Post 390 is a warm and welcoming urban tavern with a farm-to-table menu, featuring two floors with exhibition kitchens, three fireplaces and dramatic city views. Located at The Clarendon, it is central to many hotels and the Hynes convention center. Bordering both the South End and Back Bay neighborhoods, it is perfectly positioned as part of the fabric of these communities.

As with taverns of the past, this modern take is friendly and approachable. Since opening in October 2009, Post 390 is giving Bostonians the delicious food and warm hospitality they crave in a comfortable setting. At Post 390 we offer guests two private dining rooms, semi-private areas, and options for full or partial buyouts. Whether you are looking for an intimate gathering with friends and family, organizing a business luncheon, a cocktail reception for customers, or hosting a night out watching the game on the big screen, we’ll take care of you!

**MENUS**

Post 390 serves refined American classics, and was recently picked for “Boston’s Best American Food” by *Improper Bostonian* magazine. Private Dining Menus are available beginning at $35 per person for lunch and brunch, and $68 per person for dinner (exclusive of beverage, gratuity, tax and administrative charge). There is no room rental charge for the Franklin or Goddard Rooms.

**HOURS**

- **Lunch**  Mon–Fri  11:30 am–2:30 pm
- **Mid-Day** Sun–Fri  2:30 pm–5 pm
- **Dinner**  Mon–Sat  5–11 pm / Sun 5 pm–10 pm
- **Brunch**  Sunday 10:00 am–2:30 pm

**PARKING**

Validated parking at the garage at *The Clarendon* after 5:00 pm.

On-street parking is also available.

Post 390 Restaurant
406 Stuart Street
Boston, MA 02116
617-399-0015
post390restaurant.com
PRIVATE DINING ROOMS & EVENT SPACES

THE GODDARD ROOM
Perfect for up to 16 seated guests, this room features a sneak peek into the second story wine cellar and a unique side view into the open kitchen. With sliding glass frame doors that can be curtained, you can choose to close yourself off from the hustle and bustle around you or keep amongst the lively scene.

THE FRANKLIN ROOM
This room provides flexibility for seated dining and receptions, with a seated capacity of 42 guests. It features high ceilings, a handsome fireplace, and floor-to-ceiling windows. This space feels like it belongs in someone’s home, and is fully equipped with and a state-of-the-art AV, sound and cable-ready systems. Add the adjacent area for cocktails prior to dinner, or an expanded reception format.
THE ALCOVE
The Alcove is located on the first floor just off the bustling Tavern bar area, and features unique “communal” tables. The communal table can be removed to open the space for larger groups. This semi-private area can be reserved for cocktail receptions, after-work gatherings or late night celebrations. Seated lunches or dinners in the Alcove can accommodate up to 25 guests, or 50 guests for reception.

THE CLARENDON SECTION
The semi-private Clarendon section is located on the second floor in the Dining Room. This section features a fireplace, floor-to-ceiling windows with a sweeping view of Copley Square, and a warm, welcoming fireplace. This section can accommodate up to 50 seated guests, or 60 for a reception.

SECOND FLOOR LOUNGE
The second floor Lounge section includes the Clarendon section, the full bar as well as the booth and banquette seating. This entire section can seat 100 guests, or is ideal for reception events up to 140.
OPEN KITCHEN SECTION
The Open Kitchen section is a semi private area that can seat 90 guests. Featuring views of our chef’s kitchen and an open floor plan, this section can be combined with the Franklin and Goddard rooms to create an even larger space.

BUYOUTS AND LARGE PARTIES
We are happy to discuss the details of your event and can make the restaurant available for full or partial buyouts for larger groups of 100 to 500+. 
DINNER MENU – Spring 2018 available April 1 through June 30, 2018

We offer 3- and 4-course dinner menu options for our private dining guests. We recommend you start by selecting 2 starters, 3 entrees and 3 desserts. A salad course can be added for $5. A vegetarian entrée is always available as a 4th entrée.

**STARTERS – SELECT TWO**

- **Romaine Hearts with Grilled Rosemary Focaccia** smoked caesar dressing, crispy prosciutto, white anchovies
- **Artisan Green Salad** candied pecans, dried cranberries, white balsamic vinaigrette, local bleu cheese
- **Rocket & Shaved Fennel Panzanella** cherry tomatoes, basil pesto, torn mozzarella
- **Baby Spinach & Blackberries** whipped vermont chèvre, toasted almonds, raspberry rosemary vinaigrette
- **New England Clam Chowder** classic style
- **Lobster & Coconut Soup** lemongrass, ginger
- **Roasted Tomato Bisque** brûléed mozzarella crostini, basil & balsamic syrup
- **Kale & White Bean Soup** grana padano, crusty bread
- **Steak & Red Beet Tartare** scotch quail egg, truffle aioli
- **Rhode Island Mushroom Ravioli** smoked sheep’s milk cheese, cultured chive butter, charred scallion puree
- **Crisp Roasted Pork Belly** silken potato puree, grilled broccoli, chili & soy vinaigrette
- **Potato, Broccoli & Welsh Cheddar Croquette** smoked baby carrots, fermented cabbage, herb puree
- **Wild White Shrimp Cocktail** classic cocktail sauce & horseradish
- **Tuna Crudo** avocado, grapefruit, fried sourdough
- **Fruits de Mer** 2 oysters, 2 clams, 1 shrimp cocktail
- **Maine Peekytoe Crab Cake** celery root remoulade, caramelized apple butter, champagne pickled shallots

ADD A SALAD COURSE  
Additional $5++ per Guest – select one

- **Baby Arugula Salad** lemon vinaigrette & parmesan
- **Mesclun Greens** cherry tomatoes & chickpeas
- **Frisée Salad** bacon vinaigrette & apples

**MAIN COURSE**  
If you would like to customize your own menu you can select entrees from different columns and we will price that for you. Four or more entrée options will incur an additional charge.

<table>
<thead>
<tr>
<th>$68++ per person – Select 3</th>
<th>$75++ per person – Select 3</th>
<th>$80++ per person – Select 3</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Spatchcock Cornish Hen</strong></td>
<td><strong>Oven-Roasted Organic Chicken</strong></td>
<td><strong>Grilled Pekin Duck Breast</strong></td>
</tr>
<tr>
<td>honey-balsamic glaze, green beans, couscous, charred lemon</td>
<td>confit leg, sunchoke purée, sautéed spinach, jus</td>
<td>black forbidden rice, parsnip purée, strawberry salsa, pickled spring onion</td>
</tr>
<tr>
<td><strong>Top Sirloin of Brandt Beef</strong></td>
<td><strong>Brandt Farm Sirloin Steak</strong></td>
<td><strong>Roasted Leg of Lamb</strong></td>
</tr>
<tr>
<td>baby watercress, shaved radish, red onion, marinated mushrooms, horseradish vinaigrette</td>
<td>smashed bliss potatoes, asparagus, charred cipollini, roasted blackberries</td>
<td>garlic &amp; herb sunchokes, asparagus, carrot purée, pickled mustard seeds</td>
</tr>
<tr>
<td><strong>Roasted Atlantic Salmon</strong></td>
<td><strong>Herb-Basted Filet of Sole</strong></td>
<td><strong>Seared Rare Tuna</strong></td>
</tr>
<tr>
<td>sautéed mushrooms, asparagus, pickled spring onion, rhubarb gastrique</td>
<td>black lentils, asparagus, lemon beurre blanc</td>
<td>castelvetrano olive aioli, marinated green beans, cherry tomatoes, roasted fingerling potatoes</td>
</tr>
<tr>
<td><strong>Spring Vegetable Linguine</strong></td>
<td><strong>Herbed Chickpea Fritters</strong></td>
<td><strong>Pan-Fried Potato Gnocchi</strong></td>
</tr>
<tr>
<td>peas, asparagus, basil pesto, grana padano, toasted bread crumbs</td>
<td>lemon &amp; dill aioli, spring vegetable farro salad with feta</td>
<td>sweet peas, sautéed mushrooms, parmesan cream, crisp sourdough</td>
</tr>
</tbody>
</table>

**DESSERT – SELECT THREE**

- **Cookie Jar** three cookies (selection varies)
- **Banana Cream Pie** brûléed bananas, fosters sauce
- **Single Cheese Plate** smoked almonds, house chutney, crostini (cheese selection varies regularly)
- **Valhona Hot Fudge Sundae** vanilla ice cream, whipped cream (gluten free)
- **Vanilla Crème Brulée** benne seed wafer (gluten free without wafer)
- **Sliver of Dark chocolate cake** , vanilla sauce, candied cashews (gluten free)
- **House Made Sorbet** seasonal flavors (gluten free)

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**LUNCH MENU I**  
$35.00++ per Guest

**STARTERS**  
(select two)
- Crisped Point Judith Calamari: banana peppers, old fashioned tartar sauce
- Caesar Salad*: house dressing, white anchovy
- New England Clam Chowder: classic style

**MAIN COURSE**  
(select three)
- Fried Fish Sandwich: old fashioned tartar sauce
- Post Burger*: all natural, vermont cheddar
- Honey Mustard Atlantic Salmon Salad*: baby spinach, smoked almonds, blood orange enoki mushrooms, citrus vinaigrette
- Grilled 10oz Chicken Caesar Salad*: house dressing, white Anchovy

**DESSERT**  
(see beside)

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**LUNCH MENU II**  
$45.00++ per Guest

**STARTERS**  
(select two)
- New England Clam Chowder: classic style
- Shrimp Cocktail: horseradish, cocktail sauce
- Arugula Salad: shaved parmesan, lemon-olive oil

**MAIN COURSE**  
(Please two)
- Brandt Farm 8oz Bavette Steak Frites*: arugula salad with pickled red onion, grilled baguette, red wine butter
- Fish and Chips: coleslaw, old fashioned tartar sauce
- House Smoked Chicken Cobb Salad*: buttermilk chive dressing
- Grilled Chicken Breast Panini: linguica, aambal aioli

**DESSERTS**  
(select three)
- Cookie Jar: three cookies (selection varies)
- Banana Cream Pie: brûléed bananas, fosters sauce
- Single Cheese Plate: smoked almonds, house chutney, crostini (selection varies)
- Valrhona Hot Fudge Sundae: vanilla ice cream, whipped cream
- Vanilla Crème Brûlée: benne seed wafer
- Sliver of Dark Chocolate Cake: vanilla sauce, candied cashews
- House Made Sorbet: seasonal flavors

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**LUNCH MENU III**  
$55.00++ per Guest

**STARTERS**  
(select two)
- Wild White Shrimp Cocktail: atomic horseradish
- Oysters on the ½ Shell*: cocktail sauce, mignonette, atomic horseradish
- Tuna Tartare*: hot mustard dressing, sweet and sour red cabbage, ‘everything’ crostini

**MAIN COURSE**  
(all three offered)
- Meyer Lemon and Black Pepper Roasted Organic Chicken: garlicky white bean puree, spinach in smoked tomato butter
- Local Silver Hake*: stuffed with crabmeat, sautéed spinach, smoked tmato
- Brandt Farm 8oz Bavette Steak Frites*: grilled asparagus, grilled baguette, red wine butter

**DESSERTS**  
(select three)
- Cookie Jar: three cookies (selection varies)
- Banana Cream Pie: brûléed bananas, fosters sauce
- Single Cheese Plate: smoked almonds, house chutney, crostini (selection varies)
- Valrhona Hot Fudge Sundae: vanilla ice cream, whipped cream
- Vanilla Crème Brûlée: benne seed wafer
- Sliver of Dark Chocolate Cake: vanilla sauce, candied cashews
- House Made Sorbet: seasonal flavors

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### BRUNCH MENU I
$35.00++ per guest

#### STARTERS
- Homemade Granola  greek yogurt, fresh fruit
- Arugula Salad  shaved parmesan, lemon-olive oil

#### MAIN COURSE
- Bananas Foster Pancakes  toasted pecans, butter rum caramel
- Eggs Benedict  shaved ham, hollandaise
- Grilled Chicken Breast Panini  linguica, sambal Aioli

#### DESSERT
(select three)
- Cookie Jar  three cookies (selection varies)
- Banana Cream Pie  brûléed bananas, fosters sauce
- Single Cheese Plate  smoked almonds, house chutney, crostini (selection varies regularly)
- Valrhona Hot Fudge Sundae  vanilla ice cream, whipped cream (gluten free)
- Vanilla Crème Brulée  benne seed wafer (gluten free without wafer)
- Sliver of Dark Chocolate Cake  vanilla sauce, candied cashews (gluten free)
- House Made Sorbet  seasonal flavors (gluten free)

### BRUNCH MENU II
$45.00++ per guest

#### STARTERS
- Homemade Granola  greek yogurt, fresh fruit
- Wild White Shrimp Cocktail  atomic horseradish

#### MAIN COURSE
- Grilled Top Sirloin of Brandt Beef*  celery root purée, roasted criminis, local broccoli, Béarnaise
- House Smoked Chicken Cobb Salad*  buttermilk chive dressing
- Post Burger*  all natural, vermont cheddar

#### DESSERT
(select three)
- Cookie Jar  three cookies (selection varies)
- Banana Cream Pie  brûléed bananas, fosters sauce
- Single Cheese Plate  smoked almonds, house chutney, crostini (selection varies regularly)
- Valrhona Hot Fudge Sundae  vanilla ice cream, whipped cream (gluten free)
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DINNER BUFFET STATIONS

Priced per person. Buffet stations are priced based on 1.5 hours of service. Recommended for a minimum of 30 guests.

CARVING STATION
$32 (select 2)
Includes soft rolls
- Roast Prime Rib of Beef*: onion jam, mustard, horseradish
- Hot Smoked Atlantic Salmon Sides: honey-mustard, sour slaw
- Herb and Garlic Roast Whole Chicken: doris’ tomato jam, lemon-rosemary aioli, house pickled vegetables
- Roast Lamb Leg*: grain mustard, tzatziki, pickled onion
- Lemon-Pepper Brined Roast Turkey Breast: berry chutney, tarragon aioli, coleslaw
- Smoked Loin of Berkshire Pork: house BBQ sauce, bread & butter pickles, coleslaw

SIDE DISHES
$9 (select 2) / additional sides $3
- Broccoli: with hot & sweet peppers, olive oil, slivered garlic
- Green Beans: with medjool sates & toasted walnuts
- Brussel Sprouts: with bacon, apple & maple vinaigrette
- Grilled Asparagus: with citrus gremolata
- Roasted Cauliflower: with raisins & caramelized shallots
- Medley of Rice: with herbed butter
- Power Grain Pilaf: with dried cranberries & pecans
- Sour Cream Mashed Red Bliss Potatoes
- Roasted Fingerling Potatoes: with garlic & rosemary

SALADS
$9 (select 2)
- Greek Salad: feta, olives and red wine vinaigrette
- Caesar Salad: smoked caesar dressing, crispy prosciutto, white anchovies
- Baby Spinach & Kale Salad: blue cheese, candied walnuts & raspberry vinaigrette
- Arugula Salad: goat cheese, pickled red onion & balsamic vinaigrette

PASTA
$16 (select 2)
- Gratin of Elbow Macaroni: three cheeses & steel rail ale infused velouté
- Penne: fresh ricotta, chicken sausage, broccoli, marinara
- Rigatoni: rapini, pancetta, mushrooms, roasted bell pepper, garlic oil, parmesan
- Rotini: garlic roasted shrimp, calamari, spinach & white clam sauce

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DINNER BUFFET STATIONS

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TACO STATION
$24 (all items offered)
Slow Cooked Pork Shoulder Carnitas
Mojo Chili Lime Rubbed Smoked Chicken
Grilled Whole Side of Mahi Mahi
flour and corn tortillas
guacamole, limes, hot Sauce, pico de gallo, house salsa, sour slaw

NEW ENGLAND SEAFOOD STATION*
$32 (all items offered)
Clam Chowder (4oz serving per person)
Oysters on the Half Shell (2 per person)
Shrimp Cocktail (2 per person)
Mini Lobster Rolls (1 per person)
Cod Cakes with Rhode Island Tartar Sauce (1 per person)

BBQ STATION
$24 (all items offered)
Slow Cooked Pulled BBQ Pork Shoulder
Carved Smoked Beef Brisket
Smoked Spice-Rubbed Chicken Wings
Gratin of Macaroni with three cheeses and steel rail ale
soft rolls and cornbread
house pickles, coleslaw, potato salad
Post 390’s barbeque and hot sauces

CHINATOWN STATION
$20 (all items offered)
Orange Sesame Chicken & Brocoli
Roast Char Su Pork Loin
Chilled Asian Noodle Salad
Mandarin Pancakes
julienne cucumber, scallions, hoisin, siracha

ASSORTMENT FROM OUR PASTRY CHEF
$12 per person
Chef’s Selection of Mini Desserts

Vegetarian options are always available.

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**COCKTAIL RECEPTION MENU**

**PASSED HORS D’OEUVRES**
*(Priced per dozen pieces)*

- **Classic Margherita Grilled Flatbread** $15
- **Sausage & Mushroom Flatbread**, house-made kielbasa, crimini mushrooms, pickled peppers $16
- **Mushroom and Leek Tarts**, amontillado sherry, poppy seed puff pastry $33
- **Arancini**, with truffled mushroom and fontina val d’aosta $30
- **White Bean-Lemon Zest Hummus**, hot and sweet pepper marmalade, minced olives on crisp pita $30
- **White Bean-Lemon Zest Hummus**, hot and sweet pepper marmalade, minced olives on cucumber $30 (gluten free)
- **Profiteroles**, goat’s milk ricotta, truffle salumi, pickled peppers $30
- **Brandt Beef and Berkshire Pork Meatball**, soft polenta and marsala $30
- **Sliced Beef Tenderloin** on great hill bleu cheese toast, caramelized onion, arugula* $36
- **Duck Confit and Shiitake Potstickers**, orange sesame sauce $36
- **Orange Peel Chicken Skewers**, sesame and chilies $33
- **Baked Wellfleet Oysters** with ndjuda butter and vella dry jack crumbs $48
- **Griddled Jonah Crab Cakes**, french quarter remoulade $42
- **Applewood-Smoked Arctic Char**, endive spear, dill whipped chevre, house pickles $30 (gluten free)
- **Baked Escargot Tartlette**, roasted garlic royale, tomato and basil $33
- **Georgia Bay Shrimp Toast**, hot honey mustard $33
- **Smoked Cod Fritters** with pimenton aioli $27
- **Petite Fish & Chips**, old fashioned tartar sauce $36

**CHEESE BOARD**
*$12 per Guest*

- Assorted Cheese, Fruits, Smoked Almonds, Toasted Breads

**CHARCUTERIE BOARD**
*$10 per Guest*

- Assortment of Cured & Smoked Meats, Patés & Mousse with Accoutrements

**DELUXE CHEESE & CHARCUTERIE BOARD**
*$14 per Guest*

- Assorted Cheese, Cured & Smoked Meats, Patés & Mousse, Fruits, Smoked Almonds, Toasted Breads, Accoutrements

**NEW ENGLAND RAW BAR TOWER** *
*$88 per tower*

- 8 Jumbo Shrimp, 8 Oysters, 8 Clams

**CHIPS & DIPS DISPLAY**
*$12 per Guest*

- White Bean Hummus, Guacamole, House Salsa, Pita Crisps, Tortilla Chips, Vegetable Sticks

**ASSORTMENT FROM OUR PASTRY CHEF**
*$12 per Guest*

- Chef’s Selection of Mini Desserts

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