

Food Works

205 Manufacturers Rd 37405-3364 · +14237527487 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 7

Spinach Artichoke Dip	\$12.00
Served Hot with Pita Wedges	
Calamari	\$14.00
Flash Fried with Banana Peppers, Served with Aioli & Marinara	
Fried Green Tomatoes	\$10.00
Pimento cheese	
Bruschetta	\$10.00
Toasted Ciabatta, Boursin & Fresh Mozzarella, Balsamic Tomatoes	
Truffle Fries	\$12.00
Hand Cut Fries, Fresh Garlic, Parsley, Sea Salt, Truffle Oil & Aged Parmesan Cheese	
Crab Dip	\$14.00
Served with Warm French Bread	
Candied Shrimp	\$14.00
Panko fried shrimp tossed in sweet chili-garlic sauce, sesame seeds, sriracha-honey mayo	

SALADS 6

Food Works House Salad	AVAILABLE OPTIONS
Fresh Greens, Tomatoes, Smoked Bacon & Candied Pecans Tossed in House Honey Balsamic Vinaigrette	Side: \$6.00
	Entrée Size: \$10.00
	Add Grilled Chicken: \$5.00
	Add Grilled Shrimp: \$9.00
	Add Grilled Salmon: \$13.00
Caesar*	AVAILABLE OPTIONS
Hearts of Romaine, House Caesar Dressing, Parmesan, Cracked Pepper & Croutons	Side: \$6.00
	Entrée Size: \$10.00
	Add Grilled Chicken: \$5.00
	Add Grilled Shrimp: \$9.00
	Add Grilled Salmon: \$13.00

Riverside Cobb Salad	\$15.00
Smoked Turkey, Avocado, Bacon, Egg, Tomatoes, Asparagus, Bleu Cheese & Crisp Greens Served with a Bleu Cheese Vinaigrette	
Asian Chicken Salad	\$15.00
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	
Southwestern Steak Salad	AVAILABLE OPTIONS
Grilled 7 oz Hanger Steak, Crisp Greens, Black Bean-Corn Salad, Avocado Crema, Southwestern Citrus Vinaigrette	
	\$19.00
	Add Grilled Chicken: \$5.00
	Add Grilled Shrimp: \$9.00
	Add Grilled Salmon:
	\$13.00
Wedge Salad	\$11.00
Iceberg wedge, buttermilk ranch, tomatoes, thick cut bacon, bleu cheese crumbles, shaved red onions	
SIDES	5
Roasted Garlic Mashed Potatoes	\$4.00
Braised Red Cabbage	\$4.00
Fresh Grilled Asparagus	\$6.00
Hand-Cut Fries	\$4.00
Bacon Brussels Sprouts	\$5.00
SANDWICHES & SUCH	7
Roast Beef & Cheddar*	\$15.00
Sliced Angus roast beef,cheddar Cheese, Horseradish Cream Sauce, bakery bun with Choice of Side	
Mahi Fish Tacos - 2	AVAILABLE OPTIONS
Battered & Flash Fried Mahi Mahi, Cilantro Lime Slaw, Sesame Chile Sauce & Flour	
	\$14.00
Tortillas with Choice of Side	Add 1 Taco: \$4.00
Smash Burger*	AVAILABLE OPTIONS
Two 4 oz Angus Burger Patties, Onions, American Cheese, Kosher Pickles & Bistro Sauce	
	\$13.00
on a Toasted Bun with Choice of Side	Add Bleu, Cheddar, Swiss or Provolone Cheese:
	\$1.00
	Add Grilled Portobellos: \$2.00
	Add Bacon: \$2.00
	Fried Egg: \$2.00
Focaccia Grilled Cheese & Tomato-Basil Soup	\$12.00
House Made Focaccia, Gruyere and Aged Cheddar with Tomato-Basil Soup	

The Food Works Fried Chicken Sandwich

\$13.50

Pickles, Cheddar, Garlic Aioli, Toasted Bun, Served with Fries

Blackened Salmon Burger

\$13.00

Blackened Salmon Patty, Creole Mustard, Chow-Chow, Toasted Bun, Served with Fries

Baja Shrimp Tacos

AVAILABLE OPTIONS

Fired Shrimp, shredded red cabbage, baja sauce, choice of side

\$14.00

Add 1 Taco: \$4.00

SPECIALITY ENTREES 8

Chicken Fried Chicken

\$15.00

Double Breaded Fried Boneless Chicken Breast, Roasted Garlic Mashed Potatoes, Pepper Gravy

Shrimp N' Grits

\$19.00

Sautéed Gulf Shrimp, Tomatoes & Green Onions over a Smoked Cheddar Grit Cake with Tasso Scampi Cream Sauce

Chicken Piccata

\$19.00

Hand Breaded Chicken Breast Cutlet, Tomatoes, Capers, Basil, White Wine Lemon Butter & Parmesan Cheese, Roasted Garlic Mashed Potatoes

Horseradish Crusted Salmon*

\$21.00

Fresh Atlantic Salmon with Food Works Horseradish Crust, Braised Red Cabbage

Pasta Arrabbiata Radiatori

\$17.00

Breaded chicken cutlet, Arrabbiata sauce, radiatori pasta, whipped ricotta, parmesan

Food Works Lasagna

\$17.00

A Five Cheese Blend Layered with Italian Sausage, Ground Beef, Marinara & Béchamel Sauce

Braised Beef Short Ribs

\$26.00

Grilled rustic sourdough, soubise sauce, shredded gruyere cheese

Pan Roasted Grouper

\$22.00

Lemon Risotto, confit tomatoes, scallion oil

STEAK AND CHOPS 1

Fried Pork Chop*

\$20.00

8 Ounce Bone-In Breaded and Fried Pork Chop, Chow Chow and Roasted Garlic Mashed Potatoes

CLASSIC COCKTAILS 6

White Negroni

\$11.00

Hendrick's Gin, Cocchi Americano, Lillet Blanc

Old Fashioned

\$14.00

Weller Special Reserve Bourbon, Filthy Cherry Syrup, Orange Bitters

Sazerac	\$13.00
Chattanooga Whiskey Rye 99, Gate 11 Absinthe, Peychard Bitters	
Jungle Bird	\$11.00
Stiggins Fancy Plantation Pineapple Rum, Campari, lime, pineapple juice, demarara syrup	
Aperol Spritz	\$10.00
Aperol, Wycliffe Sparkling, Orange	
Bee's Knees	\$11.00
Uncle Val's Botanical Gin, Sourwood Honey Syrup, Lemon Juice	

SPECIALTY COCKTAILS 8

Mango Fusion	\$10.00
Bacardi Mango Rum, Macerated Strawberries, Orange Juice & Pineapple Juice	
Sangria	\$9.00
Red Wine, Triple Sec, Peach Brandy, Lime, Lemon & Orange Juices	
Riverside Margarita	\$10.00
Teremana Silver Tequila, Agavero Orange Liqueur, Sour & Soda Water	
Austin Mule	\$10.50
Deep Eddy Lime Vodka, Ginger Beer & Lime Juice	
The Embezzler	\$9.50
Champagne, Vodka, Peach Liqueur, Fresh Peach Puree, Cranberry Juice	
Blackberry Whiskey Smash	\$10.00
Nelson's Greenbriar Whiskey, Blackberry-Mint Syrup, lime	
Rosemary Kennedy	\$13.00
Grey Goose White Peach-Rosemary Vodka, Sourwood Honey Syrup, Cranberry, Lime	
Limoncello Cosmo	\$11.50
Limoncello, Solerno, Cranberry, Lime	

WHITE WINES 7

William Hill, Chardonnay - North Coast, CA	AVAILABLE OPTIONS
Notes of Citrus Blossom and Spice, Flavors of Melon, Peach & Tropical Fruits, Smooth & Creamy Finish	Glass: \$9.50
	Bottle: \$36.00
La Crema, Chardonnay - Sonoma Coast, CA	AVAILABLE OPTIONS
Notes of Citrus, Pear & Honeysuckle, Subtle Toast & Caramel	Glass: \$13.00
	Bottle: \$48.00
Ecco Domani, Pinot Grigio - Delle Venezie, Italy	AVAILABLE OPTIONS
Light & Crisp, Floral, Citrus & Tropical Fruit	Glass: \$9.00
	Bottle: \$34.00

Prophecy, Sauvignon Blanc - New Zealand	AVAILABLE OPTIONS
Aromas of Lemongrass, Guava and Snipped Greens with Crisp Notes of Passionfruit and Grapefruit and a Long, Clean Finish	Glass: \$9.00
	Bottle: \$34.00
Whitehaven, Sauvignon Blanc - Marlborough, New Zealand	AVAILABLE OPTIONS
Juicy Peach, Tart Citrus Peel, Dried Herbs, Brisk Minerality	Glass: \$13.00
	Bottle: \$50.00
The Seeker, Riesling - Mosel River, Germany	AVAILABLE OPTIONS
Off-Dry, Crisp Acidity & Vibrant Fruit, Citrus, Stone Fruits and Pineapple with a Mineral-Infused Finish	Glass: \$8.50
	Bottle: \$32.00
Ventessa, Pinot Grigio Rosé	AVAILABLE OPTIONS
Aromas of Red Fruits and Pink Grapefruit, Alongside Delicate Floral Notes	Glass: \$8.00
	Bottle: \$30.00

RED WINES 7

The Crusher, Pinot Noir - Clarksburg, California	AVAILABLE OPTIONS
Smooth on the Palate with Juicy Cranberry Fruit, Black Tea and Violet Candy Flavors	Glass: \$9.50
	Bottle: \$36.00
Meiomi, Pinot Noir - Oregon	AVAILABLE OPTIONS
Notes of Bright Strawberry, Jammy Dark Fruits, Mocha & Vanilla with Toasty Oak	Glass: \$13.00
	Bottle: \$50.00
McManis, Merlot - California	AVAILABLE OPTIONS
Notes of Blackberry, Vanilla Cream, and Baking Spices, Mid-Palate of Black Fruit, Toasty Finish	Glass: \$8.50
	Bottle: \$32.00
Gascon, Malbec - Mendoza, Argentina	AVAILABLE OPTIONS
Dark Fruit, Spice, Licorice & Chocolate	Glass: \$9.50
	Btl: \$36.00
Louis Martini, Cabernet Sauvignon - Sonoma County, CA	AVAILABLE OPTIONS
Concentrated Wild Berries, Plum, Licorice & Mocha	Glass: \$10.00
	Bottle: \$38.00
Bear Flag , Cabernet Sauvignon - ST Helena, CA	AVAILABLE OPTIONS
Rich, Layered Flavors of Blackberry, Black Currant and Cocoa with Soft Tannins	Glass: \$13.00
	Bottle: \$50.00
Conundrum, Red Blend - California	AVAILABLE OPTIONS
Dried Fruit & Chocolate-Covered Cherries, Wisps of Smoke	Glass: \$10.00
	Bottle: \$38.00

SPARKLING WINES 3

Wycliff, Brut - California	AVAILABLE OPTIONS
Light & Zesty, Flavors of Apple & Tropical Fruit	Glass: \$7.00
	Bottle: \$26.00

Lunetta Prosecco	\$10.00
Aromas of Apple & Peach, Refreshing Crisp Fruit Flavors and a Clean Finish	
Ruffino Sparkling Rose - California	\$10.00
Notes of Strawberry & Rose Petals, Red Berries & White Fruits	

DRAUGHT BEER SELECTIONS 6

Catawba Brewing Company: White Zombie	\$6.50
Belgian witbier brewed with coriander & orange	
Oddstory Brewing Company: Cloud Walker Pale Ale	\$6.50
Pale ale with flavors of tangerine, grapefruit and pine balanced by a dry finish	
Hutton & Smith Brewing Company: Igneous IPA	\$7.50
Dry-hopped with citrus and pine aromas, bitterness balanced by slightly malty body with biscuit notes and a clean finish	
Wanderlinger Brewing Company: 100 Day IPA	\$6.50
A bold west coast IPA: Fruit forward with a piney finish	
Chattanooga Brewing Company: Chestnut Street Brown Ale	\$6.50
American brown ale with a malt-forward flavor and roasted chocolate finish	
Wiseacre Brewing Company: Tiny Bomb	\$6.50
Pale lager spiked with local wildflower honey	

DOMESTIC BEERS 5

Bud Light	\$4.50
Coors Light	\$4.50
Michelob Ultra	\$4.50
Miller Lite	\$4.50
Yuengling	\$4.50

IMPORTED BEERS 5

Guinness	\$6.00
New Castle	\$6.00
Stella Artois	\$6.00
Kaliber Nonalcoholic	\$5.00
Modelo Especial	\$4.50

CRAFT BEERS 4

Blue Moon Belgian White	\$5.75
Sierra Nevada Pale Ale	\$5.50
Strong Bow Hard Cider	\$5.50
Lagunitas IPA	\$6.00
12 oz Can	

HARD SELTZERS 2

Pineapple Truly	\$6.00
Black Cherry White Claw	\$6.00

ENTREE SELECTIONS 15

GARDEN CAPRESE OMELETTE	\$14.50
Squash, zucchini, tomatoes, basil, fresh mozzarella, balsamic reduction Choice of brunch potatoes or fruit	

CHEESEBURGER OMELETTE	\$16.00
Ground beef, onions, American cheese, fry sauce Choice of brunch potatoes or fruit	

Mother and Child	\$17.00
Hand Breaded & Fried Chicken Breast Served Open Face on a Buttermilk Biscuit, Fried Egg, Gravy & Choice of Brunch Potatoes or Fruit	

Smoked Beef Brisket Hash	\$16.00
Two Fried Eggs, Smoked Beef Brisket, Potatoes, Onions & KC BBQ Sauce	

HONEY RICOTTA PANCAKES	\$16.00
Two ricotta pancakes, honey and ricotta topping, syrup Choice of brunch potatoes or fruit	

RASPBERRY FRENCH TOAST	\$16.00
Two pieces of French toast, raspberry syrup, fresh raspberries Choice of brunch potatoes or fruit	

Chicken & Waffles	\$16.00
Hand Battered & Flash Fried Chicken Breast served on a Golden Waffle with Syrup, Praline Butter & Choice of Brunch Potatoes or Fruit	

Crab Cake Benedict	\$17.00
2 crab cakes, smoked cheddar grit rounds, poached eggs, Hollandaise, Choice of Brunch Potatoes or Fruit	

Breakfast Burrito	\$15.00
Scrambled Eggs, Chorizo, Potatoes, Pico De Gallo, Spinach Tortilla & Pepper-Jack Cheese Sauce	

Food Works Burger		AVAILABLE OPTIONS
8 oz Angus Burger Grilled to Order with Green Leaf Lettuce, Grilled Red Onions, Tomatoes, Kosher Pickles & Aioli on a Toasted Bun with Choice of Side		\$13.00
		Add Bleu, Cheddar, Swiss or Provolone Cheese: \$1.00
		Add Grilled Portobellos: \$2.00
		Add Bacon: \$1.00
Ribeye Steak & Fries		\$37.00
12 oz Ribeye Steak with Demi-Glace & Truffle Fries		
Horseradish Crusted Salmon		\$21.00
Fresh Atlantic Salmon with a Horseradish Crust and Braised Red Cabbage		
Shrimp N' Grits		\$19.00
Sautéed Gulf Shrimp, Tomatoes & Green Onions, Smoked Cheddar Grit Cake & Tasso Scampi Cream Sauce		
Pasta Arrabbiata Radiatori		\$17.00
Breaded chicken cutlet, arrabbiata sauce, radiatori pasta, whipped ricotta, parmesan		
THE SOUTHERN BISCUITS		\$17.00
Two buttermilk biscuits, Broadbent Farms (KY) Grandma's Recipe Country Sausage, Red Hoop cheese, fried egg, sorghum butter Choice of brunch potatoes or fruit		

YOUTH MENU 4

Chicken Fingers N' Fries	\$6.00
Cheese Pizza	\$6.00
Popcorn Shrimp	\$6.00
Pasta N' Red Sauce	\$6.00

DESSERTS 3

Butterscotch Bread Pudding	AVAILABLE OPTIONS
House Made Butterscotch Bread Pudding with Chattanooga Whiskey Sauce	\$5.00
	A la Mode: \$1.00
Deep Dish Key Lime Pie	\$6.00
with raspberry coulis	
Biscoff Cookie Butter Mousse Cake	\$6.00
Biscoff Cookie Butter Mousse, Double Chocolate Cake Brownie, Ganache, Coffee Anglaise	