

Dinner

5PM-9PM

Our dishes are ingredient driven, using local products wherever possible.

Below are some of our suppliers that we are honoured to work with to create our menu.

LITTEST ACRE ORGANICS
SQUARE ROOT FARM
SAANICH ORGANICS
LANCE STAPLES - Wild food forager
SWEET BEANS ORGANIC FARM

LOCKWOOD and ISLAND FARMHOUSE CHICKEN FARMS

LOIS LAKE WEST COAST FISHCULTURE
FINEST AT SEA SEAFOOD AND BETTER SEAFOOD SUPPLY
NORTHERN DIVINE CAVIAR - BC
ACADIAN CAVIAR - NB

WORKING CULTURE BREAD

TWO RIVERS MEATS
LEGENDS HAUL
BERETTA FARMS BEEF
PRAIRIE RANCHERS GRASS FED BEEF
PARRY BAY SHEEP FARM
STILLMEADOW FARM PORK
PEI ATLANTIC BEEF PRODUCTS

starter

FRESH SHUCKED OYSTERS GF **26/47**

botanical mignonette, Graeme's 1 yr aged hot sauce

add Bruichladdich Distillery pairing presentation 1/2 DOZ +10

WORKING CULTURE BREAD SELECTION. **16**

house cultured butter, Wild Mountain Nootka rose honey, herb oil

BUTTERMILK FRIED MUSHROOMS GF, V **16**

TCR ranch, hot sauce powder

YELLOWTAIL KAMPACHI BITES GF **17**

crispy rice, yuzu, kewpie mayo, furikake, mustard seed, chili paste

MARINATED ITALIAN BURRATA. V **23**

house preserves, toasted flax crumble, bread, sumac cracker

ROASTED CARROT SALAD. GF, VG **20**

kale, walnut, meyer lemon creme, umami glaze, pine

NATURALLY RAISED BEEF TENDERLOIN TARTARE GF **22**

rose hip, black garlic sabayon, crispy grains, buttermilk fried cabbage

SNAKE RIVER FARMS KUROBUTA PORK COLLAR **30**

nixtamalized B.C. corn purée, sea buckthorn mole, cabbage, crispy onion crackling

ROASTED HOKKAIDO SCALLOPS. GF **32**

crispy cauliflower, black soy bean bbq, ranch, radish, furikake

NORTHERN DIVINE CAVIAR. 15 G, GF **82**

crème fraîche, chive, shallot, duck fat rösti

entrée

BELUGA LENTIL FRITTERS GF, VG 35
cashew, smoked beet, ras el hanout emulsion, pickled chili

HOUSE MADE SOPRESSINI PASTA 38
side stripe shrimp, clam, truffle, saffron fumet

CATCH OF THE DAY GF MP
warm confit potato & dandelion salad, sunflower seeds, tamarind sauce

BRAISED MOROCCAN PEACE COUNTRY LAMB NECK GF 52
harissa, chickpea, brassicas, savoury granola

TCR NATURALLY RAISED STEAK SELECTION

duck fat rösti, local seasonal vegetables, onion and spruce marmalade, bordelaise GF

BEEF TENDERLOIN 6 OZ 62

BEEF STRIPLOIN 12 OZ 68

48 HR BEEF SHORT RIB FOR 2 20 OZ 110

DAILY BONE-IN STEAK TO SHARE MP

add roasted Hokkaido scallop 7

add Italian burrata 60 G 16

add seared Québec foie gras 50 G 22

GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN

All parties of six or more guests will be subject to an automatic 20% gratuity on their final bill.

Casual Plates

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

PEACE COUNTRY LAMB HOT DOG	12
spruce relish, ras el hanout, crispy onion, horseradish	
MAKE IT A DOUBLE DOG	18
BUTTERMILK FRIED MUSHROOMS	GF, V 16
TCR ranch, hot sauce powder	
YELLOWTAIL KAMPACHI BITES	GF 17
crispy rice, yuzu, kewpie mayo, furikake, mustard seed, chili paste	
ARTICHOKE & DANDELION DIP	VG 18
chickpea, olive oil, chili, crudités, sumac cracker	
TEMPURA CAULIFLOWER	GF 19
sea buckthorn buffalo sauce, TCR ranch, sumac pickles, furikake	
HOUSE MADE RICOTTA RAVIOLI	19
pecorino, chili, sourdough	
GLUTEN FREE FRIED CHICKEN	GF 22
Vancouver Island raised chicken, sea buckthorn buffalo sauce, TCR ranch, sumac pickles	
TCR DRY AGED CHEESEBURGER	27
dry aged beef patty, aged cheddar, classic sauce, sumac pickles, onion marmalade, tomato, potato bun, choice of side	

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