

LUNCH MENU



Includes disposable eco choice paper products, plasticware, glass water goblets with carafes of iced tea & water at each table (30 person minimum for upstairs use)

*Tax and 18% gratuity additional

SANDWICH/SALAD BUFFET

choose 2 items below & 2 items from the side's category (price based on adding both choices together) (add chicken \$2/person or shrimp \$4/person on the side for salad choice)

\$11 Assorted Hoagies - assortment of roast beef, ham & turkey hoagies with cheese, lettuce & tomato on rolls, with mayo, onions, hot peppers & vinaigrette on the side

\$11 Pulled Pork - brown sugar & chili rubbed pork shoulder smoked with apple wood overnight, served with workshop slop & 'bama white bbq sauces, Martin's potato rolls

\$13 Brisket - liberally rubbed with salt & fresh cracked black pepper, smoked with oak overnight, served with workshop slop & 'bama white bbq sauces, Martin's potato rolls

\$7 Mixed Green Salad with Red Wine Vinaigrette & Ranch

\$7 Iceberg Wedges with Tomatoes, Bacon, Blue Chz Crumbles & Ranch

\$7 Classic Caesar

\$7 Chopped Romaine, Pickled Egg, Tomato, Carrots, Cucumber, Garbanzo Beans, Feta & Rustic Vinaigrette

ENTRÉE LUNCH BUFFET

(white china plates & silverware) - choose 2 entrees & 2 sides (price based on adding both choices together)

\$14 Chicken Parm & Pasta

\$14 Fried Chicken & Cornbread

\$12 Fried Rice & Chicken or Shrimp

\$12 Meatloaf - chipotle bbq glazed

\$12 Grilled Dry Rub Chicken Breast - served with workshop slop bbq sauce or 'bama white bbq

\$12 Grilled Limoncello Chicken Breast - served with a poached garlic, sun dried tomato & caper ragout

\$17 Barbecued Salmon - brown sugar & chili rubbed, roasted over charcoal

\$17 Jumbo Lump Crab Cakes - served with a Louisiana remoulade

PIZZA BUFFET \$17

choose 3 pizzas & 2 sides

Top Shelf Margh - sauce, fresh mozz, fresh basil, garli oil

Pepperoni - sauce, shredded blend, house made pepperoni, parm

Plain White - garlic oil, shredded blend, fresh mozz, fontina, parm, Korean chile flakes

Supreme Veggie Delight - sauce, shredded blend, red onion, black olives, green pepper, mushrooms, broccoli, parm, garlic oil

World Champ - 'bama white bbq sauce, shredded cooper, pulled pork, pimento chz, red onion, workshop slop bbq drizzle

Cherry Street Blues - garlic oil, shredded blend, roast beef, caramelized onion, blue chz crumbles

Easy Tiger - garlic hot sauce, shredded blend, fried chicken, blue chz crumbles, sage cream drizzle

Georgie Pie - pesto, goat chz, roasted tomato, parm

We Put the Fun in Fungus - garlic oil, mushrooms, fontina, fresh mozz, red onion, fresh thyme

Honey Bear - sauce, shredded blend, country ham, fried long hots, honey drizzle

Drunken Clam - sauce, fresh mozz, clam, chorizo, rosemary port reduction drizzle

SIDES

Mac Salad

Cole Slaw

Mixed Green Salad

German Potato Salad

Assortment of House Made Chips

Seasonal Vegetable

Soup (What kind do you want? We can make a wide variety)

prices subject to change