

lunch prix fixe

to start

FEATURE SOUP ^{GF}
seasonal garnish

or

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

main

MUSHROOM CASARECCE ^V
passata, oyster mushroom, Pecorino Romano, fresh herbs

or

ROASTED BC LINGCOD ^{GF}
crispy potato brandade, brassica, confit tomato, coconut & kosho nage

or

VANCOUVER ISLAND POTATO CRUSTED CHICKEN BREAST ^{GF}
du puy lentils, root vegetable fondant, date purée, caramelized miso jus

or

ALBERTA RAISED GRILLED FLAT IRON STEAK FRITES ^{7OZ, GF}
kennebec frites, salsa verde, bordelaise **+\$12**

dessert

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

or

FEATURE DESSERT
seasonal garnishes

PRIX FIXE 45

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

starters

FOCACCIA	v	10
cultured butter, local 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		
FEATURE SOUP	GF, VG	15
seasonal garnishes		

salads

FORAGED & FARMED SALAD	GF, V	18
caramelized honey & spruce vinaigrette, wild berries, house preserves, sumac pumpkin seed		
LITTLEST ACRE BEET SALAD	V, GF	22
mustard greens, whipped ricotta, puffed buckwheat, elderflower vinaigrette		
ROASTED VANCOUVER ISLAND CHICKEN SALAD	GF	27
hearty greens, confit potato, yuzu vinaigrette, sesame crumble		

additions

ADD AVOCADO	GF	5
ADD MARINATED BURRATA	GF	9
ADD CHICKEN BREAST	GF	10
ADD LING COD	GF	10

pasta

MUSHROOM CASSARECE	v	26
passata, oyster mushroom, Pecorino Romano, fresh herbs		
ADD MARINATED BURRATA		9
BUTTER POTATO & CRAB AGNOLOTTI		28
Dungeness crab, pumpkin seed crumble, butter emulsion, charcoal		
RISOTTO VERDE	V, GF	26
wild mushrooms, fresh herbs, Nostrala, hazelnut		
ADD SHAVED WINTER TRUFFLE		14

sandwiches

all sandwiches come with a choice of soup, green salad or kennebec frites;
substitute side Potatoes Courtney or Kale Caesar +\$4

PULLED CHICKEN SALAD SANDWICH	27
pulled Vancouver Island chicken leg, crispy bacon, TCR slaw, pickled shallot ranch, ciabatta	
MUSHROOM & BURRATA TOASTIE	v 26
Working Culture sourdough, whipped burrata, salsa verde, oyster mushrooms	
TCR DRY AGED CHEESEBURGER	29
Alberta AAA beef patty, aged cheddar, classic sauce, sumac pickles, lettuce, potato bun	

mains

TCR FISH & CHIPS	GF 26
crispy buttermilk fried cod, kosho aioli, TCR slaw, mustard, kennebec frites	
ROASTED B.C. LING COD	GF 38
crispy potato brandade, brassica, confit tomato, coconut & kosho nage	
VANCOUVER ISLAND POTATO CRUSTED CHICKEN BREAST	GF 36
du puy lentils, root vegetable fondant, date purée, caramelized miso jus	
ALBERTA RAISED GRILLED FLAT IRON STEAK FRITES	7OZ, GF 46
kennebec frites, salsa verde, bordelaise	

sides

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

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All parties of six or more guests will be subject to an automatic 20% gratuity on their final bill.

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 the suppliers that we are honoured to work with to create our menu.

LITTLEST ACRE ORGANICS
SQUARE ROOT ORGANIC FARM
LANCE STAPLES - WILD FOOD FORAGER
SWEET BEANS ORGANIC FARM
SAANICH ORGANICS
WEST COAST MYCOLOGY

FINEST AT SEA SEAFOOD
46 SOUTH SEAFOOD

WORKING CULTURE BREAD
NOOTKA ROSE MILLING

TWO RIVERS MEATS
LEGENDS HAUL
PEACE COUNTRY LAMB
PRIMROSE FARMS
MCLEOD'S LEAP
TRUE NORTH FARM