Cherry Crisp

*Brandy, House Granola, Vanilla Bean Ice Cream*

**\$12**

### Crème Brulée

*Vanilla Custard, Caramelized Sugar, Chocolate Espresso Beans, Candied Orange, Rosemary*

**\$12**

### Dark Chocolate Mousse Cake

*Crème Anglaise, Crisp Meringue, Strawberry, Balsamic, Basil*

**\$14**



### WHO IS GEORGE POST

B. DECEMBER 15, 1873

Post was the well-known New York Architect who designed the Wisconsin State Capitol in the Beaux-Arts style, with its sculptural motifs and classical details.

Post's revolutionary designs shaped the art and science of urban architecture of the time. He pushed boundaries skyward, creating the nations first high-rise office building and the first to use an elevator. When others doubted viability of such a contraption, Post himself rented the top floors to prove them wrong.



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