

DINE AROUND PRIX FIXE

TO START

DAILY SOUP ^{GF}

Chef's daily creation

suggested pairing: Burrowing Owl 2020 Sauvignon Blanc, Okanagan Valley
Neighbourhood Brewing 'Lifelong' Lager, Penticton, 4.0%

MIXED GREENS ^{GF}

hopped honey vinaigrette

suggested pairing: Burrowing Owl 2020 Sauvignon Blanc, Okanagan Valley
Moon Under Water, Farmhouse IPA, Victoria, 7.0%

MAIN COURSE

MUSHROOM RIGATONI ^{VEG}

truffle, pecorino, butter, lemon, chili

suggested pairing: Tantalus 2020 Chardonnay, Okanagan Valley
Neighbourhood Brewing 'Lifelong' Lager, Penticton, 4.0%

BUTTERMILK FRIED ROCK COD ^{GF}

kosho aioli, TCR slaw, kennebec frites

suggested pairing: Phantom Creek 2020 Pinot Gris, Okanagan Valley
Steel & Oak 'Simple Things' Pilsner, New Westminster, 5.0%

PARMESAN CRUSTED CHICKEN

duck fat rösti, wild mushroom, tomato, roasted garlic basil emulsion

suggested pairing: Phantom Creek 2020 Pinot Gris, Okanagan Valley
Hypha Project, 'Inceptional' IPA, Vancouver, 6.5%

DESSERT

AMITIKA CHOCOLATE GELATO ^{VEGAN}

quince, coffee, hazelnut toffee

suggested pairing: Stag's Hollow 2012 'Hart', Okanagan Valley
Ile Sauvage FC+ Stout, Victoria, 7.0%

STARTERS

POTATOES COURTNEY GF 12
duck fat, TCR pickled shallot ranch

FEATURE SOUP GF 13
seasonal garnish

CHICKPEA & ROASTED SQUASH DIP 18
Haltwhistle fresh cheese, crudité, sumac cracker

FORAGED & FARMED SALAD 19
local greens, house preserves, toasted flax crumble, caramelized honey and hop vinaigrette

KALE & CHICORY SALAD GF 23
ricotta, pickled green tomato, pistachio, koji spruce vinaigrette, chili

SANDWICHES

sandwiches come with a choice of green salad or kennebec fries

TCR DRY AGED CHEESEBURGER 27
pork & beef patty, aged cheddar, classic sauce, sumac pickles, lettuce, potato bun

BLACKENED CAULIFLOWER SANDWICH 22
Working Culture sourdough, chermoula yogurt, pickled jalapeño, sultana raisin, everything crumble

WORKING CULTURE BREAD SOURDOUGH GRILLED CHEESE 21
Haltwhistle cheese, Taleggio, grainy mustard

FRIED CHICKEN SANDWICH 22
kimchi, aged cheddar, lettuce, sumac pickles, pickled shallot ranch, potato bun

ENTRÉES

EGGS CHARLOTTE	22
poached farm egg, smoked salmon, pickled beet, smoked paprika hollandaise, choice of side	
LOCAL CATCH FISH & CHIPSGF	22
crispy buttermilk fried fish, kosho aioli, TCR slaw, mustard, kennebec frites	
MUSHROOM RIGATONI	25
truffle, pecorino, butter, lemon, chili	
LOIS LAKE STEELHEAD & POTATO SALADGF	30
sunchoke, sunflower seeds, kosho, everything crumble	
PARMESAN CRUSTED CHICKEN BREAST	29
duck fat rösti, wild mushroom, tomato, roasted garlic basil emulsion	
ITALIAN COLA BRAISED BEEF SHORTRIBGF	31
cashew ranch, lentil fritter, slow cooked onion, hearty greens, wild rice	

SIDES & ADDITIONS

KENNEBEC FRIES & MAYO	GF	6
FARM GREEN SALAD	GF	6
FEATURE SOUP	GF	8
ADD EGG OR AVOCADO		4
ADD CHICKEN BREAST		11
ADD BC SIDE STRIPE SHRIMP		12
ADD BACON		12
ADD SHORTRIB		14
ADD LOIS LAKE STEELHEAD		13

Groups of 6 or more are subject to a 20% gratuity.