

Workshop Staples

Bar Snacks

DUCK LIVER PÂTÉ P 15
Saskatoon berry compote, cranberry raisin nut bread

DEVILLED EGGS DF GF V 12
Four Whistle Farms fresh eggs, pickled mustard seed, sriracha

CHIPS & DIP V 13
Kettle chips, five onion dip

SHRIMP TOAST 14
Shrimp pate, hot honey aioli, sesame, Bon Ton Bakery challah

WORKSHOP PICKLE JAR DF GF V 10
An assortment of today's preserves

CRISPY BRUSSELS SPROUTS V 15
For those who know, you know! Sriracha sour cream

Small Plates & Shares

ARANCINI 16
Creamy risotto balls, lightly breaded, crispy – ask your server for today's creation

CARPACCIO 22
Lakeside Farmstead beef, pickled shid aa mushrooms, bonito-rosemary aioli, crispy capers, shaved pecorino, parsley, wild yeast cracker

DOEF'S GREENHOUSE WEDGE DF GF V 16
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 GF 39
Pan roasted, red beet purée, rainbow chard risotto, pickled golden beets, fennel orange beurre blanc

CHICKEN P 38
Pan seared chicken supreme, crispy potato gnocchi, roasted mushrooms, sautéed kale, pancetta, mustard velouté

SMOKED SHORT RIB 42
Lakeside Farmstead beef, braised, smoked, crisp shallots sour cherry demiglace, sautéed mushrooms, chaga cheddar mashed potatoes, smoked cheddar creamed kale

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

PANTRY BOARD 36 P
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 30
Full pound of steamed mussels, garlic miso broth, fresh lemon, house made garlic focaccia

SPRING SALAD V GF 16
Cucumber, red onion, peas, radish, asparagus, feta, pumpkin seeds, honey mustard dressing

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

CABBAGE BLISS V GF 18
Braised cabbage wedge, tamarind yogurt, basil cream, garlic chili oil, toasted sesame spice dust

Large Plates

PORK RIBS P 38
Sticky, miso glazed ribs, creamy garlic polenta, arugula & apple salad

LING COD FLORENTINE GF 43
Pan seared cod, fresh spinach, garlic, cherry tomatoes, parmesan, white wine, cream

STUFFED SHELLS V 35
Shell pasta, fromage blanc, spinach, garlic, cherry tomato, burnt tomato sauce, parmesan

DUCK DUCK P 44
Pan roasted breast, duck sausage, cherry demiglace, parsnip puree, sweet spiced basil creme, charred cabbage

SCALLOPS GF 46
Pan seared, creamy coconut rice, pineapple salsa, toasted coconut



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.



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