

Workshop Staples

Bar Snacks

DUCK LIVER PÂTÉ 15

Saskatoon berry compote, cranberry raisin nut bread

DEVILLED EGGS 12

Four Whistle Farms fresh eggs, pickled mustard seed, sriracha

CHIPS & DIP 12

Kettle chips, five onion dip

WORKSHOP

PICKLE JAR 10

An assortment of our garden preserves

CRISPY BRUSSEL SPROUTS 15

For those who know, you know!

Sriracha sour cream

Small Plates & Shares

ARANCINI 15

Creamy risotto balls, lightly breaded, crispy – *ask your server for today's creation*

CARPACCIO 20

Nonay Beef, pickled shimeji mushrooms, bonito-rosemary aioli, crispy capers, shaved pecorino, parsley, wild yeast cracker

DOEF'S GREENHOUSE

WEDGE 14

Crisp butterleaf, baby tomatoes, peppers, cucumbers, sunflower seeds, hard boiled egg, lemon herb dressing
add confit chicken leg 8

Large Plates

SALMON 39

Pan roasted, red beet purée, rainbow chard risotto, pickled golden beets, fennel orange beurre blanc

CHICKEN 38

Four Whistle Farms chicken breast, pan roasted, crispy potato gnocchi, roast mushrooms, sautéed kale, pancetta, mustard velouté

SMOKED SHORT RIB 42

Nonay beef, braised, smoked, caramelized onion BBQ sauce, confit potatoes, sautéed mushrooms, smoked cheddar creamed kale, pickled sour cherries, crisp shallots

LENTIL STEW 31

Coconut curry lentil stew, bell pepper, red onion, charred corn, spaghetti squash, squash purée, coconut cream, toasted almonds, cilantro

PANTRY BOARD 35

Selection of homemade charcuterie, pickles, preserves, crackers, cranberry nut bread – *ideal for sharing*

Add - Lakeside Dairy cheese 2 for \$8 | 3 for \$12

Our commitment to Handcrafted Cuisine & Genuine Hospitality

Our menu is small, seasonally & locally focused. That is deliberate. It's full of tried and true dishes, available year round and found under our Workshop Staples, as well as seasonal fare, under New & Noteworthy. We prefer quality over quantity, and our food takes time to prepare, so please be patient with us. We promise, it will be worth it!

If you have specific dietary or allergic restrictions please notify us so that we may best accommodate your needs. Otherwise we greatly appreciate it if you left our creations as originally intended.

New & Noteworthy

Small Plates & Shares

MUSSELS 23

Coconut curry, carrots, onions, peppers, fresh cilantro, garlic naan

WALDORF 14

Bibb lettuce, sliced apples, pickled grapes, toasted walnuts, celery leaves, champagne vinaigrette

PICKEREL DIP 19

Smoked pickerel, pico de gallo, avocado, emon herb dressing, fresh herbs, sesame bagel chips

BEEF SALAD 15

Pickled beets, candied pecans, shaved fennel, fresh dill, yogurt dressing

ICELANDIC CHAR CRUDO 19

Pickled red onions, avocado, orange segments, herb dressing, toasted sesame, fresh herbs

Large Plates

PORK CHOP 39

Pan roasted, chipotle BBQ glaze, corn & sweet potato hash, spiced maple drizzle

ICELANDIC CHAR 39

Pan seared, cannellini bean cassoulet, trout roe beurre blanc

BRAISED LAMB RISOTTO 39

Pomegranate braised lamb, roasted mushrooms, soft poached egg, shaved pecorino, pickled sour cherries, crisp leeks

PICKEREL 34

Cornmeal crusted, pan seared, creamed corn & bacon risotto, pico de gallo

Surf

THE EFFING CATCH MP

We work hand in hand with the team at Effing Seafood to bring a diverse selection of fresh fish to our market. Ask your server about today's catch.

or

BUTCHER'S CUT MP

We proudly work closely with local farmers to select the finest of choice meats, offering you a unique creation daily. Ask your server about today's cut.

Turf

WORKSHOP

★ EATERY ★

Handcrafted Cuisine ★ Genuine Hospitality

ROBERT SPENCER
HOSPITALITY

HAYLOFT
STEAK + FISH

WOODSHED
BURGERS

THE
greenhouse
RESTAURANTS

RS catering

ROBERTSPENCERHOSP.COM