

lighter fare

YOGURT & HOUSEMADE GRANOLA GF	16
almonds, poached and dried fruit	
APPLE & CINNAMON OATMEAL GF, V	16
almonds, hemp hearts, pumpkin seeds, apple butter	
FORAGED & FARMED SALAD V	22
avocado, seasonal vegetables, pumpkin seeds, honey and spruce vinaigrette	
AVOCADO TARTINE V	23
Working Culture sourdough, pesto, kale, burrata, chili	

eggs

TCR CLASSIC BREAKFAST	24
two eggs any style, bacon or sausage, hashbrowns, charred tomatoes, choice of toast	
THE MAGNOLIA OMELETTE GF	28
three local farm eggs, dungeness crab, aged cheddar, chives, smoked paprika hollandaise, choice of hashbrowns or greens	
BREAKFAST SANDWICH	24
over medium local farm egg, onion & tomato jam, cheddar, lettuce, avocado, bacon, ciabatta, choice of hashbrowns or greens	
TCR DUCK CONFIT HASH GF	26
two poached local farm eggs, duck fat rösti, avocado, radish salad, chili crema, scallion	
SHAKSHUKA V	26
two poached local farm eggs, chickpea fritters, confit tomato, avocado, kale, ras el hanout, sesame seed crumble, Working Culture sourdough toast *vegan option available	
MUSHROOM TOSTADA GF	24
two sunny side up local farm eggs, corn tortilla, avocado, aged cheddar, fermented black bean salsa, chili crema, scallion	

benedicts

	HALF FULL
SMOKED SALMON	16 26
two poached local farm eggs, ricotta, pickled beet capers, english muffin, smoked paprika hollandaise, choice of hashbrowns or greens	
HAM & PROSCIUTTO	16 26
two poached local farm eggs, aged cheddar, salsa verde, butter croissant, smoked paprika hollandaise, choice of hashbrowns or greens	
GREEN V	16 26
two poached local farm eggs, ricotta, seasonal local vegetables, avocado, english muffin, smoked paprika hollandaise, choice of hashbrowns or greens	

waffles & french toast

WORKING CULTURE CHOCOLATE SOURDOUGH FRENCH TOAST	26
macadamia nut peanut butter, banana, berry compote, chantilly cream	
GLUTEN FREE BUTTERMILK WAFFLES GF	22
seasonal fruit compote, chantilly cream, candied walnuts	
GLUTEN FREE BUTTERMILK FRIED CHICKEN & WAFFLES GF	27
sumac pickles, slaw, fermented chili maple gravy	

pastries

BUTTER CROISSANT	4
BLUEBERRY SCONE	4
CHEDDAR & SCALLION SCONE	4
SEASONAL MUFFIN	4
PASTRY BASKET 5 PIECES	15
house selection	

sides

KENNEBEC HASHBROWNS GF	5
BACON OR SAUSAGE GF	6
AVOCADO GF	5
GREEN SALAD GF	6
SEASONAL FRUIT BOWL GF	6
WORKING CULTURE TOAST	6
organic sourdough or multigrain	

from the bar

TCR CAESAR 1.5oz	14
vodka, Walter's, house rim	
MIMOSA 5oz	14
sparkling wine + fresh squeezed orange	
SPIKED COFFEE 1.5oz	16
Sheringham coffee liqueur, Stillhead Whisky Cream, SOV Quad Sec, Drumroaster espresso	
TCR TODDY 2oz	16
Devine Glen Saanich Wine Cask, local honey, lemon, cinnamon stick	
DRAUGHT BEER 17oz	9-11
ask for current selection	
FEATURE WINE5oz	11
ask for current selection	
ESPRESSO	4.5
CAPPUCINO FLAT WHITE	6
LATTE	7
SILK ROAD LOOSE LEAF TEA	5
FRESH SQUEEZED ORANGE JUICE	9
FRESH FRUIT SMOOTHIE	11
strawberry, banana, coconut, almond	
CULTURED KOMBUCHA	10
'Nettles & Petals'	