

Workshop Staples

Bar Snacks

DUCK LIVER PÂTÉ TART

Saskatoon berry gel, 15
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, crisp shallots,
sautéed mushrooms,
chaga cheddar mashed potatoes,
smoked cheddar creamed kale

SPRING MEDLEY 30

Buttered peas, asparagus, carrots,
confit potatoes, balsamic,
oat milk 'creme fraiche',
extra virgin olive oil

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.

New & Noteworthy

Small Plates & Shares

MUSSELS 23

Garlic, shallots, tarragon, fennel, cream, parsley,
korean red pepper, fresh lemon

S & P SALAD 16

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

NONAY RILETTE 24

sourdough, braised beef rilette, marrow butter,
apple pear fennel salad, demi glaze

CABBAGE BLISS 16

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

SALMON POKE 25

Marinated salmon, crispy potato cake, creamy
ponzu sauce, furikake, bonito aioli, sesame, green
onion

Large Plates

PORK CHOP 39

Parmesan crusted Irvings Farm Fresh pork
chop, creamy potatoes au gratin,
roasted parsnips, forestière sauce

HALIBUT 44

Pan seared, miso carrot butter, fennel
slaw, smashed potato

LASAGNE ALLA BOLOGNESE 39

48 hour braised, Nonay short rib bolognese,
house made noodles, grated parm,
bechamel, smoked cheddar

DUCK DUCK COUSCOUS 44

Four Whistle Farms breast, duck terrine,
tabbouleh, vanilla parsnip puree,
blueberry gastrique

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' cut.

Turf

WORKSHOP

★ EATERY ★

Handcrafted Cuisine ★ Genuine Hospitality

ROBERT SPENCER
HOSPITALITY

HAYLOFT
STEAK + FISH

WOODSHED
BURGERS

THE
greenhouse
RESTAURANTS

RS catering

ROBERTSPENCERHOSP.COM