

Lunch

Workshop Staples

Small Plates & Shares

ARANCINI 15

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

CARPACCIO 22

Nonay Beef, pickled shimeji mushrooms, bonito-rosemary aioli, crispy capers, shaved pecorino, parsley, wild yeast cracker

DOEF'S GREENHOUSE WEDGE 16

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

CRISPY BRUSSEL SPROUTS 15

For those who know, you know!
Sriracha sour cream

SCRATCH SOUP CUP 8 | BOWL 12

The kitchen's creation, prepared fresh every morning

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

TUSCAN SPAGHETTI SQUASH 30

Spaghetti squash, flavours of Tuscany, house made focaccia

GINGER CHICKEN BOWL 26

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

Between the Bread

SERVED WITH YOUR CHOICE OF SCRATCH SOUP, GREENHOUSE SALAD, OR WORKSHOP CHIPS

Gluten-free bread is available upon request 3

THE JUCIER LUCIFER 26

Lakeside Farmstead beef patty, caramelized onions, BBQ short rib & chaga cheddar stuffed, tomato, butterleaf, pickles, chipotle aioli, Bon Ton sesame bun

WORKSHOP REU-BANO 24

House-made pastrami, ham, dill pickles, kraut, sliced Alpine cheese, garlic cilantro aioli, Dijon mustard, Bon Ton Bakery light rye, griddled

FRIED CHICKEN SANDWICH 25

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

VEGETABLE MELT 23

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

SHORTRIB GRILLED CHEESE 26

Smoked short rib, horseradish aioli, bourbon caramelized onions, smoked cheddar, Bon Ton Bakery sesame egg loaf

New & Noteworthy

Small Plates & Shares

SPRING SALAD 16

Cucumber, red onion, peas, radish, asparagus, feta, pumpkin seeds, honey mustard dressing
add buffalo chicken confit leg 8 add seared salmon 12

CABBAGE BLISS 18

Braised cabbage wedge, tamarind yogurt, basil cream, garlic chili oil, toasted sesame spice dust

Sandwiches & Such Gluten-free bread available upon request.

Served with your choice of scratch soup, Workshop chips or Doef's Greenhouse salad

MEATBALL SUB 27

Braised Nonay beef meatballs, tangy tomato BBQ glaze, lettuce, garlic mayo, garlic pickles

SHRIMP TOAST 26

Shrimp pate, sesame, hot honey aioli, Bon Ton Bakery challah bread

ITALIAN CHOP 25

Ham, salami, pepperoni, Alpine Swiss, red onion, banana pepper, lettuce, tomato, Italian dressing, Bon Ton Bakery hoagie bun

 GLUTEN FRIENDLY FOOD OPTION AVAILABLE

 DAIRY FREE  VEGETARIAN CHOICE

 CONTAINS PORK

ROBERT SPENCER
HOSPITALITY

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.

WORKSHOP

★ EATERY ★

Handcrafted Cuisine ★ Genuine Hospitality

ROBERT SPENCER
HOSPITALITY

HAYLOFT
STEAK + FISH

WOODSHED
BURGERS

THE
greenhouse
RESTAURANTS

RS catering

ROBERTSPENCERHOSP.COM