

Workshop Staples 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

CRISPY BRUSSEL SPROUTS 15

For those who know, you know!

Sriracha sour cream

SCRATCH SOUP CUP 8 | BOWL 12

The kitchen's creation, prepared fresh every morning

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.

Large Plates

SALMON 39

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

TOKEN STEAK DISH 43

Baseball cut Nonay Beef sirloin, chorizo cheddar
tater tots, herb butter, crispy brussel sprouts,
sriracha sour cream

CHICKEN 38

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

LENTIL STEW 31

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

Between the Bread

SERVED WITH YOUR CHOICE OF SCRATCH
SOUP, GREENHOUSE SALAD,
OR WORKSHOP CHIPS

Gluten-free bread is available upon request 3

THE JUICIER LUCIFER 24

Lakeside Farmstead beef patty, BBQ short rib &
chaga cheddar stuffed, caramelized onions,
tomato, butterleaf, pickles, chipotle aioli,
Bon Ton sesame bun

WORKSHOP REU-BANO 23

House-made pastrami, ham, dill pickles, kraut,
sliced Sylvan Star gruyere, Dijon mustard,
garlic cilantro aioli, Bon Ton Bakery light rye,
griddled

FRIED CHICKEN SANDWICH 22

Buttermilk fried chicken, shredded lettuce,
tangy coleslaw, bread n' butter pickles,
sriracha aioli, Bon Ton Bakery bun

VEGETABLE MELT 21

Workshop tomato jam, roasted Mona mushroom
blend, fromage blanc, red wine braised onions,
arugula, Bon Ton Bakery multigrain sourdough

New & Noteworthy Small Plates & Shares

GINGER CHICKEN BOWL 24

Crispy chicken, ginger glaze, carrots, peppers, red onion,
chow mein noodles, cilantro

WALDORF SALAD 14

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

add confit chicken leg 8

PICKEREL DIP 20

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

BEET SALAD 15

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

Sandwiches & Such Gluten-free bread available upon request.

Served with your choice of scratch soup,
Greenhouse salad, or Workshop chips

SHORTRIB GRILLED CHEESE 23

Smoked short rib, horseradish aioli, bourbon
caramelized onions, smoked cheddar,
Bon Ton Bakery sesame egg loaf

SALMON BAGEL BURGER 24

Spiced salmon patty, avocado, pickled red
onion, arugula, sriracha aioli, toasted sesame
bagel

 GLUTEN FRIENDLY FOOD OPTION AVAILABLE

 DAIRY FREE  VEGETARIAN CHOICE

 CONTAINS PORK

WORKSHOP

★ EATERY ★

Handcrafted Cuisine ★ Genuine Hospitality

ROBERT SPENCER
HOSPITALITY


HAYLOFT
STEAK + FISH

WOODSHED
BURGERS

THE
greenhouse
RESTAURANTS

RS catering

ROBERTSPENCERHOSP.COM