

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 BENEDICT 23

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

WAKEY WAKEY EGGS N' BACEFY 21

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

FRIED CHICKEN WAFFLE 27

Fried chicken, 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, snap
peas

CHORIZO SCRAMBLE HASH 24

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

Greens

DOEF 'S GREENHOUSE WDG 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

FRITTATA 22

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

SPRING BENNY 25

Four Whistle Farm fresh eggs, poached your way,
house cured back bacon, asparagus, hot hollandaise,
fresh English muffin, potato hash

HONEY TOAST 22

Bon Ton Bakery honey brulee brioche toast, honey,
maple syrup, macerated berries, custard

BELT 23

House made English muffin, fried farm fresh egg,
honey bacon, tomato, butterleaf, arugula, tomato jam,
garlic aioli, potato hash

Sandwich, Salad & Such

S&P SALAD 16

Butter leaf, pickled strawberries, cherry tomatoes,
fromage blanc, radish, crispy shallot, strawberry powder
tarragon strawberry vinaigrette, candied pistachio

add buffalo confit chicken leg 8

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