

Lunch

PRIX FIXE

TO START

FEATURE SOUP ^{GF}
seasonal garnish

MIXED GREENS ^{GF, V}
caramelized honey & spruce vinaigrette

MAIN COURSE

MUSHROOM RIGATONI ^V
reggiano, local oyster mushrooms, chili, basil

LOCAL CATCH FISH & CHIPS ^{GF}
kosho aioli, TCR slaw, kennebec frites

PARMESAN CRUSTED CHICKEN
duck fat rösti, wild mushroom, confit tomato, roasted garlic basil emulsion

DESSERT

FEATURE DESSERT

PRIX FIXE LUNCH 39

STARTERS

- FEATURE SOUP GF 13
seasonal garnish
- CHICKPEA VERDE DIP v 16
seasonal salsa verde, olive oil, chili, crudités
- FORAGED & FARMED SALAD GF, v 19
local greens, house preserves, toasted flax crumble, caramelized honey & spruce
vinaigrette
- LITTEST ACRE FARMS KALE & BURRATA SALAD v 20
roasted garlic vinaigrette, white anchovy, chili bread crumb, lemon
- LOCAL SAANICH BEET SALAD GF 22
avocado, orange sesame vinaigrette, pickled jalapeño, shiso
- TCR SEAFOOD PLATTER GF 45
local oysters, Potatoes Courtney supreme, BC shrimp escabeche, crab roll, potato bun

SANDWICHES

sandwiches come with a choice of green salad or kennebec fries

- BC SABLEFISH TACOS 2PC 19
corn tortilla, avocado, cabbage slaw, sea buckthorn and miso bbq sauce, black soy
bean salsa, pickled onion, cilantro, lime
- TCR DRY AGED CHEESEBURGER 22
natural beef patty, aged cheddar, classic sauce, sumac pickles, lettuce, potato bun
- CRISPY CAULIFLOWER CLUB SANDWICH v 25
blackened mushrooms, aged cheddar, lettuce, pickled onion, tomato, kosho aioli,
ciabatta
- BRAISED BEEF SHORTRIB OPEN FACE SANDWICH v 28
Working Culture sourdough, truffle purée, stinging nettle verde, house preserves,
mustard greens

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

ENTRÉES

CHICKPEA & BLACK BEAN FRITTERS	VG 22
french lentils, pickled beets, seasonal greens, stinging nettle verde, chili	
MUSHROOM RIGATONI	v 22
reggiano, local oyster mushrooms, chili, basil	
TCR FISH & CHIPS	GF 22
crispy buttermilk fried rock cod, kosho aioli, TCR slaw, mustard, kennebec frites	
CATCH OF THE DAY	GF 32
confit potato, sunflower seeds, tamarind emulsion	
PARMESAN CRUSTED CHICKEN BREAST	GF 31
duck fat rösti, wild mushroom, confit tomato, roasted garlic basil emulsion	
STRIPLOIN STEAK FRITES	GF 38
kennebec fries, caramelized onion and spruce jam, bordelaise	

SIDES & ADDITIONS

HOUSE MADE SUMAC CRACKERS	5
KENNEBEC FRIES & MAYO	6
FARM GREEN SALAD	6
SOURDOUGH BREAD AND BUTTER	8
FEATURE SOUP	8
ADD EGG OR AVOCADO	4
ADD BACON	6
ADD CHICKEN BREAST	15
ADD LOIS LAKE STEELHEAD TROUT	14
ADD BEEF SHORTRIB	19

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

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