

*starters*

FOCACCIA . . . . . v 10  
cultured butter, Nootka rose honey, sea salt, herb oil

POTATOES COURTNEY . . . . . GF 13  
duck fat, TCR buttermilk ranch, chive

TURMERIC & MOREL MUSHROOM VELOUTÉ . . . . . VG,GF 15  
chickpea & black bean fritter, pickled onion, herb salad

*salads*

FORAGED & FARMED SALAD . . . . . GF, V 20  
caramelized honey & spruce vinaigrette, salal berries, Nostrala, house preserves, sumac pumpkin seed

LOCAL BEET & CHICORY SALAD . . . . . GF, VG 21  
confit winter citrus, orange vinaigrette, everything crumble

KALE CAESAR SALAD . . . . . GF 22  
roasted garlic vinaigrette, white anchovy, Reggiano, lemon, chili

TCR ROASTED CHICKEN & KALE SALAD. . . . . GF 27  
cabbage, pickled peppers, carrot, crispy nori, cashew, sweet sesame & chili vinaigrette

*additions*

ADD AVOCADO . . . . . GF 5

ADD MARINATED BURRATA . . . . . GF 9

ADD CHICKEN BREAST . . . . . GF 10

ADD LING COD . . . . . GF 10

*sides*

SIDE KENNEBEC FRITES & MAYO. . . . . GF 6

SIDE FARM GREEN SALAD . . . . . GF 6

SIDE FEATURE SOUP . . . . . GF 8

SIDE LOCAL BEET SALAD . . . . . GF 8

*sandwiches*

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

BURRATA & SOURDOUGH . . . . . v 25  
Working Culture sourdough, green garlic salsa verde, walnut crumble, poached wild berries, fine herb

ROAST BEEF SANDWICH . . . . . 30  
slow roasted beef striploin, aged cheddar, green garlic salsa verde, tomato jam, horseradish aioli, ciabatta, bordelaise

TCR DRY AGED CHEESEBURGER . . . . . 29  
dry aged Alberta AAA striploin beef patty, aged cheddar, classic sauce, tomato jam, sumac pickles, lettuce, potato bun

*mains*

ROASTED WINTER SQUASH. . . . . GF, VG 32  
tofu & cashew salad, hearty kale, huckleberry, ras el hanout emulsion

TCR FISH & CHIPS . . . . . GF 26  
crispy buttermilk fried rock cod, kosho aioli, TCR slaw, mustard, kennebec frites

GERMAN BUTTER POTATO AGNOLOTTI . . . . . 34  
Dungeness crab, saffron, roasted garlic emulsion, nutritional yeast, charcoal oil

ROASTED B.C. LING COD . . . . . GF 35  
olive oil confit potato salad, roasted squash, pickled peppers, kosho emulsion

POTATO CRUSTED CHICKEN BREAST . . . . . GF 34  
Vancouver Island chicken breast, fried rice, soy pickled mushrooms, confit tomato, hearty greens, savoury chicken jus

ALBERTA RAISED STRIPLOIN STEAK FRITES . . . . . 7OZ, GF 45  
kennebec frites, caramelized onion jam, salsa verde, bordelaise

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.