

## STARTERS & SMALL PLATES

<b>ELECTRIC CITY SHRIMP</b>	15	
Crispy beer battered shrimp tossed in a spicy cream sauce		
<b>CHARCUTERIE BOARD</b>	15	
Fresh mozzarella, goat cheese, Amish blue cheese, cured meat, peppadews, Hummus, assorted olives, grain mustard, and cornichon with warm naan bread		
<b>RUSTIC POSH MEATBALLS</b>	14	
Three house made veal, pork and beef meatballs served with traditional marinara sauce		
<b>SHRIMP COCKTAIL Δ *</b>	15	
Jumbo shrimp served with POSH cocktail sauce		
<b>SPICY CAULIFLOWER BITES Δ</b>	9	
Deep fried cauliflower, Aleppo pepper seasoning with a creamy tzatziki		
<b>MAHI-MAHI TACOS</b>	12	
Two-beer battered filets, pickled cabbage, pico de gallo, and cilantro-lime aioli Add additional taco 4		
<b>LOBSTER MAC &amp; CHEESE</b>	15	
Cavatelli smoked gouda cream sauce with lobster morsels topped with an herb-panko crust		
<b>DEEP FRIED BRUSSEL SPROUTS *</b>	10	
Maple sherry glazed sprouts with crispy bacon		
<b>CORKSCREW CALAMARI Δ</b>	12	
Lightly breaded calamari served with a creamy garlic aioli and sweet tomato chutney		
<b>FLATBREAD</b>	9	
Chef's daily flatbread; a unique combination of seasonal ingredients		
<b>POSH SIGNATURE SOUPS</b>		
Roasted Red Pepper, smoked gouda Bisque	6	
Soup du jour	6	
French onion	7	
<b>SALADS &amp; SANDWICHES</b>		
<b>POSH SIGNATURE SALAD Δ*</b>	6	
Mixed greens, dried cranberries, carrots, red onion, tomato, asiago cheese and POSH white balsamic vinaigrette		
<b>404 CLASSIC CAESAR Δ</b>	6	
Entrée chicken Caesar		12
<b>POSH WEDGE *</b>	9	
Crisp iceberg lettuce, apple wood smoked bacon crumbles, grape tomatoes, and sweet red onions with a BBQ blue cheese dressing		
<b>COBB SALAD *</b>	14	
Blue cheese, bacon, tomato, hard-boiled egg, grilled chicken iceberg lettuce with a ranch dressing		
<b>HONEY NUT SQUASH SALAD*</b>	12	
Roasted honey nut squash, walnuts, apples, blue cheese over mixed greens blend with a maple walnut vinaigrette dressing		
<b>SALAD ADDITIONS</b>		
Grilled Chicken	6	
Grilled Shrimp	8	
Grilled Salmon	8	
Steak	10	

<b>POSH 5 NAPKIN BURGER</b>	15
Ground Angus chuck beef, cheddar, onion, lettuce, tomato, pickle, POSH burger sauce on a toasted brioche roll, hand cut fries or POSH salad Add bacon 2	

<b>GRILLED CHICKEN SANDWICH</b>	15
Herb grilled chicken, mozzarella, tomato, arugula, balsamic, basil aioli on a ciabatta roll, POSH hand cut fries or POSH salad	

<b>SALMON BLT</b>	15
Grilled salmon filet with red pepper cream cheese, lettuce, ripe tomato, crispy bacon on a brioche roll with POSH hand cut fries or POSH salad	

<b>ROAST BEEF DIP</b>	15
Slow cooked roast beef in an herb jus, melted baby Swiss cheese, horseradish sauce on a ciabatta roll, sweet potato fries or POSH salad	

## MAIN COURSES

<b>FILET MIGNON *</b>	29
6 oz. filet mignon with a mushroom demi glace, POSH mashed potatoes and seasonal vegetables	

<b>POSH STEAK FRITES*</b>	32
10 oz. NY strip topped with Worchestershire butter, sautéed mushrooms & onions, POSH Fries	

<b>SQUASH RAVIOLI Δ</b>	22
With a burre blanc sauce, arugula and cherry tomatoes	

<b>CHICKEN MARSALA</b>	19
Pan Seared breast filets in a rich Marsala wine sauce with mushrooms and thyme served with POSH mashed potatoes and seasonal vegetables	

<b>CRAB CAKES</b>	28
House made jumbo lump crab cakes with POSH Mashed potato and seasonal vegetable	

<b>PAN SEARED SEA SCALLOPS * Δ</b>	28
Day boat scallops with asiago and honey nut squash risotto	

<b>SALMON *</b>	28
6 oz. salmon filet with a with a apple and cranberry compotes served with red skin mashed potato and seasonal vegetables	

<b>SIDES &amp; ADDITIONS</b>	6
- SWEET POTATO FRIES Δ*V	
- POSH MASHED POTATOES Δ*	
- ASIAGO AND SWEET POTATO RISOTTO	
- POSH TRUFFLE FRIES Δ*	8

Δ - Vegetarian \* - Gluten free V - Vegan  
*At POSH our chefs take pride in preparing our food. We are concerned for your well being. If you have allergies please alert us as not all ingredients are listed*