dine around 2026

brunch

$45 PER PERSON

starter

BEET & SAFFRON SOUP GF, V
candied hazelnuts, garden herbs, crème fraîche

Lightning Rock 2022 Elysia Vineyard, Blanc de Noirs, Brut Nature
Pinot Noir • British Columbia, Canada
Herald St. x TCR Oaklands Raku Pale Ale 473ml

WINTER GREEN SALAD GF, V
spruce & honey vinaigrette, pickled onion

Neighbourly 2024 Saanich Peninsula, Vancouver Island
Pinot Gris • British Columbia, Canada
Île Sauvage x TCR Concensus Aromatized Berlinerweisse 473ml

main

SHAKSHUKA V
marinated kale, avaocado, poached egg, sesame crumble

Clos du Soleil 2023 Washington Series
Sangiovese • Crafted in British Columbia, Canada
Four Winds HuftGold Pilsner 17oz

MUSHROOM BENEDICT V
oyster mushroom duxelles, buttermilk biscuit, paprika hollandaise

Ogier 2023 Artésis, Côtes du Rhône
Grenache Blanc/Roussanne • Rhône Valley, France
Small Gods BC Pale Ale 473ml

BISCUITS & GRAVY
house made buttermilk biscuit, sausage gravy, bitter greens

Álvaro Castro 2019
Touriga Nacional/Tinta Roriz • Dão, Portugal
DageraadAmber Belgian Pale 17oz

sweet

WINTER SQUASH CREAM PUFF
caramelia squash cremeux, cinnamon mousse, brown butter crumb

Château Orignac Pineau des Charentes
Merlot/Cabernet Sauvignon • South West France
Whistle Buoy Dark Lager 473ml

THE Courtney Room

GF = GLUTEN FREE V = VEGETARIAN VG= VEGAN

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