

our partners

The Courtney Room seeks to convey the bounty of the West Coast through our menu offerings. Our dishes are ingredient driven and celebrate seasonality

Below are some of our suppliers that we are honoured to work with to create our menu.

- LITLLEST ACRE ORGANICS
- SQUARE ROOT ORGANIC FARM
- SAANICH ORGANICS
- LANCE STAPLES - Wild food forager
- SWEET BEANS ORGANIC FARM
- REGROWTH FARM & FIBER MUSHROOMS

- ISLAND FARMHOUSE CHICKEN FARM

- LOIS LAKE WEST COAST FISHCULTURE
- FINEST AT SEA SEAFOOD & COWICHAN VALLEY SEAFOOD
- 46 SOUTH SEAFOOD

- ACADIAN CAVIAR - NB

- WORKING CULTURE BREAD

- TWO RIVERS MEATS
- LEGENDS HAUL
- BERETTA FARMS BEEF
- TANNADICE BEEF FARM (COURTENAY, B.C.)
- PEI ATLANTIC BEEF PRODUCTS

- PARRY BAY SHEEP FARM (METCHOSIN, B.C.)
- STILLMEADOW FARM PORK (METCHOSIN, B.C.)

prix fixe lunch

to start

FEATURE SOUP ^{GF}
seasonal garnish

OR

GREEN SALAD ^{GF, V}
caramelized honey & spruce vinaigrette

main

MUSHROOM RIGATONI ^V
green garlic pesto, chili, oyster mushroom, Reggiano, olive oil

OR

ROASTED BC LINGCOD ^{GF}
olive oil confit potato salad, roasted squash, pickled peppers, kosho emulsion

OR

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

dessert

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

PRIX FIXE LUNCH 45

THE Courtney Room

lunch
MONDAY - FRIDAY 11AM-230PM

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.