

THE COMMON STOVE

Dinner Tuesday to Sunday | Brunch on Sunday

Fall

Cocktails

- Last Gasp** *Fruity, Refreshing, Complex* Cognac, El Dorado Rum, Peach, Black Tea, Lemon 15
- The Edmund Fitzgerald** *Short, Citrussy, Refreshing* Meyer Lemon Gin, Lillet Blanc, Ferrand's Dry Curacao 14
- Naked & Shameless** *Fragrant, Smoky, Spirit-Forward* Del Maguey Mezcal, Aperol, Green Chartreuse, Lime 15
- Swinton Sour** *Sweet, Sour, Fun* Tincup Bourbon, Lemon, Red Wine 14
- New York Nightcap** *Strong, Dark, Complex* Barrel-aged Knob Creek 9yo, Cocchi, Cherry, Mole Bitters 16
- or, **Temperance Tonic** *Fragrant, Booze-free Fun* Stratera Non-alc. Spirit, House-made Tonic 10
- or, **No-groni** *Bitter-sweet, No-alcohol* Non-alcoholic Gin, Campari & Vermouth, Orange 11

small

Vegetables

- Heirloom Carrots** Spiced Zhug, Dates, Almonds 14
- Grilled Bok Choy Caesar** Anchovies, Ricotta Miso, Parmesan 16
- Boston Bib Lettuce** Shallot, Herbs 9
- Russet Fries** Garlic Aioli 9
- Chop House Potatoes** Béarnaise 12

Animals

- Oysters** 'Nduja Butter, Breadcrumbs 23 / half-dozen
- Wood-fired Scallops** White Port, Breadcrumbs, Garlic, Tarragon 24
- Bone Marrow** Escargot, Wild Mushrooms, Parsley, Garlic & Sourdough Flatbread 24
- Steak Tartare** Shallot, Herbs, Maple Syrup, Egg Yolk, & Sourdough Flatbread 22

LARGE

Vegetables

- Burrata** Peppers, Pine Nuts, Sourdough Flatbread 21
- Cucumber & Plum Salad** Celery, Blue Cheese, Tumeric Vinaigrette 16
- King Oyster Mushroom Kebab** Harissa, Yoghurt 18
- Vegan Harvest** Squash, Salsa Matcha, Radish 22
- Rutabaga Agnolotti** Sage, Vadouvan Butter, Apple, Pickled Raisin 24

Animals

- Halibut** Beurre Blanc, Grilled Kale 36
- The Swinton Burger & Fries** Caramelized Onions, Pickles, 'American' Cheese 24
- Rabbit Lasagne** Mushroom Tea, Foie Gras, Parmesan 45

Private Dining

"The Lower Sales Level"

Ask your server for a tour!



Join us for a pint!

Orillia's Pub: The Hog & Penny
at 9 Matchedash St. N

Sunday Brunch

10:30am - 1pm

Turn over to see the menu!

British Sunday Roast 39
Sunday Only, Limited #

The Swinton Special 29
Everyday!

Burger, Fries & a Beer

- 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
~ Add a small vegetable dish to your Fillet or Ribeye for \$8 ~
- 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 / oz

With thanks to Allison, Cara, Dennis, Dylan, Jackson, Jacob, Jaida, Julia, Julia, Kelsey, Lisa, Melissa, Mere, Patrick, Paul, Regan, Rhys, Rob, Ryan, Sam, Sarah, Zoe & Chef Ben