

Lunch

PRIX FIXE

FIRST

FEATURE SOUP

FARM GREEN SALAD

black garlic vinaigrette

SECOND

LING COD FISH & CHIPS

kosho aioli, TCR slaw, kennebec frites

BLACKENED CHICKEN

duck fat potatoes, rustic greens, radish, chili mint verde

HANDMADE CAVATELLI PASTA

winter herb pesto, pecorino DOP, walnuts

DESSERT

CHOCOLATE CRÉMEUX

chai spiced fruit, nut crumb

3-COURSE PRIX FIXE35

STARTERS

POTATOES COURTNEY	GF 12
duck fat, TCR pickled shallot ranch	
TOM YUM	GF 13
winter squash, local onion, thai basil, chili, cashew crumble	
add BC side stripe shrimp	8
ROASTED SQUASH & CHICKPEA DIP	14
Haltwhistle cheese, seasonal crudité's, sumac crackers, sesame	
BEET & APPLE SALAD	GF 19
chickpea, Haltwhistle cheese, greens, black garlic vinaigrette	

SANDWICHES

sandwiches come with a choice of green salad or kennebec fries

TCR DRY AGED BEEF BURGER	18
aged cheddar, classic sauce, sumac pickles, lettuce	
BLACK BEAN & KIMCHI BURGER	18
sea buckthorn bbq sauce, mustard, lettuce, cheddar, house pickles	
FRIED CHICKEN SANDWICH	18
kimchi, aged cheddar, lettuce, sumac pickles, pickled shallot ranch	
BRANT LAKE WAGYU BAVETTE STEAK SANDWICH	26
salsa verde, honey mustard, aged cheddar, sweet onion, foccacia	

ENTRÉES

TCR POACHED EGG GRAIN BOWL	GF 18
ancient grains, salsa verde, house preserved vegetables	
WEDGE COBB SALAD	GF 19
farm egg, bacon, avocado, aged cheddar, yuzu kosho vinaigrette, puffed quinoa	
EGGS CHARLOTTE	21
smoked salmon, english muffin, pickled beets, ricotta, capers, hollandaise choice of side	
CAVATELLI PASTA	22
winter pepper pesto, pecorino DOP, toasted walnuts	
SEA BUCKTHORN & MISO GLAZED PORK BELLY	GF 19
kimchi, masa croquettes, kale, everything crumble	
FISH & CHIPS	GF 19
crispy BC ling cod, kosho aioli, TCR slaw, kennebec frites	
PAN SEARED STEELHEAD	28
pearl couscous, sunflower seeds, radish, harrisa pepper emulsion	
BLACKENED CHICKEN	GF 25
duck fat potatoes, rustic greens, chili mint verde	

Groups of 6 or more are subject to an 18% gratuity.

SIDES & ADDITIONS

KENNEBEC FRIES & FANCY SAUCE	GF	6
FARM GREEN SALAD	GF	6
FEATURE SOUP	GF	7
add ling cod or chicken breast.		9
add egg or avocado		4
add grilled Brant Lake wagyu bavette		3

COCKTAILS

MIMOSA	14
Charme de L'Île, fresh squeezed orange or grapefruit juice	
TCR CAESAR	14
vodka, turmeric oxymel, Walter's, house rim	
CLASSIC COCKTAILS	10
negroni, boulevardier, gimlet, old fashioned, manhattan, margarita, whiskey sour, martini	

BEER

DRAUGHT BEER 14oz 20oz

Huftgold Pilsner, Four Winds, Delta 5.4%	6.5	8
New Growth Pale Ale, Driftwood, Victoria 5.0%.	6.5	8
Dark Lager, Steel & Oak, New Westminster 5.0%.	7.5	9.5
Île Sauvage Rotator, Victoria.	7.5	--
Featured Rotators.	ask your server for details	

BOTTLED AND CANNED BEER

Easy Tiger Pale Ale, Superflux, Vancouver, 4.5%	473 ml	11
Skylark Table Saison, Steel & Oak, Vancouver, 4.4%	473 ml	9
Paradise Kviek Hazy IPA, Land & Sea, Cowichan, 6.9%	473 ml	11
Naughty Hildegard ESB, Driftwood, Victoria, 6.5%	473 ml	8
Gueuze, Cantillon, Brussels, 5.5%	355 ml	32
Kriek, Cantillon, Brussels, 6.0%	355 ml	34
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Magic Hour Session Dry, Dominion Cider, Summerland, 6.6%	473 ml	12
Piquette Blanc, Averill Creek, Cowichan Valley, 4.0%.	473 ml	12

BY THE GLASS

Feature Wine ask your server for details 8 5 OZ

BUBBLES

	5 OZ	BT	3 OZ
Averill Creek NV Charme de l'Île, Cowichan Valley, Vancouver Island12	60		8
Pinot Gris / Chardonnay British Columbia, Canada			
Rathjen NV Rosé, Saanich Peninsula, Vancouver Island.....18	90		12
Pinot Noir British Columbia, Canada			
Laurent-Perrier NV La Cuvée, Brut 26	132		17
Chardonnay / Pinot Noir + Champagne, France			

WHITE WINE

	5 OZ	BT	1/2 BT	3 OZ
Synchromesh 2020 Thorny Vines Vineyard, Naramata13	63	32		8
Riesling British Columbia, Canada				
San Leonardo 2019 Vette di San Leonardo, Dolomiti15	75	38		10
Sauvignon Blanc Trentino-Alto Adige, Italy				
Jean Collet & Fils 2018 Chablis 18	90	45		12
Chardonnay Burgundy, France				
Altos de Rioja 2018 Rioja Alavesa.....11	52	26		7
Viura / Malvasia La Rioja, Spain				
Tantalus 2018 Okanagan Valley..... 16	80	40		10
Chardonnay British Columbia, Canada				

BY THE GLASS

ROSÉ WINE

5 OZ BT 1/2 BT 3 OZ

Da Silva 2020 Cor de Rosa, Blenheim Hill Vineyard, Naramata Bench 12 59 30 8
Pinot Noir / Merlot British Columbia, Canada

RED WINE

5 OZ BT 1/2 BT 3 OZ

Boutinot 2018 Sun & Air10 46 23 6
Cinsault Western Cape, South Africa

Averill Creek 2018 Somenos, Cowichan Valley 19 95 48 12
Pinot Noir British Columbia, Canada

Meinklang 201916 78 39 10
Blaufränkisch Burgenland, Austria

Trediberri 2020 Barbera d'Alba16 80 40 10
Barbera Piedmont, Italy

Cristia Collection 2017 Ventoux12 59 30 8
Grenache / Syrah Rhône Valley, France

Burrowing Owl 2018 Okanagan Valley18 90 45 12
Cabernet Sauvignon British Columbia, Canada

ZERO PROOF COCKTAILS

GOLDEN HOUR 13

Lumette, fresh citrus, white chocolate, ginger beer

WINTER BERRY 14

Lumette, berry compote, citrus, house grenadine, salt

NON-ALCOHOLIC

DRUMROASTER ESPRESSO	4
CAPPUCINO	5
LATTE	6
SILK ROAD LOOSE LEAF TEA	4
FRESH SQUEEZED ORANGE JUICE	8
FRESH SQUEEZED GRAPEFRUIT JUICE	8
CULTURED 'PETAL & NETTLES' KOMBUCHA	8
HOUSE OF FUNK SPARKLING COLD BREW	6
PARTAKE BREWING NON-ALCOHOLIC BLONDE ALE	6