

WORKSHOP

★ EATERY ★

Takeout

Small Plates & Shares

CHIPS & DIP 9

Kettle chips, five onion dip

DEVILLED EGGS 8

Four Whistle Farms fresh eggs, pickled mustard seed

BEETS 15

Roasted, pickled, fluid gel, beet dust, candied pecans, whipped goat cheese, fennel fronds, dill oil

MUSHROOM ARANCINI 12

Creamy risotto balls, lightly breaded, crispy

DUCK LIVER PÂTÉ 13

Saskatoon Berry Compote, cranberry raisin nut bread

CHICKEN CHOP SALAD 18

Confit chicken, diced bacon, butterleaf, chickpeas, tomatoes, peppers, cucumbers, avocado, fresh bocconcini, lemon herb vinaigrette

SALMON & KALE 20

Olive oil poached salmon, buttered croutons, shaved pecorino, hard boiled egg, baby tomatoes, crunchy kale, mom's Catalina dressing

CREAM OF TOMATO CUP 7 | BOWL 10

Olive oil, shaved pecorino

DOEF'S GREENHOUSE SALAD 12

Crisp butterleaf, baby tomatoes, peppers, cucumbers, sunflower seeds, hard boiled egg, white balsamic dressing

CRISPY BRUSSEL SPROUTS 12

For those who know, you know! Sriracha sour cream

CRISPY ELK POTSTICKERS 17

Roasted mushrooms, sesame aioli, pickled shallots

LETTUCE WRAPS 17

Korean BBQ pork, carrots, peppers, onions, chow mein noodles, toasted peanuts, butterleaf, cilantro-lime yoghurt

PANTRY BOARD 29

Selection of homemade charcuterie, pickles, preserves, crackers, cranberry nut bread – *ideal for sharing*

Drinks

PHILLIPS PREMIUM CRAFT SODAS 4.75

SPARKLING WATER 5.75

COFFEE 4

Between the Bread

SERVED WITH YOUR CHOICE OF SCRATCH SOUP, DOEF'S SALAD OR CHIPS

Gluten free bread is available upon request 2

THE WOODSHED BURGER 19

Jeff Nonay beef, no filler, Irvings Farm Fresh bacon, red wine braised onions, tomato jam, pickles, arugula, house made bun
add aged white cheddar 1

WORKSHOP REU-BANO 17

House made pastrami, gammon ham, dill pickles, kraut, sliced Sylvan Star gruyere, dijon mustard, garlic cilantro aioli, Bon Ton Bakery light rye, griddled

FRIED CHICKEN SANDWICH 17

Buttermilk fried chicken, shredded lettuce, tangy coleslaw, dill pickles, sriracha aioli, house baked bun

SALMON CLUB 18

Open faced, salmon gravlax, Irvings Farm Fresh bacon, vine-ripened tomatoes, arugula, avocado mayo, toasted multigrain

ROAST BEEF STACK 18

Slow roasted Jeff Nonay beef, shaved thin, smoked cheddar, sliced tomato, pickled red onion, fresh arugula, Pommery mayonnaise, house baked multigrain

VEGETABLE MELT 16

Workshop tomato jam, roasted Mona mushroom blend, creamy goat cheese, red wine braised onions, arugula, fresh baked multigrain

Happy Endings

CLASSIC CRÈME CARAMEL 10

Vanilla custard, saskatoon berry compote, almond tuile

BAKED APPLE 'BREAD' PUDDING 10

Roasted apples, raisins, torn croissant, vanilla crème anglaise, bourbon caramel sauce

FLOURLESS CHOCOLATE 'CAKE' 10

Espresso ganache, raspberry jam

WHITE CHOCOLATE CHEESECAKE 10

Almond meal crumb, dark cherry compote, shaved white chocolate, toasted almonds

Our menu is small and our food takes time. This is intentional. We prefer quality over quantity. Be patient, good things come to those who wait! If you have specific dietary or allergy concerns please notify us so we may best accommodate your needs. Otherwise we would greatly appreciate it if you left our creations as originally intended.

Handcrafted Cuisine ★ Genuine Hospitality