

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

ISLAND FARMHOUSE CHICKEN FARM

FINEST AT SEA SEAFOOD
WEST PACIFIC SEAFOOD
46 SOUTH SEAFOOD

ACADIAN CAVIAR - NB

WORKING CULTURE BREAD

TWO RIVERS MEATS
LEGENDS HAUL
BERETTA FARMS BEEF

lunch prix fixe

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}

crispy potato brandade, bok choy, confit tomato, kosho nage

OR

VANCOUVER ISLAND POTATO CRUSTED CHICKEN BREAST ^{GF}

crispy rice, oyster mushrooms, carrot & cashew salad, huckleberry chicken jus

dessert

CHOCOLATE OLIVE OIL CAKE ^{GF}

almond, espresso ice cream

OR

FEATURE DESSERT

seasonal ingredients

PRIX FIXE 45

THE Courtney Room

MONDAY - FRIDAY 11AM-230PM

starters

FOCACCIA	v	10
cultured butter, Nootka rose honey, sea salt, herb oil		
WARM OLIVES	GF, VG	12
selection of marinated olives, lemon, extra virgin olive oil, fine herbs		
POTATOES COURTNEY	GF	13
duck fat rösti, TCR buttermilk ranch, chive		
TURMERIC & MOREL MUSHROOM VELOUTÉ	GF, VG	15
chickpea & black bean fritter, pickled onion, herb salad		
BURRATA & SOURDOUGH	v	18
Working Culture sourdough, salsa verde, walnut crumble, poached wild berries, fine herbs		

salads

FORAGED & FARMED SALAD	GF, V	18
caramelized honey & spruce vinaigrette, salal berries, Nostrala, house preserves, sumac pumpkin seed		
KALE SALAD	GF	22
roasted garlic vinaigrette, white anchovy, Reggiano, lemon, chili		
LAMB BACON NEW POTATO SALAD	GF	25
medium poached egg, roasted peppers, smoked lamb bacon, chicory, sherry, olive oil, almond crumble		
TCR ROASTED CHICKEN & KALE SALAD	GF	27
cabbage, 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

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.

sandwiches

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

CHICKEN SALAD SANDWICH	27
pulled Vancouver Island chicken leg, sea buckthorn bbq sauce, crispy bacon, TCR slaw, pickled shallot ranch, ciabatta	
ROAST BEEF SANDWICH	30
slow roasted AAA beef striploin, aged cheddar, green garlic salsa verde, tomato jam, horseradish aioli, ciabatta, bordelaise	
TCR DRY AGED CHEESEBURGER	29
dry aged Alberta AAA beef patty, aged cheddar, classic sauce, tomato jam, sumac pickles, lettuce, potato bun	

main

CHARCOAL GRILLED TOFU	GF, VG	32
carrot & cashew salad, crispy rice, pickled shiitake mushroom, ras el hanout emulsion		
TCR FISH & CHIPS	GF	26
crispy buttermilk fried 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	38
crispy potato brandade, bok choy, confit tomato, kosho nage		
VANCOUVER ISLAND POTATO CRUSTED CHICKEN BREAST	GF	36
crispy rice, oyster mushrooms, carrot & cashew salad, huckleberry chicken jus		
ALBERTA RAISED GRILLED FLAT IRON STEAK FRITES	7OZ, GF	46
kennebec frites, caramelized onion jam, salsa verde, bordelaise		

sides

SIDE KENNEBEC FRITES & MAYO	GF	6
SIDE FARM GREEN SALAD	GF	6
SIDE FEATURE SOUP	GF	8
SIDE BEET SALAD	GF	8
SIDE CONFIT POTATO SALAD	GF	8