

# Lunch

## PRIX FIXE

### TO START

FEATURE SOUP <sup>GF</sup>  
seasonal garnish

OR

MIXED GREENS <sup>GF, V</sup>  
caramelized honey & spruce vinaigrette

### MAIN COURSE

MUSHROOM LINGUINI <sup>V</sup>  
Reggiano, tomato, local oyster mushrooms, chili, basil

OR

TCR FISH & CHIPS <sup>GF</sup>  
crispy buttermilk fried rock cod, kosho aioli, TCR slaw, mustard, kennebec frites

OR

POTATO CRUSTED CHICKEN <sup>GF</sup>  
duck fat rösti, wild mushroom, confit tomato, roasted garlic parmesan emulsion

### DESSERT

CHOCOLATE OLIVE OIL CAKE <sup>GF</sup>  
almond, espresso ice cream

PRIX FIXE LUNCH . . . . .39

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  
mushroom conserva, aged cheddar, lettuce, pickled onion & tomato jam, kosho aioli, ciabatta

CRISPY PARMESAN CHICKEN SANDWICH . . . . . 25  
mushroom 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
- OYSTER 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

- CHOCOLATE OLIVE OIL CAKE . . . . . GF 12  
almond, espresso ice cream
- FEATURE DESSERT . . . . . MP  
Chef's selection

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.*