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Brunch!

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

Lakeside Farmstead beef patty, caramelized onions, BBQ short rib & chaga cheddar stuffed, tomato, butterleaf. pickles, chipotle aloli, Bon Ton sesame bun add sunny-side up egg 2

WORKSHOP REU-BANO

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

VEGETABLE MELT

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

FRIED CHICKEN SANDWICH

Buttermilk fried chicken, shredded lettuce, tangy coleslaw. Peas bread & butter pickles, sriracha aïoli, 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

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

WAKEY WAKEY EGGS N' BACEY!

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

FRIED CHICKEN & WAFFLE

Buttermilk fried chicken leg, soft poached eggs, crispy waffle, hollandaise, house hot sauce. Québec maple syrup

GINGER CHICKEN BOWL

Crispy chicken, ginger glaze, carrots, peppers, red onion, chow mein noodles, cilantro, snap

CHORIZO SCRAMBLE HASH

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

new & noteworthy

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Brunch Fare

SCRAMBLE & TOAST

Soft scrambled eggs, forestiere sauce, potato hash, Bon Ton Bakery multigrain toast

SALMON BENNY

Farm fresh eggs, poached your way, poached salmon salad, fresh English muffin, arugula, hollandaise, potato hash

CREPES

Warm crepes, fresh fruit, vanilla cream, lemon-honey pistachio

CABBAGE BLISS

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

Sandwich, Salad & Such

HARVEST KALE SALAD

Crisp kale, caesar dressing, butternut squash, parmesan, bacon, lemon add buffalo confit chicken leg 8 add seared salmon 12

SPANISH OMELETTE

Traditional whole egg omelette, potato crisps, caramelized onions, creme fraiche, potato hash, Bon Ton Bakery toast

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





Handerafted Cuisine + Genuine Hospitality













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