

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

PRIX FIXE

TO START

FEATURE SOUP ^{GF}
seasonal garnish

OR

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

MAIN COURSE

MUSHROOM CASARECCE ^V
stinging nettle pesto, chili, oyster mushroom, Reggiano, olive oil

OR

TCR FISH & CHIPS ^{GF}
crispy buttermilk fried rock cod, kosho aioli, TCR slaw, mustard, kennebec frites

OR

POTATO CRUSTED CHICKEN BREAST ^{GF}
duck fat rösti, oyster mushroom, confit tomato, roasted garlic parmesan emulsion

DESSERT

CHOCOLATE OLIVE OIL CAKE ^{GF}
almond, espresso ice cream

PRIX FIXE LUNCH39

MONDAY - FRIDAY 11AM - 2PM

STARTERS

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

SOUP OF THE DAY 14
seasonal accompaniments

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 24
roasted garlic vinaigrette, white anchovy, Reggiano crisp, lemon, chili

SANDWICHES

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

TCR DRY AGED CHEESEBURGER 24
natural beef patty, aged cheddar, classic sauce, pickled onion & tomato jam, lettuce,
potato bun

CRISPY PARMESAN CAULIFLOWER SANDWICH V 25
mushroom conserva, parmesan, lettuce, pickled onion & tomato jam, kosho aioli,
ciabatta

CRISPY PARMESAN CHICKEN SANDWICH 25
mushroom conserva, parmesan, 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 FRITES & MAYO GF 6

SIDE FARM GREEN SALAD GF 6

SIDE FOCACCIA & BUTTER 8

SIDE FEATURE SOUP GF 8

SIDE BEET SALAD GF 8

PASTA

MUSHROOM CASARECCE	v 26
stinging nettle pesto, chili, oyster mushroom, Reggiano, olive oil	
LINGUINE & CLAMS	23
white wine, garlic, butter, chili, fine herbs	
POTATO RAVIOLI	29
Dungeness crab, saffron butter emulsion, nutritional yeast	

ENTRÉES

ROASTED LOCAL SAANICH BEETS	GF, VG 22
chickpea fritter, avocado, orange sesame vinaigrette, pickled jalapeño	
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 salad, pickled peppers, radish, kosho emulsion	
POTATO CRUSTED CHICKEN BREAST	GF 31
duck fat rösti, oyster mushroom, confit tomato, roasted garlic parmesan emulsion	
ALBERTA STRIPLOIN STEAK FRITES	8OZ GF 42
kennebec frites, caramelized onion jam, 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 16
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.