

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

85 +45 FOR WINE AND BEVERAGE PAIRINGS

START & SHARE

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

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



#WORKSHOPYYC
LIKE WHAT YOU SEE?
SHARE IT.



NEED SOME SPACE?
BOOK YOUR EVENTS
HERE

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

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

MAIN

INDIVIDUAL / SHARE FRIENDLY PLATES

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

A LITTLE EXTRA

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

DESSERT

HOUSEMADE EVERYTHING

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

LOCALLY ROASTED PHIL & SEBASTIAN COFFEE

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



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