

FoodWorks

LUNCH SELECTIONS

STARTERS

FOOD WORKS CHIPS & DIP

HOUSE MADE SWEET POTATO CHIPS TOSSED IN OUR OWN SPICE BLEND
SERVED WITH BLEU CHEESE FONDUE \$8

CALAMARI

FLASH FRIED WITH BANANA PEPPERS SERVED WITH AIOLI & MARINARA \$10

BLACKENED FRIED GREEN TOMATOES

ON A PROSCIUTTO, TOMATO & GOAT CHEESE SALAD TOSSED IN LEMON VINAIGRETTE \$9

CANDIED SHRIMP

FLASH FRIED JUMBO SHRIMP TOSSED IN A SWEET & SPICY SAUCE \$11

BRUSCHETTA

TOASTED CIABATTA, BOURSIN & FRESH MOZZARELLA TOPPED WITH BALSAMIC TOMATOES \$8

SMOKED CHICKEN SPRING ROLLS

OVER CHIPOTLE SLAW WITH HOUSE BARBECUE SAUCE \$9

CRAWFISH CORN CAKES

A TRIO OF CORN PANCAKES, CRAWFISH RELISH AND CRÈME FRAICHE \$9

RIVERSIDE CRAB CAKE

SAUTÉED LUMP CRAB CAKE OVER SUCCOTASH WITH SHERRY REMOULADE \$10

AHI TUNA

CHILI CRUSTED AHI TUNA SERVED WITH CUCUMBER KIMCHEE & CITRUS PONZU \$12

SOUP OF THE DAY

\$6

SALADS

FOOD WORKS HOUSE SALAD

FRESH GREENS, TOMATOES, SMOKED BACON & CANDIED PECANS TOSSED IN HOUSE HONEY
BALSAMIC VINAIGRETTE \$6

CAESAR

HEARTS OF ROMAINE, HOUSE CAESAR DRESSING, PARMESAN, CRACKED PEPPER
& HOUSE MADE CROUTONS \$6

ENTRÉE SIZE \$9 ADD SALMON \$4 ADD GRILLED CHICKEN \$2

RIVERSIDE COBB SALAD

SMOKED TURKEY, AVOCADO, BACON, EGG, TOMATOES, ASPARAGUS, BLEU CHEESE & CRISP GREENS
SERVED WITH A HOUSE BLEU CHEESE VINAIGRETTE \$13

ASIAN CHICKEN SALAD

GRILLED CHICKEN, NAPA CABBAGE, BOK CHOY, BROCCOLI, NOODLES, ROASTED RED PEPPERS,
GREEN ONIONS TOSSED IN A THAI DRESSING WITH CRISPY WONTONS & PEANUTS \$13

SIDES

YUKON GOLD MASHED POTATOES \$4

BRAISED RED CABBAGE \$4

FRESH DAILY VEGETABLE \$4

BEER BRAISED TURNIP GREENS \$4

FRESH GRILLED ASPARAGUS \$5

BLACKEYED PEA SALAD \$4

FRIES \$4

CHIPOTLE SLAW \$4

FRUIT \$4

LOW COUNTRY RED RICE \$4

PESTO PASTA SALAD \$4

CUCUMBER TOMATO SALAD \$4

Space available for private events.

18% gratuity added to parties of seven or more.

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SALMON CAKES

HOUSE MADE SALMON CAKES SERVED WITH CHIPOTLE SLAW & CILANTRO LIME AIOLI \$11

B.L.F.G.T.

PEPPER BACON, LETTUCE, FRIED GREEN TOMATOES AND SHERRY REMOULADE ON A TOASTED FRENCH ROLL WITH SIDE \$9

CUBAN SANDWICH

SLOW BRAISED PULLED PORK, HAM, PICKLES, SWISS CHEESE AND MUSTARD ON A TOASTED FRENCH ROLL WITH SIDE \$10

ROAST BEEF & CHEDDAR

SLICED RARE ANGUS ROAST BEEF, SWEETWATER VALLEY BUTTERMILK CHEDDAR, ARUGULA AND HORSERADISH CREAM ON A TOASTED ONION ROLL WITH SIDE \$10

LAMB POCKET

MORROCAN SPICE RUBBED LEG OF LAMB, ONIONS, PEPPERS, FETA CHEESE, ALFALFA SPROUTS SERVED IN A PITA POCKET WITH SPICED YOGURT SAUCE WITH SIDE \$10

CATFISH PO'BOY

MUSTARD BATTERED CATFISH, LETTUCE, ONIONS & SHERRY REMOULADE ON A CLUB ROLL WITH SIDE \$10

HOT HAM & CHEESE

HAM, PEPPER BACON, AIOLI, PROVOLONE, SMOKED GOUDA AND TOMATO ON TOASTED CIABATTA BREAD WITH SIDE \$9

TURKEY BRIE

SMOKED TURKEY, MELTED BRIE CHEESE, ONION MARMALADE AND SWEET MUSTARD ON TOASTED ROSEMARY FOCACCIA WITH SIDE \$10

EGGPLANT PANINI

GRILLED EGGPLANT AND ZUCCHINI, TOMATO, ALFALFA SPROUTS, GOAT CHEESE, PESTO AND OVEN-DRIED TOMATO SPREAD ON TOASTED CIABATTA WITH SIDE \$9

BLACK ANGUS BURGER

AN 8OZ GRILLED ANGUS BURGER WITH GREEN LEAF LETTUCE, GRILLED RED ONIONS, TOMATOES, KOSHER PICKLES, & AIOLI ON A TOASTED BUN WITH SIDE \$10
ADD BLEU, SWISS OR PROVOLONE CHEESE \$1 ADD GRILLED PORTOBELLOS \$2
ADD BACON \$1

SHRIMP N' GRITS

SAUTÉED GULF SHRIMP, TOMATOES & GREEN ONIONS OVER A SMOKED CHEDDAR GRIT CAKE SERVED WITH A TASSO SCAMPI CREAM SAUCE \$15

HORSERADISH CRUSTED SALMON

FRESH FARM RAISED SALMON WITH A FOOD WORKS HORSERADISH CRUST, YUKON GOLD MASHED POTATOES & BRAISED RED CABBAGE \$16

CHICKEN PICATTA

BREAD CRUMB SEASONED CHICKEN BREAST CUTLET SAUTÉED WITH MUSHROOMS, TOMATOES, CAPERS, BASIL & PARMESAN CHEESE WITH WHITE WINE LEMON BUTTER, SERVED WITH YUKON GOLD MASHED POTATOES & VEG OF THE DAY \$15

ROASTED RED PEPPER ALFREDO

A MEDLEY OF MUSHROOMS & GARLIC TOSSED WITH PENNE PASTA IN ROASTED RED PEPPER ALFREDO \$12
ADD GRILLED CHICKEN \$2 ADD SHRIMP \$4

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ITALIAN SAUSAGE PIZZA

ITALIAN SAUSAGE, PANCETTA, BLACK OLIVES, TOMATOES, FRESH HERBS AND MOZZARELLA CHEESES WITH MARINARA ON A HOUSE MADE PIZZA CRUST \$11

THE PORTOBELLO PIZZA

PORTOBELLO MUSHROOMS, GRILLED ONIONS, ROASTED RED PEPPERS, GOAT CHEESE & BASIL PESTO ON A HOUSE MADE PIZZA CRUST \$11

DESSERT SELECTIONS

COFFEE BREAD PUDDING

House made Heath Bar Bread Pudding with Coffee Crème Anglaise \$5 Ala Mode \$1

SOMETHING CHOCOLATE

A Freshly Made Rocky Road Cookie Sundae with Clumpies French Silk Ice Cream, Topped With Ganache, Caramel & Whipped Cream \$ 6.5

CRÈME BRULÉE

House Made Crème Brulee Served with a Fresh Baked Orange-Pistachio Macaroon Cookie \$6

STRAWBERRY SHORTCAKE

House Made Shortcake Biscuit, Gran Marnier Macerated Strawberries & Fresh Whipped Cream \$5
Ala Mode \$1

BOSTON CREAM CAKE

Yellow Cake Layered with Vanilla Pastry Cream Filling, Topped With Chocolate Ganache & Whipped Cream \$6