

## Workshop Staples

### Bar Snacks

#### DUCK LIVER PÂTÉ P 15

Saskatoon berry compote, cranberry raisin nut bread

#### DEVILLED EGGS GF DF V 12

Four Whistle Farms fresh eggs, pickled mustard seed, sriracha

#### CHIPS & DIP V 12

Kettle chips, five onion dip

#### WORKSHOP

#### PICKLE JAR GF DF V 10

An assortment of our garden preserves

#### CRISPY BRUSSEL SPROUTS V 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 GF DF V 14

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

### Large Plates

#### SALMON GF 39

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

#### CHICKEN P 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 GF DF V 31

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

#### PANTRY BOARD P 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 V 14

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

#### PICKEREL DIP 19

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

#### BEET SALAD V 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 GF P 39

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

#### ICELANDIC CHAR GF 39

Pan seared, confit potatoes, tomato jalapeno jam, crispy kale

#### BRAISED LAMB RISOTTO GF 39

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

#### PICKEREL 34

cornmeal crusted, 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

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