

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 \$9

BLACKENED FRIED GREEN TOMATOES

ON A PROSCIUTTO, TOMATO & GOAT CHEESE SALAD TOSSED IN LEMON VINAIGRETTE \$8

CANDIED GULF SHRIMP

GULF SHRIMP FRIED & TOSSED IN SWEET & SPICY SAUCE \$9

STEAMED ASIAN DUMPLINGS

CHICKEN, CASHEWS & ASIAN VEGETABLE DUMPLING SERVED IN A BAMBOO STEAMER BASKET WITH
CITRUS PONZU \$8

BRUSCHETTA

TOASTED CIABATTA, BOURSIN & FRESH MOZZARELLA TOPPED WITH BALSAMIC TOMATOES \$7

SMOKED CHICKEN SPRING ROLLS

OVER CHIPOTLE SLAW WITH HOUSE BARBECUE SAUCE \$8

RIVERSIDE CRAB CAKE

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

AHI TUNA

CHILI CRUSTED AHI TUNA SERVED WITH CUCUMBER KIMCHEE & CITRUS PONZU \$10

SOUP OF THE DAY \$5

SALADS

FOOD WORKS HOUSE SALAD

FRESH GREENS, TOMATOES, SMOKED BACON & CANDIED PECANS TOSSED IN HOUSE HONEY
BALSAMIC VINAIGRETTE \$5.5

CAESAR

HEARTS OF ROMAINE, HOUSE CAESAR DRESSING, PARMESAN, CRACKED PEPPER
& HOUSE MADE CROUTONS \$5.5

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 \$11

SOUTHWEST STEAK SALAD

RED CHILI STEAK, BLACK BEANS, TOASTED CORN, CILANTRO, TOMATOES, GREEN ONIONS, & HONEY
TOASTED PEANUTS SERVED WITH HOUSE HONEY PEANUT LIME DRESSING \$11

SIDES

YUKON GOLD MASHED POTATOES \$4

BRAISED RED CABBAGE \$4

FRESH DAILY VEGETABLE \$4

BEER BRAISED TURNIP GREENS \$4

FRESH GRILLED ASPARAGUS \$5

FRUIT SALAD \$4

PESTO PASTA SALAD \$4

FRIES \$4

CHIPOTLE SLAW \$4

GARBANZO BEAN SALAD \$4

LOW COUNTRY RED RICE \$4

WHITE RICE \$4

MUSTARD POTATO SALAD \$4

Space available for private events.

18% gratuity added to parties of seven or more.

www.riversidefoodworks.com

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SALMON CAKES

HOUSE MADE SALMON CAKES SERVED WITH CHIPOTLE SLAW & CILANTRO LIME AIOLI \$10

THE CUBAN

GENTLY BRAISED PORK, HAM, MUSTARD, PICKLES & SWISS CHEESE ON SOFT FRENCH ROLL WITH SIDE \$8

BRISKET SANDWICH

SMOKED SLICED BRISKET, CHIPOTLE COLE SLAW, SWISS CHEESE & CILANTRO-LIME AIOLI ON RYE BREAD WITH SIDE \$9

CHICKEN SALAD WRAP

HOUSE MADE CHICKEN SALAD, LETTUCE, & TOMATO IN A SPINACH TORTILLA WITH SIDE \$8

LAMB POCKET

MOROCCAN SPICE RUBBED LEG OF LAMB, ONIONS, PEPPERS, FETA CHEESE, SPROUTS SERVED IN A PITA POCKET WITH SPICED YOGURT SAUCE WITH SIDE \$9

CATFISH PO'BOY

MUSTARD BATTERED CATFISH, LETTUCE, ONIONS & SHERRY REMOULAUDE ON A CLUB ROLL WITH SIDE \$8

TUNA MELTER

HOUSE MADE TUNA SALAD, MELTED PEPPERJACK CHEESE, AVOCADO SERVED ON WHEATBERRY BREAD WITH SIDE \$8

FOOD WORKS CLUB

SMOKED CHICKEN, SMOKED CHEDDAR, PEPPER BACON, LETTUCE, TOMATO & HONEY MUSTARD ON WHEATBERRY WITH SIDE \$8

THE PORTOBELLO

MARINATED & GRILLED PORTOBELLO MUSHROOMS, ROASTED RED PEPPER, GRILLED ZUCCHINI, BOURSIN CHEESE & ALFALFA SPROUTS ON SOFT ITALIAN BUN WITH SIDE \$8

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 \$8
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 \$15

CHICKEN PICATTA

BREAD CRUMB SEASONED CHICKEN BREAST CUTLET SAUTÉED WITH MUSHROOMS, TOMATOES, CAPERS & BASIL WITH WHITE WINE LEMON BUTTER, SERVED WITH YUKON GOLD MASHED POTATOES & VEG OF THE DAY \$14

ROASTED RED PEPPER ALFREDO

A MEDLEY OF MUSHROOMS & GARLIC TOSSED WITH PENNE PASTA IN ROASTED RED PEPPER ALFREDO \$11
ADD GRILLED CHICKEN \$2 ADD SHRIMP \$4

BBQ CHICKEN PIZZA

GRILLED CHICKEN, GRILLED RED ONIONS, MOZZARELLA, SMOKED GOUDA, CILANTRO & HOUSE BBQ SAUCE ON HOUSE MADE PIZZA CRUST \$11

GRILLED VEGGIE PIZZA

GRILLED ZUCCHINI, RED PEPPERS, ARTICHOKE HEARTS, TOMATOES, GRILLED RED ONIONS & FRESH MOZZARELLA WITH MARINARA ON HOUSE MADE PIZZA CRUST \$11

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DESSERTS

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 BRULEE

HOUSE MADE CRÈME BRULEE SERVED WITH A FRESH BAKED ORANGE-PISTACHIO MACARON COOKIE
\$6

CHOCOLATE BOURBON PECAN PIE

HOUSE MADE WITH CHOCOLATE & A TOUCH
OF BOURBON \$5 ALA MODE \$1

HOUSEMADE CHEESECAKE SELECTION

FLAVORS HAND SELECTED BY THE CHEF & BAKED
IN HOUSE DAILY \$6

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