

WorkShop Staples

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 **25**

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 **24**

House-made pastrami, Gammon ham, dill pickles, kraut, Lakeside Farmstead Alpine Swiss, garlic cilantro aioli, Dijon mustard, Bon Ton Bakery light rye, griddled

VEGETABLE MELT **22**

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

FRIED CHICKEN SANDWICH **23**

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

Greens

DOEF'S GREENHOUSE WEDGE **15**

Crisp butterleaf, baby tomatoes, cucumbers, peppers, hard boiled egg, sunflower seeds, lemon herb dressing

add buffalo confit chicken leg **8** add seared salmon **12**

Brunch Fare

HUEVOS BENEDICTO **23**

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

WAKEY WAKEY EGGS N' BACEY! **22**

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, snap peas

CHORIZO SCRAMBLE HASH **24**

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

New & Noteworthy

Brunch Fare

SCRAMBLE & TOAST **22**

Scrambled egg whites, garden vegetables, fromage blanc, Bonton Bakery heritage sourdough

SHORT RIB BENNY **25**

Four Whistle Farm fresh eggs, poached your way, smoked short rib, bourbon caramelized onions, horseradish-chive hollandaise, fresh English muffin, potato hash

LEMON RICOTTA PANCAKE **22**

Fluffy pancake, housemade ricotta, warm blueberry compote, maple crunch

CABBAGE BLISS **16**

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

Sandwich, Salad & Such

PEACHY GREENS **16**

Grilled peaches, fresh blueberries, candied pecans, fromage blanc, crisp sorghum wheat, sultana vinaigrette, fresh garden greens

add buffalo confit chicken leg **8** add seared salmon **12**

HAM CROISSANDWICH **24**

Honey ham, sunny side up egg, arugula, whipped ricotta, balsamic reduction, pistachio dust

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

ROBERT SPENCER
HOSPITALITY

WORKSHOP

★ EATERY ★

Handcrafted Cuisine ★ Genuine Hospitality

ROBERT SPENCER
HOSPITALITY


HAYLOFT
STEAK + FISH

WOODSHED
BURGERS

THE
greenhouse
RESTAURANTS

RS catering

ROBERTSPENCERHOSP.COM