

Fall

THE COMMON STOVE

Dinner Tuesday to Sunday | Brunch on Sunday

APPETIZERS (ideal for sharing)

Grilled Leeks	Hazelnut, Salsa Macha, Herb Oil	17
Mackerel Crudo	Cantaloupe, Celery, Mint Oil, Ajo Blanco	22
Double Bone Marrow	Parsley Salad, Flatbread	26
Steak Tartare	Poblano Peppers, Smoked Aioli, Parmesan, Flatbread	23
Burrata Salad	Grilled Peaches & Plums, Bitter Leaves, Shallot, Walnut	24
Beef Bread	~ limited availability ~ Brioche, Blue Cheese, Beef Demi	26

ENTRÉES

Gnocchi & Merguez Sausage	Lemon, Tarragon	32
Venison	Striploin, Blueberry, Celery Root, Cocoa Demi	58
Ricotta Raviolo	Duck Yolk, Crispy Kale, Walnuts	29
Swinton Burger & Fries	Handeck Cheese, Onion Jam, Pepperoncini Aioli	30
Eggplant & Hummus	Navy Beans, Gochujang, Watercress, Nut Brittle	26
Halibut	Swiss Chard, Baby Turnips, Mussels, Herb Buerre Blanc	39

SIDES TO SHARE (\$8 with any steak)

Fries	Garlic Aioli	9
Heirloom Carrots	Spiced Zhug, Dates, Almonds	15
Boston Bib Lettuce	Shallots, Herbs, Vinaigrette	10
Duck-Fat Chop House Potatoes	Pepperoncini Aioli	15

STEAKS Add a side dish to your steak for \$8

Fillet (7oz)	Light, Lean & Tender. Aged for 28 days , with Béarnaise	59
Ribeye (16oz)	Rich, Fatty, Juicy. Dry-aged for 40 days , with Chimichurri	88
Ribeye (20oz)	Rich, Beefy. Dry-aged for 80 days , with Dry-aged Beef Butter, Chimichurri	125
Porterhouse (35oz)	Meaty, Tender, with Bone Marrow & Chimichurri	175
Cowboy Ribeye (30-50oz)	Fatty & Juicy. Dry Aged for 80 days , with Chimichurri	\$5/oz

NEIGHBOURHOOD NIGHTS Weekly, Tuesday to Friday 7pm - 8pm

Burger & Beer	on a Brioche bun, Handeck Cheese, Onion Jam, Pickled Relish, Fries + a draft beer	33
Pasta & Wine	Merguez Sausage Gnocchi, or Ricotta Raviolo + a glass of picnic wine	35
Steak & Fries	7oz Fillet: Light, Lean & Tender. Aged for 28 days, with Béarnaise + Fries	59

Sundays from 4:30pm THE BRITISH SUNDAY ROAST

8oz Picanha Beef	Yorkshire Pudding, Roast Potatoes, Carrots, Greens, Gravy, Horseradish	46
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SIMCOE TAVERN

A cozy bistro
at 140 Mississauga St. E.



Orillia's Pub
9 Matchedash St N



Sunday Brunch
10:30am - 1pm

LUCA

High-Octane Italian!
55 Mulcaster St, Barrie

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Mimosa	Sparkling Wine, Fresh Orange & Grapefruit	13
	Order one booze-free as a 'Mock-mosa'	9
Classic Caesar	with Vodka or Tequila	14
	Or booze-free	12

BRUNCH FAVOURITES

Avocado Hash Brown	Duck-fat Chop House, 2 Poached Eggs, Zhug	23
Cinnamon Bun	Cream Cheese Icing	17
Steak Tartare	Poblano Peppers, Smoked Aioli, Parmesan, Biscuit	22
Burrata Salad	Grilled Peaches & Plums, Bitter Leaves, Walnut, Biscuit	21
English Breakfast	Sausage, Bacon, Beans, Mushrooms, Tomato, Fried Eggs	23
Shakshuka	Poached Eggs, Tomato, Onion, Chimichurri, Feta, Biscuit	22
Brunch Burger	Bacon, Egg, Cheese, Onion Jam, Crispy Shallot & Fries	30
Eggplant & Hummus	Navy Beans, Gochujang, Watercress, Nut Brittle (add 2 Poached Eggs +4)	21

BENNYS

Seafood Benny	Crab & Halibut Fishcake, 2 Eggs, Hollandaise	26
Zucchini Benny	2 Eggs, Hollandaise	18
Mushroom Benny	2 Eggs, Hollandaise, Biscuit	20
Bacon Benny	2 Eggs, Hollandaise, Biscuit	21
Combo Benny	Mushrooms & Bacon, 2 Eggs, Hollandaise, Biscuit	23

STEAK & EGGS

All steaks come with Fried Eggs, Biscuit, Hollandaise, Salad

(for 1) Fillet (7oz)	Light, Lean & Tender. Aged for 28 days	59
(for 2) Ribeye (16oz)	Rich, Fatty, Juicy. Dry-aged for 40 days	88
(for 4) Porterhouse (35oz)	Meaty, Tender. Aged for 28 days	175

DESSERT

Sticky Toffee Pudding (for 2)	Butterscotch Sauce, Mascarpone	16
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from 4:30pm THE BRITISH SUNDAY ROAST

8oz Picanha Beef Yorkshire Pudding, Roast Potatoes, Carrots, Greens, Gravy, Horseradish

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Private Dining

Ask your server for info!



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at 140 Mississauga St. E.



Neighbourhood Nights!

turn over for dinner deals

Tuesday to Friday

from 7pm - 8pm.

SIDES

Duck-Fat Chop House		
Hollandaise	14	
House-Cured Bacon		
Maple Syrup	9	
Fries	Garlic Aioli	9
Cheddar Biscuit		4