

# THE COMMON STOVE

Dinner Tuesday to Sunday | Brunch on Sunday

Spring

## Cocktails

- Passenger Princess** *Light, Short, Fruity, Complex* Milk-Vodka, Mandarin, Yuzu, Honey, Coconut, Cardamom 13
- Naked & Shameless** *Fragrant, Smoky, Spirit-Forward* Del Maguey Mezcal, Aperol, Green Chartreuse, Lime 15
- The Edmund Fitzgerald** *Short, Citrussy, Refreshing* Meyer Lemon Gin, Lillet Blanc, Ferrand's Dry Curacao 14
- Remix** *Fruity, Refreshing, Complex* Cognac, Rum, Seasonal Fruit Liqueurs, Earl Grey Tea, Lemon 16
- Barrel-Aged Oaxaca Old Fashioned** *Earthy & Oaky* Añejo & Reposado Tequilas, Mezcal, Agave, Bitters 18
- The Simcoe Shaft** *A Smoky, Creamy Pick-me-up* Vodka, Detour Cold Brew, Cream & Coffee Liqueurs, Laphroaig 15
- or, **Phony Negroni** *Bitter-sweet, No-alcohol* Non-alcoholic Gin, Campari & Vermouth 12
- or, **A Little Less Foolish** *Sweet & Spicy* Agave, Grapefruit, Lime, Jalapeño, Salt 10

## small

### Vegetables

- Heirloom Carrots** Spiced Zhug, Dates, Almonds 14
- Boston Bib Lettuce** Shallot, Herbs 9
- Russet Fries** Garlic Aioli 9
- Celeriac Kebab** Yoghurt, Sumac, Hazelnut Dukkah 17

### Animals

- Oysters** 'Nduja Butter, Breadcrumbs 24 / half-dozen
- Wood-fired Scallops** White Port, Herb Butter, Tarragon 8 / each
- Chop House Potatoes** Bone Marrow, Parsley Salad 24
- Steak Tartare** Shallot, Herbs, Maple Syrup, Egg Yolk, & Sourdough Flatbread 22

## LARGE

### Vegetables

- Burrata** Pistachios, Olives, Lemon, Sourdough Flatbread 24
- Grilled Bok Choy Caesar** Anchovies, Ricotta Miso, Parmesan 17
- Vegan Harvest** Squash, Salsa Matcha, Radish 23
- Ricotta Gnudi** Morel Mushrooms, Nettles 27

### Animals

- Crudite & Seafood** Prawns, Cuttlefish, Carrots, Radishes, Green Goddess 29
- Arctic Char** Zucchini, Thai Basil, Fried Shisho, Vegetable Purée 32
- Half Chicken** Escargot, Mushrooms, Chicken Jus 35
- Pork Jowl Pappardelle** Tomato, Parmesan 30

## Private Dining

"The Lower Sales Level"

Ask your server for a tour!

## Sunday Brunch

10:30am - 1pm

Turn over to see the menu!

## British Sunday Roast 40

Sunday Only, Limited #

## The Swinton Special 30

Everyday!

Burger, Fries & a Beer



Join us for a pint!

Orillia's Pub: The Hog & Penny

at 9 Matchedash St. N

- Fillet (7oz)** Light, lean & tender. Aged for 28 days, served with Béarnaise Sauce 49
- Ribeye (16oz)** Rich, fatty & juicy. Dry-aged for 45 days, served with Chimichurri Sauce 66
- Porterhouse (35oz)** Part striploin, part fillet. Meaty, tender, with Bone Marrow & Chimichurri 165
- Cowboy Ribeye (30 - 50oz)** with Chimichurri Sauce. Dry-aged for 45 days. Fatty & juicy. \$4.5 / oz
- ~ Add a small vegetable dish to your Steak for \$8 ~

With thanks to Alexandra, Alisha, Austin, Cara, Dennis, Dylan, Grace, Jackson, Jaida, Jasmine, Jeremy, Jeremy, Jessica, Julia, Julia, Kelly, Kelsey, Lisa, Lish, Matt, Megen, Melanie, Melissa, Patrick, Paul, Regan, Rhys, Rob, Sam, Sarah, Viet, Zoe & Chef Ben