

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 13

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 21

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, sour cherry demiglace, sautéed mushrooms, crisp shallots, chaga cheddar mashed potatoes, smoked cheddar creamed kale

EGGPLANT 'PARM' 30

Breaded eggplant, griddled, basil oil, walnut 'bolognese', fresh herbs

New & Noteworthy

Small Plates & Shares

MUSSELS 25

Pork chorizo, white wine, garlic, onions, peppers, harissa, heavy cream, griddled baguette

WINTER SALAD 18

Kale, radicchio, candied butternut squash, pomegranate seeds, brussels, cabbage, candied pecans, fromage blanc, maple miso vinaigrette

BRAISED PORK BELLY 22

Mole braised pork belly, cacio e pepe polenta, hot honey cured egg yolk, arugula pesto, pork demi glace

CABBAGE BLISS 16

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

SALMON CAKES 24

Panko dusted pan fried, lemon dill tartar sauce, pear fennel slaw

Large Plates

PORK CHOP 39

Pan roasted, rhubarb butter medallion, pork demi glace, fennel slaw, roasted beets, rhubarb & beet compote

SABLEFISH 45

Pan seared, beet cured, butternut squash risotto, bilbaina sauce, basil oil

PAPPARDELLE 39

Nonay short rib bolognese, bechamel, house made spinach pappardelle, grated parm

JUST DUCKY 44

Four Whistle Farms pan seared breast, duck rilette, sautéed swiss chard, sweet potato pave, carrot puree, orange gel, demi glace

PANTRY BOARD 36

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

Add - Lakeside Dairy cheese 2 for \$12 | 3 for \$16

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.

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

NONAY 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