

## STARTERS & SMALL PLATES

<b>ELECTRIC CITY SHRIMP</b>	15
Crispy beer battered shrimp tossed in a spicy cream sauce	
<b>CHARCUTERIE BOARD</b>	18
Fresh mozzarella, goat cheese, amish blue cheese, cured meat, peppadews, seasonal cheeses and jams, hummus, assorted olives, grain mustard, and cornichon with warm naan bread	
<b>SHRIMP COCKTAIL Δ *</b>	15
Jumbo shrimp served with POSH cocktail sauce	
<b>SPICY CAULIFLOWER BITES Δ</b>	10
Deep fried cauliflower, aleppo pepper seasoning with a creamy tzatziki	
<b>MAHI-MAHI TACOS</b>	12
Beer battered mahi-mahi, pickled cabbage, pico de gallo, and cilantro-lime aioli Add additional taco 4	
<b>LOBSTER MAC &amp; CHEESE</b>	16
Cavatelli smoked gouda cream sauce with lobster morsels topped with an herb-panko crust	
<b>DEEP FRIED BRUSSEL SPROUTS *</b>	11
Maple sherry glazed sprouts with crispy bacon	
<b>FLATBREAD</b>	9
Chef's daily flatbread; a unique combination of seasonal ingredients	
<b>FRENCH ONION SOUP</b>	8
<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>	7
Entrée: grilled chicken Caesar 14	
<b>POSH WEDGE *</b>	10
Crisp iceberg lettuce, apple wood smoked bacon crumbles, blue cheese, 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>BUTTERNUT SQUASH SALAD*</b>	12
Roasted butternut squash, walnuts, apples, blue cheese over mixed greens with a maple walnut dressing	
<b>SALAD ADDITIONS</b>	
Grilled Chicken 8	Grilled Shrimp 10
Grilled Salmon 10	Steak 12

<b>POSH 5 NAPKIN BURGER</b>	15
Ground angus chuck beef, cheddar, onion, lettuce, tomato, pickle, POSH burger sauce on a toasted brioche roll, POSH hand cut fries or POSH salad Add bacon 3	

<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 merlot mushroom thyme demi-glace, POSH mashed potatoes and seasonal vegetables	

<b>CHICKEN MARSALA *</b>	22
Pan seared chicken breasts in a rosemary marsala wine sauce with mushrooms and thyme served 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 saffron risotto, and sundried tomato pesto	

<b>SALMON *</b>	28
Grilled with white wine caper sauce rice pilaf and seasonal vegetable	

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

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

**Δ - Vegetarian   \* - Gluten free   V - Vegan**