


THE COMMON STOVE

Lunch Friday & Saturday | Dinner Wednesday to Sunday

 **Tarlant Champagne** 19/gls
Fantastic, Family-owned Grower Champagne

 **The Edmund Fitzgerald** 14
Gin, Lemon, Lillet Blanc, Benedictine

 **Naked & Shameless** 14
Mezcal, Aperol, Chartreuse, Lime

APPETIZERS

Bone Marrow 18
Parsley, Capers, Shallot & Sourdough

 **Spring Salad** 14
Arugula, Asparagus, Pistachio, Fava Beans, Radish

Fire-Roast Scallops 25
Cauliflower Puree, Dill Oil

Steak Tartare 20
Pickled Mushrooms, Tokyo Turnip, Capers, Egg Yolk

Kitchen Bread 5
House-made Sourdough, Whipped Butter

Burrata & Ham (for 2) 22
House-made Ham & Sourdough, Apple

FROM OUR WOOD-FIRED GRILL

East Coast Halibut 35
Smoked Celeriac Puree, Maitake Mushroom, Sherry

 **Agnolotti Pasta** 23
Ricotta-filled Pasta, Peas, Lemon, Mint

 **Fire-Roast Eggplant** 21
Sunchoke Puree, Almond-Cucumber Relish, Lentils

The Swinton Burger 24
Shortrib, Chuck & Dry-aged Ribeye Beef Patty, Potato Bun, Caramelized Onions, Fries

WOOD-FIRED STEAKS

Dry-aged, Grass-fed, Ontario Beef

Ribeye (16oz) 60
with Chimichurri Sauce
Dry-aged for 45 days
Rich, buttery & juicy.


Porterhouse (35oz) 155
with Bone Marrow & Chimichurri
for 2 - 3 people
Part striploin, part fillet. Meaty, tender.

Cowboy Ribeye (30 - 50oz)
with Chimichurri Sauce
for 3 - 5 people, \$4 / oz
Fatty & juicy. Worth the wait!

Fillet (7oz) 47
with Yukon Gold Fries
Aged for 28 days
Light, lean & tender.

VEGETABLE SIDES


 **Yukon Gold Fries** 8
Garlic Aioli


 **Common Salad** 8
Boston Bib Lettuce, Shallot, Herbs


 **Heirloom Carrots** 11
Dates, Almonds, Zhug

Brussels Sprouts 9
Soy & Fish Sauce, Peanut, Togarashi

DESSERTS

 **Kindred Chocolates** 4 for \$9
Ask your server for today's flavours!

 **Garden Semifreddo** 11
Fire-roast Berries, Marjoram

 **Sticky Toffee Pudding** (for 2) 14
Butterscotch Sauce, Mascarpone Cream

SUNDAY ROAST 39

LIMITED AVAILABILITY!

Prime Rib Roast beef (10oz),
Roast Potatoes, Yorkshire Pudding,
Roast Carrots & Brussels Sprouts,
House Gravy & Horseradish