

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,
sauteed 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

TUSCAN SPAGHETTI SQUASH  30
Spaghetti squash, flavours of Tuscany
house made focaccia

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 27
Steamed mussels, Thai cononut curry broth
lemongrass garlic bread

HARVEST CAESAR SALAD   16
Crisp kale, Caesar dressing, butternut squash,
parmesan, bacon, lemon

WORKSHOP DIRTY FRIES  18
Dirty fries, smoked cheddar cheese sauce,
Woodshed sauce, fresh tomato, chives
jalapeño bacon jam, creme fraiche

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

Large Plates

PORK SCHNITZEL  39
Breaded pork cutlet, peas, mint,
ricotta cream, parmesan, fries, lemon

ONTARIO PICKEREL  42
Pan-fried crispy pickerel,
pomelo salad, quinoa

GARLIC GNOCCHI  35
Crispy garlic Dutch baby, parmesan
housemade gnocchi, marinara sauce

DUCK DUCK COUSCOUS  44
Pan roasted breast, harissa sausage
creamy couscous, peas, mint,
fromage blanc

SCALLOPS  43
Effing Seafoods fresh scallops,
crispy garlic honey balsamic,
bacon cream corn.

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