



BRUNCH 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

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

BRUNCH POTATOES \$4

FRIES \$4

CHIPOTLE SLAW \$4

PENNE N' RED SAUCE \$4

LOW COUNTRY RED RICE \$4

FRUIT \$3

PEPPER BACON \$2

Space available for private events.

18% gratuity added to parties of seven or more.

www.riversidefoodworks.com



BRUNCH SELECTIONS

CHAMPAGNE OR MIMOSA \$1 PBR TALLBOYS \$2
WITH PURCHASE OF ENTRÉE
HOUSE BLOODY MARY \$3.50

MEDITERRANEAN OMELET

LAMB SAUSAGE, ZUCCHINI, CARAMELIZED ONIONS & CAPER-ARTICHOKE CREAM CHEESE WITH CHOICE OF BRUNCH POTATOES OR FRUIT \$15

FLORENTINE OMELET

TOMATOES, MUSHROOMS, SPINACH & A SWEET ONION GOAT CHEESE SPREAD WITH CHOICE OF BRUNCH POTATOES OR FRUIT \$13

STEAK AND EGGS

A PAIR OF SEARED TENDERLOIN STEAKS, POACHED EGGS, MERCHAND DE VIN SAUCE WITH CHOICE OF BRUNCH POTATOES OR FRUIT \$15

CRAB CAKE BENEDICT

SMOKED CHEDDAR GRIT CAKE, CRAB CAKE, POACHED EGG, TABASCO HOLLANDAISE WITH CHOICE OF BRUNCH POTATOES OR FRUIT \$15

BLUEBERRY PANCAKES

A PAIR OF BLUEBERRY LACED PANCAKES, SYRUP AND PEPPER BACON WITH CHOICE OF BRUNCH POTATOES AND FRUIT \$13

LEMON POUND CAKE FRENCH TOAST

SOUR CREAM POUND CAKE FRENCH TOAST SERVED WITH A LEMON ANGLAISE, PEPPER BACON & CHOICE OF BRUNCH POTATOES OR FRUIT \$13

COUNTRY BENEDICT

SEARED COUNTRY HAM MEDALLIONS ATOP A SPLIT HOT BISCUIT WITH POACHED EGGS, SMOTHERED IN SAUSAGE GRAVY AND SERVED WITH CHOICE OF BRUNCH POTATOES OR FRUIT \$14

CHICKEN & WAFFLES

HAND BATTERED & FLASH FRIED CHICKEN BREAST SERVED ON A GOLDEN WAFFLE WITH PRALINE BUTTER, MAPLE SYRUP & CHOICE OF BRUNCH POTATOES OR FRUIT \$15

BREAKFAST BURRITO

SCRAMBLED EGGS, CHORIZO SAUSAGE, POTATOES & PICO DE GALLO WRAPPED IN A SPINACH TORTILLA, TOPPED WITH PEPPER JACK CHEESE SAUCE \$12

DARLING BREAKFAST SANDWICH

LOCAL & FRESH BAKED JULIE DARLING DOUGHNUT LAYERED WITH SCRAMBLED EGGS, SWISS CHEESE & PEPPER BACON SERVED WITH CHOICE OF BRUNCH POTATOES OR FRUIT \$12
OR HAVE TWO SANDWICHES FOR \$15

CHICKEN SALAD SANDWICH

HOUSE MADE CHICKEN SALAD, LETTUCE & TOMATO ON ROSEMARY FOCACCIA SERVED WITH FRIES \$10

BLACK ANGUS BURGER

8OZ ANGUS BURGER WITH LEAF LETTUCE, GRILLED RED ONIONS, TOMATOES, KOSHER PICKLES & AIOLI ON A SOFT ITALIAN WHITE ROLL WITH FRIES \$10
ADD BLEU, SWISS OR PROVOLONE CHEESE \$1 ADD GRILLED PORTOBELLO \$2 ADD BACON \$1

NEW YORK STRIP

14OZ HAND-CUT BLACK ANGUS STRIP SERVED WITH YUKON GOLD MASHED POTATOES & FRESH VEGGIES \$20

MUSTARD BATTERED CATFISH

LOW COUNTRY RED RICE & CHIPOTLE SLAW \$15

HORSERADISH CRUSTED SALMON

FARM RAISED SALMON WITH FOOD WORKS HORSERADISH CRUST WITH YUKON GOLD MASHED POTATOES & BRAISED RED CABBAGE \$17

SHRIMP N' GRITS

SAUTÉED GULF SHRIMP, TOMATOES & GREEN ONIONS OVER A SMOKED CHEDDAR GRIT CAKE SERVED WITH TASSO SCAMPI CREAM SAUCE \$16

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ROASTED RED PEPPER ALFREDO

A MEDLEY OF MUSHROOMS & GARLIC TOSSED WITH PENNE PASTA IN ROASTED
RED PEPPER ALFREDO \$14
ADD GRILLED CHICKEN \$2 ADD SHRIMP \$4

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 BRULEE

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