

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 BRUSSELS 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    15
Crisp butterleaf, baby tomatoes, peppers, cucumbers, sunflower seeds, hard boiled egg, lemon herb dressing
add confit chicken leg 8 add seared salmon 12

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

BEETS & HUMMUS   30
Roasted beets, cannellini bean hummus, lemon dill roasted potatoes

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.

Dinner



New & Noteworthy

Small Plates & Shares

MUSSELS 27
Beer braised, garlic, shallots, apple cider, chili, parsley, lemon, griddled foccacia



PEACHY GREENS   16
Grilled peaches, fresh blueberries, candied pecans, fromage blanc, crisp sorghum wheat, sultana vinaigrette, fresh garden greens

STUFFED MEATBALL 22
Braised beef & pork meatball, mozza stuffed, marinara, garlic bread, shaved parm

CABBAGE BLISS   17
Braised cabbage wedge, tamarind yogurt, garlic chili oil, toasted sesame seeds


SALMON TACOS 26
Crispy salmon, radish, lemon dill slaw, cilantro, green papaya, citrus chili aioli

Large Plates

PORK CHOP   39
French onion braised, navy bean cassoulet, apple compote

ONTARIO PICKEREL  42
Pan seared, wild rice, buttered green beans, salsa verde

DUCK RAVIOLI 38
Confit duck & fromage blanc stuffed ravioli, haskap & brown butter sauce, pistachio dust

DUCK DUCK COUSCOUS  44
Four Whistle Farms breast, duck & haskap berry sausage, Israeli couscous, green pea puree, pan jus



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.



WORKSHOP

★ EATERY ★

Handcrafted Cuisine ★ Genuine Hospitality

ROBERT SPENCER
HOSPITALITY


HAYLOFT
STEAK + FISH

WOODSHED
BURGERS

THE
greenhouse
RESTAURANTS

RS catering

ROBERTSPENCERHOSP.COM