

# FoodWorks

## STARTERS

### **FOOD WORKS CHIPS & DIP**

HOUSE MADE SWEET POTATO CHIPS TOSSED IN OUR OWN SPICE BLEND  
SERVED WITH BLEU CHEESE FONDUE \$9

### **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

### **WILD MUSHROOM GNOCCHI**

SAUTÉED WITH BUTTERNUT SQUASH, SPINACH, PANCETTA, WHITE WINE, BUTTER, FINISHED WITH BALSAMIC REDUCTION, TRUFFLE OIL & PARMESAN \$9

### **CRAWFISH CORN CAKES**

A TRIO OF CORN PANCAKES, CRAWFISH RELISH AND CRÈME FRAICHE \$10

### **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, BENTON'S FARM BACON SUCCOTASH AND 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, BLACK SESAME SEEDS, 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

FRIES \$4

CHIPOTLE SLAW \$4

PENNE N' RED SAUCE \$4

LOW COUNTRY RED RICE \$4



## DINNER SELECTIONS

### THE CHOP

MAPLE GLAZED GRILLED PORK CHOP SERVED WITH YUKON GOLD MASHED POTATOES & BRAISED RED CABBAGE \$18

### BLACK ANGUS NEW YORK STRIP

TOPPED WITH DEMI GLAZE & SERVED WITH YUKON GOLD MASHED POTATOES & VEG OF THE DAY \$21

### FOOD WORKS FILET

CENTER CUT BEEF TENDERLOIN SEASONED & GRILLED TOPPED WITH DEMI GLAZE & SERVED WITH YUKON GOLD MASHED POTATOES & VEG OF THE DAY \$24  
ADD BLEU OR BOURSIN CHEESE \$2 ADD GRILLED PORTOBELLO \$2

### BRAISED BEEF SHORT RIBS

SLOW BRAISED BONELESS BEEF SHORT RIBS WITH NATURAL JUS SERVED OVER A HORSERADISH POTATO CAKE, HARICOT VERT AND CRISPY ONIONS \$19

### CHOPPED TENDERLOIN STEAK

A 12OZ. STEAK MADE WITH CHOPPED FILET MIGNON, GRILLED TO ORDER & FINISHED WITH A MUSHROOM DEMI, SERVED WITH YUKON GOLD MASHED POTATOES AND TURNIP GREENS \$17

### STUFFED QUAIL FRICASEE

SEMI-BONELESS QUAIL WITH A SAUSAGE CORNBREAD STUFFING, OVEN ROASTED & SERVED OVER A WHITE VEGETABLE AND MUSHROOM STEW \$19

### SHRIMP N' GRITS

SAUTÉED GULF SHRIMP, TOMATOES & GREEN ONIONS OVER A SMOKED CHEDDAR GRIT CAKE SERVED WITH A TASSO SCAMPI CREAM SAUCE \$17

### BLACKBERRY CHICKEN

TANGLEWOOD FARMS FRENCH CUT CHICKEN BREAST SERVED WITH PARMESAN RISOTTO, HARICOT VERT & TOPPED WITH BLACKBERRY-BALSAMIC GLAZE \$19

### CHICKEN PICATTA

BREAD CRUMB SEASONED CHICKEN BREAST CUTLET SAUTÉED WITH MUSHROOMS, TOMATOES, CAPERS & BASIL WITH WHITE WINE LEMON BUTTER, TOPPED WITH PARMESAN CHEESE. SERVED WITH YUKON GOLD MASHED POTATOES & VEGETABLE OF THE DAY \$17

### CANDIED CRUSTED SCALLOPS

ORANGE & WHITE PEPPER CRUSTED SCALLOPS SERVED WITH TWO POTATO PAVE, SAUTÉED BABY SPINACH & TOPPED WITH SHERRY BACON VINAIGRETTE \$20

### HORSERADISH CRUSTED SALMON

FRESH FARM RAISED SALMON WITH FOOD WORKS HORSERADISH CRUST, YUKON GOLD MASHED POTATOES & BRAISED RED CABBAGE \$18

### PARMESAN CRUSTED FLOUNDER

PARMESAN CRUSTED FILLET, CARAMELIZED YUKON GOLD POTATOES, SPINACH & ONIONS WITH A ROSEMARY ROASTED TOMATO SAUCE \$19

### BACON WRAPPED TROUT

PICKETT'S FARM TROUT FILET WRAPPED IN BACON, HORSERADISH POTATO CAKE, WILTED SPINACH & A CRAWFISH VINAIGRETTE \$19

### MUSTARD BATTERED CATFISH

LOW COUNTRY RED RICE & CHIPOTLE SLAW \$16

### ROASTED RED PEPPER ALFREDO

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

### FOOD WORKS LASAGNA

A FIVE CHEESE BLEND (RICOTTA, GOAT, MOZZARELLA, PARMESAN & BOURSIN) LAYERED WITH ITALIAN SAUSAGE, GROUND BEEF, BÉCHAMEL SAUCE & HOUSE MADE MARINARA \$16

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## **BLACK ANGUS BURGER**

AN 8OZ GRILLED ANGUS BURGER GRILLED TO ORDER WITH GREEN LEAF LETTUCE, GRILLED RED ONIONS, TOMATOES, KOSHER PICKLES & AIOLI ON KAISER ROLL WITH FRIES \$11  
*ADD BLEU, SWISS, CHEDDAR OR PROVOLONE CHEESE \$1 ADD GRILLED PORTOBELLO \$2 ADD BACON \$1*

## **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