

Workshop Staples

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 buffalo 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

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

EGGPLANT 'PARM' 30

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

GINGER CHICKEN BOWL 24

Crispy chicken, ginger glaze, carrots, peppers,
red onion, chow mein noodles, 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, caramelized
onions, BBQ short rib & chaga cheddar stuffed,
tomato, butterleaf, pickles, chipotle aioli,
Bon Ton sesame bun

WORKSHOP REU-BANO 23

House-made pastrami, ham, dill pickles, kraut,
sliced Alpine cheese, garlic cilantro aioli,
Dijon mustard, 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

SHORTRIB GRILLED CHEESE 23

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

New & Noteworthy

Small Plates & Shares

WINTER SALAD 18

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

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

Pan fried salmon cakes, lemon dill tartar sauce,
pear fennel slaw

Sandwiches & Such

*Gluten-free bread
available upon request.*

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

STEAK SANDWICH 35

7oz chefs cut, cooked to your liking, marrow
butter grilled baguette, tomato chili relish,
chips mushrooms, arugula, crisp shallot,
beef demi

 GLUTEN FRIENDLY FOOD OPTION AVAILABLE

 DAIRY FREE  VEGETARIAN CHOICE

 CONTAINS PORK

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.

WORKSHOP

★ EATERY ★

Handcrafted Cuisine ★ Genuine Hospitality

ROBERT SPENCER
HOSPITALITY

HAYLOFT
STEAK + FISH

WOODSHED
BURGERS

THE
greenhouse
RESTAURANTS

RS catering

ROBERTSPENCERHOSP.COM