

happy hour

FROM THE KITCHEN

FRESH SHUCKED OYSTERS.....	3.5 EACH
elderflower mignonette, Graeme's 2 yr hot sauce	
FOCACCIA.....	8
cultured butter, sea salt	
WARM OLIVES	GF, VG 12
selection of marinated olives, lemon, extra virgin olive oil, fine herbs	
KALE CAESAR SALAD	GF, V 15
Reggiano, chili, roasted garlic vinaigrette	
BUTTERMILK FRIED MUSHROOMS	GF, V 16
ranch, hot sauce powder	
AMBERJACK BITES	GF 16
crispy rice, yuzu, furikake, kewpie mayo, chili	
BUTTERMILK FRIED CHICKEN TENDERS	GF 16
ranch, sumac pickles	
DRY AGED CHEESEBURGER.....	18
dry aged beef patty, aged cheddar, classic sauce, sumac pickles, tomato & onion jam, potato bun, choice of side	
PVT CHARCUTERIE HAM HOCK TERRINE.....	v 14
selection of house pickles, grainy mustard	
CHEESE PLATE.....	v 17
selection of two cheeses, walnut crumble, TCR preserves, focaccia	
TCR FRIES.....	GF, V 7
classic sauce	
SIDE GREEN SALAD.....	GF, V 7
caramelized honey & spruce vinaigrette	

FROM THE BAR

CLASSIC COCKTAILS.....	2-3 OZ 12
your choice: gin or vodka martini, negroni, boulevardier, old fashioned, manhattan, gimlet, aviation, daiquiri, margarita, whiskey sour...	
FEATURE WINE.....	5 OZ 11
FEATURE DRAUGHT BEER	16 OZ 6.5

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

THE *Courtney Room*

AVAILABLE DAILY 2PM-5PM
DINE IN ONLY