

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



Lunch

DINE AROUND & STAY IN TOWN 2024

AVAILABLE NOW THROUGH FEBRUARY 11TH

LUNCH \$35

MONDAY - FRIDAY 11AM-2PM

BRUNCH \$35

WEEKENDS 7AM-2PM

DINNER \$65

DAILY FROM 5PM

Please see our feature Dine Around menu

MONDAY - FRIDAY 11AM - 2PM

STARTERS

POTATOES COURTNEY GF 9
duck fat, TCR buttermilk ranch, chive

BUTTERNUT SQUASH SOUP GF, VG 14
coconut, turmeric, pickled onion, sumac pumpkin brittle

CHICKPEA VERDE DIP VG GF 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

KALE & BURRATA CAESAR GF 23
roasted garlic vinaigrette, white anchovy, Reggiano crisp, lemon, chili

SANDWICHES

sandwiches come with a choice of soup, green salad or kennebec fries

TCR DRY AGED CHEESEBURGER 22
natural beef patty, aged cheddar, classic sauce, pickled onion & tomato jam, lettuce,
potato bun

CRISPY PARMESAN CAULIFLOWER SANDWICH v 25
mushrooms conserva, aged cheddar, lettuce, pickled onion & tomato jam, kosho aioli,
ciabatta

CRISPY PARMESAN CHICKEN SANDWICH 25
mushrooms conserva, parmesan crisp, lettuce, pickled onion & tomato jam, kosho aioli,
ciabatta

BRAISED BEEF SHORTRIB OPEN FACE SANDWICH 28
Working Culture sourdough, burrata, stinging nettle verde, mustard greens

SIDES

SIDE KENNEBEC FRIES & MAYO GF 6

SIDE FARM GREEN SALAD GF 6

SIDE SOURDOUGH BREAD & BUTTER 8

SIDE FEATURE SOUP GF 8

SIDE BEET SALAD GF 8

ENTRÉES

ROASTED LOCAL SAANICH BEETS	GF, VG	22
chickpea fritter, avocado, orange sesame vinaigrette, pickled jalapeño		
WINTER MUSHROOM LINGUINI	V	22
Reggiano, tomato, lemon, chili, chive		
TCR FISH & CHIPS	GF	22
crispy buttermilk fried rock cod, kosho aioli, TCR slaw, mustard, kennebec frites		
WILD MUSHROOM QUESADILLA	GF, V	23
corn tortilla, cheddar, pickled peppers, tomatillo & jalapeno, chili crema		
DUNGENESS CRAB & POTATO RAVIOLI		31
ver jus beurre blanc, nutritional yeast & pumpkin seed crumble		
CATCH OF THE DAY	GF	34
confit potato salad, pickled peppers, radish, kosho emulsion		
POTATO CRUSTED CHICKEN BREAST	GF	31
duck fat rösti, wild mushroom, confit tomato, roasted garlic parmesan emulsion		
STRIPLOIN STEAK FRITES	GF	38
kennebec fries, salsa verde, bordelaise		

ADDITIONS

ADD EGG OR AVOCADO	GF	4
ADD BACON	GF	6
ADD CHICKPEA & BLACK BEAN FRITTERS	3 PC, GF	8
ADD CHICKEN BREAST	GF	15
ADD CATCH OF THE DAY	GF	14
ADD BRAISED BEEF SHORTRIB	GF	19

DESSERT

OLIVE OIL CAKE	GF	12
winter citrus, mascarpone		
FEATURE DESSERT		MP
Chef's selection		

GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN

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