

# Casual Plates

AVAILABLE  
2PM-9PM SUNDAY - THURSDAY  
2PM-11PM FRIDAY & SATURDAY

WORKING CULTURE BREAD SELECTION . . . . .v 16  
house cultured butter, Wild Mountain Nootka rose honey, herb oil

POTATOES COURTNEY . . . . . GF 14  
TCR ranch, duck fat, chive

BUTTERMILK FRIED MUSHROOMS . . . . . GF, V 16  
TCR ranch, smoked paprika

YELLOWTAIL KAMPACHI TARTARE . . . . . GF 17  
crispy rice, yuzu mayo, furikake, calabrian chili

CHICKPEA & ROASTED SQUASH DIP . . . . .v 19  
local Brie, crudités, sumac cracker

MARINATED ITALIAN BURRATA . . . . .v 23  
house preserves, toasted flax crumble, bread, sumac cracker

GLUTEN FREE FRIED CHICKEN . . . . . GF 18  
Vancouver Island raised chicken, sea buckthorn buffalo sauce, TCR ranch, sumac pickles

TEMPURA CAULIFLOWER . . . . . GF 18  
sea buckthorn buffalo sauce, TCR ranch, sumac pickles, furikake

HOUSE MADE RAVIOLI & MEATBALLS . . . . .27  
ricotta, pecorino, tomato, chili, sourdough

TCR DRY AGED CHEESEBURGER . . . . .27  
dry aged beef patty, aged cheddar, classic sauce, sumac pickles, onion marmalade,  
tomato, potato bun, choice of side

GF = GLUTEN FREE      V = VEGETARIAN      VG = VEGAN