

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.....	GF 3.5 EACH	
Champagne mignonette, Graeme's 3 yr hot sauce		
FOCACCIA.....	V	8
cultured butter, sea salt		
WARM OLIVES.....	GF, VG	13
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	16
Pecorino, chili, white anchovy, roasted garlic vinaigrette		
DRY-AGED CHEESEBURGER.....		22
dry aged beef patty, aged cheddar, classic sauce, sumac pickles, potato bun, choice of side		
COMTÉ AND CRACKERS.....	V	17
TCR preserves, seeded lavash		
TCR FRIES.....	GF, V	7
classic sauce		
KAVIARI "BAERI ROYAL" CAVIAR..	20 GRAMS, GF	140
German potato chips, crème fraiche, chive		
AMBERJACK SMOKIE.....	GF	9
deli mustard		

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

THE *Courtney Room*

AVAILABLE DAILY 3PM-5PM
DINE IN ONLY