

happy hour

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 7

FROM THE KITCHEN

FRESH SHUCKED OYSTERS.....3.5 EACH
Champagne 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

POTATOES COURTNEY GF 13
TCR buttermilk ranch, duck fat, chives

KALE CAESAR SALAD GF, V 16
Reggiano, chili, white anchovy, roasted garlic vinaigrette

DRY AGED CHEESEBURGER..... 18
dry aged beef patty, aged cheddar, classic sauce, sumac pickles, potato bun, choice of side

CHEESE PLATE..... v 17
artisan cheese, TCR preserves, seeded lavash

TCR FRIES..... GF, V 7
classic sauce

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

THE Courtney Room

AVAILABLE DAILY 3PM-5PM
DINE IN ONLY