

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

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

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 HONEY NUT SQUASH 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