

WorkShop Staples *Brunch Fare*

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, caramelized onions, BBQ short rib & chaga cheddar stuffed, tomato, butterleaf, pickles, chipotle aioli, Bon Ton sesame bun
add sunny-side up egg 2

WORKSHOP REU-BANO 23

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

VEGETABLE MELT 21

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

FRIED CHICKEN SANDWICH 22

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

HUEVOS BENEDICTO 23

Poached farm fresh eggs, jalapeño cheddar cornbread, black beans, pico de gallo, ancho hollandaise, potato hash

WAKEY WAKEY

EGGS N' BACEY! 21

Two fresh eggs done your way, Gammon ham, Workshop breakfast sausage, Irvings Farm Fresh bacon, potato hash, toast

FRIED CHICKEN WAFFLE 27

Buttermilk fried chicken leg, soft poached eggs, crispy waffle, hollandaise, house hot sauce, Québec maple syrup

GINGER CHICKEN BOWL 24

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

CHORIZO SCRAMBLE HASH 24

Farm fresh scrambled eggs, spicy chorizo, smoked cheddar, pico de gallo, potato hash, toast

Greens

DOEF 'S GREENHOUSE WEDGE 14

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

New & Noteworthy

Brunch Fare

GUILT FREE OMELETTE 21

Egg white, fresh garden vegetables, fromage blanc, potato hash, toast
- ask your server for today's creations

BACON CHEDDAR BENNY 23

Four Whistle Farm fresh eggs, poached your way, house cured back bacon, garlic aioli, spiced hollandaise, smoked cheddar, kale cream sauce, fresh English muffin

CINNAMON TOAST 'CRUNCH' 22

House made cinnamon bun french toast, vanilla custard, chantilly, apple pie compote, crunchy cinnamon streusel

Sandwich, Salad & Such

WINTER SALAD 18

Kale, radicchio, candied butternut squash, pomegranate seeds, brussels, carrots, cabbage, candied pecans, fromage blanc, maple miso vin
add buffalo confit chicken leg 8

BIG MACMUFFIN 22

House made English muffin, fried farm fresh egg, sausage patty, tomato jalapeno jam, smoked cheddar, garlic aioli, lettuce, tomato, hollandaise

CABBAGE BLISS 16

Braised cabbage wedge, tamarind yogurt, garlic chili oil, toasted sesame seeds,

Brunch

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.

Handcrafted Cuisine



Genuine Hospitality

WORKSHOP

★ EATERY ★

Handcrafted Cuisine ★ Genuine Hospitality

ROBERT SPENCER
HOSPITALITY

HAYLOFT
STEAK + FISH

WOODSHED
BURGERS

THE
greenhouse
RESTAURANTS

RS catering

ROBERTSPENCERHOSP.COM