

STARTERS & SMALL PLATES

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

POSH 5 NAPKIN BURGER 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

GRILLED CHICKEN SANDWICH 15

Herb grilled chicken, mozzarella, tomato, arugula, balsamic, basil aioli on a ciabatta roll, POSH hand cut fries or POSH salad

SALMON BLT 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

ROAST BEEF DIP 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

FILET MIGNON * 29

6 oz. filet mignon with a mushroom demi glace, POSH mashed potatoes and seasonal vegetables

POSH STEAK FRITES* 32

10 oz. NY strip topped with Worchestershire butter, sautéed mushrooms & onions, POSH Fries

SQUASH RAVIOLI Δ 22

With a burre blanc sauce, arugula and cherry tomatoes

CHICKEN MARSALA 19

Pan Seared breast filets in a rich Marsala wine sauce with mushrooms and thyme served with POSH mashed potatoes and seasonal vegetables

CRAB CAKES 28

House made jumbo lump crab cakes with POSH Mashed potato and seasonal vegetable

PAN SEARED SEA SCALLOPS * Δ 28

Day boat scallops with asiago and honey nut squash risotto

SALMON * 28

6 oz. salmon filet with a with a apple and cranberry compotes served with red skin mashed potato and seasonal vegetables

SIDES & ADDITIONS 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