

# On our plate: *Workshop*



Workshop's 'Pink Bellies' combines garlic noodles, Asian spices, cheese, creating a nintwining of Vietnamese-American cuisine.

As I stepped out of my car and walked into the building, I knew I wouldn't find a Taco Bell, McDonalds or random Chinese place here. This was no typical Northwoods Mall food court -- it is what my dad called a "fancy food court."

There is no other way to describe The Workshop and the food court it provides. It has such a metropolitan feel, it made me feel as if I transported to New York City for quick bite. There were four different places to eat from, of course I had to try as much food as I could -- I ate from three.

Pink Bellies was the first of the food court selections.

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The menu was all Vietnamese with pulled pork being easy on the teeth and topping off a majority of their food. Seeing as I fasted until dinner for a reason, I ordered a Pulled Pork & Jam Banh Mi, along with the Garlic Noodles.

You'd think eating a pulled pork sandwich would taste salty -- I should've known by the key word JAM. As an extremely messy person, this \$9 sandwich did not work out for me.

The sauce was very juicy, with half ending up on the table. Although it tasted like 75 percent cilantro and carrots, bread always makes everything better, especially French bread which was nicely toasted.

Hands down, the best food I got from Pink Bellies was its garlic noodles. First of all, garlic always makes any food it's in taste significantly better-besides a fruit salad. The way the noodles were powdered with Parmesan cheese, with sriracha spread on the side and sprinkled pickled red onions on top of the pulled pork, you would know by tasting this masterpiece that this food court restaurant was not playing around and knew how to bring Vietnamese-American flavors together.

After eating the Pink Bellies' garlic noodles that was only 10 DOLLARS, it was difficult to believe that anything could top it -- and I was right, nothing could.

I next headed straight over to the Mexican restaurant called Juan Luis. As a connoisseur of queso, I had high hopes considering that my favorite queso from Juan AND Luis in Park West is literally the only food I would choose to eat for the rest of my life. I immediately ordered queso with no jalapenos because as a disappointment to the Latino community, I despise spicy food -- everything is too hot for me. They gave it to me right away. It legit tasted like they microwaved the Fritos cheese dip you buy from Walmart. It was creamy, I'll give it that, but of course they put jalapenos in it. I suffered through burning my mouth and having my eyes slightly water as this \$7 queso was the most expensive thing I purchased from this high class food court, I wasn't going to waste anything.

The last thing I ate before I reached the point of puking was a slider from Slider Gold. It was American combined with Japanese cuisine -- absolutely delicious. The meat was fried with sauce drizzling down the sides, and flower petals on top making it look like it came straight out of Food Network. I loved every bite of it. Well, barely three bites as it was a slider.

If you expect more than just heated frozen food, (aside from the queso from Juan Luis) the Workshop is the way to go. It will forever change your outlook on what food courts are supposed to be--no more going home with a terrible stomach ache.

--Alejandra Robinson

## PICKS AND PEEVES

Liz Hipes  
Staff Writer

### Pick: Chemistry

I know I sound like a total nerd for saying this, but I really love organic chemistry. I honestly didn't expect to like it in my junior year, but I did and am now taking Chem II. I hope to pursue the chemical and pharmaceutical field in the future and...I probably should stop talking before I get beat up.

### Peeve: Horror movies

I can watch almost any other movie genre, but I can't take horror movies for the life of me. Thriller? Yup. Action? Of course. Comedy? You bet'cha. But jump scares and idiot characters thinking it's safe to go in a deemed haunted house to spend the night? No way.

### Pick: Rainy Days

Don't get me wrong -- sunshine and warmth is great and all -- but on those rainy days, I love to just wrap up in a blanket with some mint chocolate chip ice cream (maybe some popcorn) while watching classics like The Sound of Music or Jurassic Park.

### Peeve: Feet

I'm sorry, but feet are just nasty. I don't want to look at them, I don't want to touch them, even thinking about toes or anything related to feet makes me cringe. Like, why are flip-flops a thing? No one wants to look at my sweaty feet with three week old nail polish on it.

### Favorite song: "The 50 Ways" by Stop Light Observations

Seriously just put in your earbuds and listen to the words and the meaning behind the lyrics. I got choked up hearing it for the first time. This song talks about hardships, trials and violence that have gone on in the United States but how we have also overcome a lot of those adversities and risen above united as a people. I promise you won't regret taking five minutes to listen to this tear jerking song.

### Favorite movie: Frequency

Frequency is a movie that every time-related movie fan should watch. Not only is Dennis Quaid in it, but it's filled with twists and turns at every corner. I wouldn't say it's a time-travel movie, but it has to do with a father and son altering the past together even though they are living forty years apart and the father has been dead for just as long. I don't want to give it away but I could honestly watch it over and over again. Please just go watch it.

## SPECIALTIES

- Regularly rotating head chefs
- Explores many different types of food items creating a varying menu
- Hosts cooking classes, as well as other events in markets

## PRICE RANGE



## SUGGESTED

- The Co-Op
- The MacintoshHosts
- Butcher & Bee
- Xiao Bao Biscuit
- The Grocery