

# WORKSHOP

KITCHEN + CULTURE

## WORKSHOP IMPROV

NO HOLDS BARRED, KITCHEN-INSPIRED TASTING MENUS. TRUST US. YOU'RE IN GOOD HANDS

**3**  
COURSES

**55** +30 FOR WINE AND BEVERAGE PAIRINGS

### TAKE YOUR PICK

**5**  
COURSES

**80** +45 FOR WINE AND BEVERAGE PAIRINGS

# START & SHARE

CHEF/OWNER **KENNY KAECHELE**  
CHEF DE CUISINE **TAYLOR BRAND**

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<b>FRIED CAULIFLOWER</b>	GARLIC, GREEN OLIVE, HARISSA AIOLI	15
<b>RADICCHIO &amp; APRICOT SALAD</b>	TAHINI LABNEH DRESSING, CHICKPEAS, PICKED MINT, WATERCRESS	18
<b>GRILLED ROMAINE</b>	CRISPY COPPA, BLACK GARLIC & GORGONZOLA VINAIGRETTE, PESTO CIABATTA TOAST	17
● <b>SEARED SCALLOP</b>	SMOKED BACON FAZZOLETTI, SCALLOP BOTTARGA, FRIED KALE, PORCINI BACON JUS	24
<b>PORK CHEEK SCHNITZEL</b>	FRIED EGG, MANCHEGO, SALSA VERDE	18
<b>BEEF CARPACCIO</b>	CAESAR EMULSION, GRANA PADANO CRUNCH, SUMAC SUNCHOKE CHIPS	19
● <b>ALBACORE TUNA CRUDO</b>	TOASTED NORI, SESAME MISO, PICKLED EDAMAME	17



**#WORKSHOPYYC**  
LIKE WHAT YOU SEE?  
SHARE IT.



**NEED SOME SPACE?**  
BOOK YOUR EVENTS  
HERE

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**NOTES** GLUTEN OR OTHER FOOD ALLERGIES CRAMPING YOUR STYLE?  
LET US KNOW, WE'LL WORK THROUGH IT TOGETHER.

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**SIX OR MORE IN YOUR PARTY?**  
**THERE'S A SERVICE CHARGE OF 18% APPLIED TO YOUR BILL**

# MAIN

INDIVIDUAL / SHARE FRIENDLY PLATES

<b>ROAST CHICKEN</b> LEEK & SUNCHOKE CREAM, BUTTERMILK POTATOES, PANCETTA & MUSTARD SEED JAM, ASPARAGUS	36 / 68
● <b>GOCHUJANG CURED STEELHEAD TROUT</b> GREEN ONION, CASHEW & SESAME CRÊPES, GRILLED BOK CHOY, BEET & FENNEL MARMALADE	32 / 60
● <b>GRILLED SWORDFISH</b> CLAM CIOPPINO BROTH, ROASTED FENNEL, FINGERLING POTATOES, TOAST & ROUILLE	38 / 70
<b>ALBERTA LAMB RACK</b> ZA'ATAR HUMMUS, CARROT & RAISIN SALAD, YOGURT PANISSE, WARM DATE VINAIGRETTE	42 / 80
<b>GRILLED PRIME STRIPLOIN</b> RED CHIMICHURRI, POTATO GEMS, GRILLED ZUCCHINI, PEPPADEW GOAT CHEESE, GARLIC JUS	44 / 85
<b>PORK BELLY</b> "SHRIMP N' GRITS", CHARRED BROCCOLINI, HONEY GLAZED BEETS SAUTÉED WITH THEIR TOPS	36 / 68

## A LITTLE EXTRA

<b>ROASTED BEETS</b> DUKKAH, ALMOND, HONEY	12
<b>CRISPY FRIED BRUSSEL SPROUTS</b> MAPLE, SEA SALT	12
<b>POTATO GNOCCHI</b> ROASTED MUSHROOMS, BLACK TRUFFLE CREAM	12

# DESSERT

HOUSEMADE EVERYTHING

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<b>VANILLA CITRUS PANNA COTTA</b> TONKA SABLE CRUMBLE, PINK PEPPERCORN BERRIES	11
<b>WARM COCONUT CAKE</b> YUZU CURD, MANGO RUM MARMALADE	11
<b>BANANA STICKY TOFFEE PUDDING</b> CHOCOLATE TOFFEE SAUCE, VANILLA BEAN GELATO, HAZELNUTS	11

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## LOCALLY ROASTED PHIL & SEBASTIAN COFFEE

BREWED SINGLE ORIGIN COFFEE	3
ESPRESSO	3.5
AMERICANO	3.5
CAPPUCCINO	4.5
LATTE	5
<b>TEA</b>	
MATSU KAZE PREMIUM HOJICHA TEA	5

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WORKSHOP HAS PARTNERED WITH OUR FRIENDS AT PHIL AND SEBASTIAN TO BRING YOU THE VERY BEST IN SMALL BATCH, LOCALLY ROASTED SINGLE ORIGIN BEANS