

Fall

THE COMMON STOVE

Dinner Tuesday to Sunday | Brunch on Sunday

SMALL

- Oysters** Hot Sauce, Mignonette, Lemon, Scotch **24 / half-dozen**
- Scallop Crudo** Miso, Scallion, Serrano, Black Garlic, Sesame, Coconut **19**
- Bone Marrow** Parsley Salad, Focaccia **26**
- Steak Tartare** Tarragon Aioli, Capers, Crostini **23**
- Burrata** Butternut Squash Jam, Agrodolce, Hazelnuts, Focaccia **25**

SHARED SIDES (\$8 with any steak)

- Fries** Garlic Aioli **9**
- Heirloom Carrots** Spiced Zhug, Dates, Almonds **15**
- Boston Bib Lettuce** Shallots, Herbs, Vinaigrette **9**
- Shishito Peppers & Mushrooms** Salsa Macha **17**
- Chop House Potatoes** Pepperoncini Aioli **13**

LARGE

- Shrimp Linguini** Fried Capers, Chilli, Breadcrumbs **37**
- Lamb Rack** Fingerling Potatoes, Spiced Sour Cream, Pearl Onions, Mint **58**
- Cavatelli** Squash, Spiced Pumpkin Seeds, Gremolata, Carrot 'Parmesan' **27**
- Fire-Roast Savoy Cabbage** White Bean Hummus, Rhubarb, Breadcrumbs **26**
- Whole Branzino** Caponata of Zucchini and Tomatoes, Pine Nut Salsa **39**

STEAK

- Fillet (7oz)** Light, Lean & Tender. **Aged for 28 days**, with Béarnaise **54**
- Ribeye (16oz)** Rich, Fatty, Juicy. **Dry-aged for 40 days**, with Chimichurri **80**
- Ribeye (20oz)** Rich, Fatty, Juicy. **Dry-aged for 80 days**, with Dry-aged Beef Butter **125**
- Porterhouse (35oz)** Meaty, Tender, with Bone Marrow & Chimichurri **165**
- Cowboy Ribeye (30-50oz)** Fatty & Juicy. **Dry Aged for 80 days**, with Chimichurri **\$5 / oz**

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

Sundays from 5pm THE BRITISH SUNDAY ROAST

- 8oz Picanha Beef** Yorkshire Pudding, Roast Potatoes, Carrots, Greens, Gravy, Horseradish **44**

picnic

Tapas + Wine Bar
at 140 Mississauga St. N



Join us for a pint!
ORILLIA'S PUB
at 9 Matchedash St N



Sunday Brunch
10:30am - 1pm
Turn over to see the menu!

LUCA

High-Octane Italian!
now open at 55 Mulcaster St



Swinton's Burger
with Fries **26**

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COCKTAILS & MOCKTAILS

The Common Caesar Clamato, Lemon, House Spice 14

or, order it **'Short & Strong'** Same booze, half the clamato 12

Classic Mimosa Sparkling Wine, Fresh Squeezed Orange & Grapefruit 13

or, order it **'Bottomless'** Have as many as you like! 32

or, booze-free **'Mock-mosa'** with De-alcoholized Sparkling Wine 11

The Simcoe Shaft Vodka, Cold Brew, Cream & Coffee Liqueurs 16

or, booze-free: **'Hugo Spritz'** Elderflower, House-made Tonic, Mint 11

BRUNCH

Features

Avocado Hash Brown With 2 Poached Eggs, Zhug 19

English Breakfast Sausage, Bacon, Beans, Mushrooms, Fried Eggs 24

Burrata Butternut Squash Jam, Agrodolce, Hazelnuts, Biscuit 23

Chocolate-Banana Bread Pudding Maple Syrup, Coconut Cream 16

Steak Tartare Tarragon Aioli, Capers, Biscuit 23

Fire-Roast Savoy Cabbage White Bean Hummus, Rhubarb 25

+ 2 Poached Eggs + \$3

Burger & Bennys

Mushroom Eggs Benny 2 Eggs, Hollandaise, Biscuit 19

Bacon Eggs Benny 2 Eggs, Hollandaise, Biscuit 20

The Combo Benny Mushrooms & Bacon, 2 Eggs, Hollandaise, Biscuit 22

The Brunch Burger & Fries Cheese, Onion Jam, Pickled Relish, Bacon, Egg 28

Steaks

Steak & Eggs (for 2) 16oz Ribeye, 2 Fried Eggs, Biscuit, Hollandaise 85

Steak & Eggs (for 4) 35oz Porterhouse, Bone Marrow, 4 Fried Eggs, 2 Biscuits, Hollandaise 175

from 5pm THE BRITISH SUNDAY ROAST

8oz Picanha Beef Yorkshire Pudding, Roast Potatoes, Carrots, Greens, Gravy, Horseradish 44

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now open at 55 Mulcaster St



Private Dining

"The Lower Sales Level"
Ask your server for a tour!



Join us for a pint!

ORILLIA'S PUB
at 9 Matchedash St N

Live Celtic Music!
from 1:30pm, every Sunday

picnic

Tapas + Wine Bar
at 140 Mississauga St. N

Live Music!
8pm - 10pm Thursday
2pm - 4pm Sunday