

THE COMMON STOVE

Dinner Tuesday to Sunday | Brunch on Sunday

December

Cocktails

- Naked & Shameless** *Fragrant, Smoky, Spirit-Forward* Verde Mezcal, Aperol, Chartreuse, Lime 14
- The Edmund Fitzgerald** *Short, Citrusy, Refreshing* Meyer Lemon Gin, Lillet Blanc, Ferrand's Dry Curacao 14
- Western Travels** *Fruity & Crushable* Japanese Whiskey, West Coast Gin, Persimmon, Lime, Sage 15
- Swinton Sour** *Sweet, Sour, Fun* Tincup Bourbon, Lemon, Red Wine 14
- The Diplomat** *Strong, Dark, Complex* Diplomatico Rum, Madeira, Mezcal 16
- or, **Temperance Tonic** *Fragrant, Booze-free Fun* Seedlip Non-alc. Spirit, House-made Tonic 11

Vegetables

Small

- Winter Salad** Radicchio, Fennel, Apple, Grapefruit, Honey, Farro 14
- Heirloom Carrots** Spiced Carrot-top Zhug, Dates, Almonds 13
- Fire-Roast Beets** Hazelnuts, Mole, Yoghurt, Dill 13
- Baked Celeriac** Porcini Crème Fraîche 12
- Boston Bib Lettuce** Shallot, Herbs 8
- Yukon Gold Fries** Garlic Aioli 8

Large

- Burrata** Figs, Miso, Pistachio, Garlic, & Sourdough 19
- Fire-Roast Zephyr Turnip** Yellow Curry, Lentils, Cilantro, Mint 22
- Delicata Squash Agnolotti** Brown Butter, Walnuts, Raisins, Sage 25

Animals

Small

- Chef's Charcuterie** Cured in House \$MP
- Hot-Coal Oysters** Grilled with Bone Marrow Butter 23 / half-dozen
- Bone Marrow** Caramelized Onions & Sourdough 18
- Beef Bread** ~ LIMITED # ~ House-Brioche, Braised Beef, Blue Cheese 20
- Steak Tartare** Egg Yolk, Cornichon, Green Peppercorn & Sourdough 22

Large

- Lamb Neck Pasta** Herb Gremolata, Pecorino 28
- Ontario Trout** Served Whole with Salsa Verde 34
- The Swinton Burger & Fries** Caramelized Onions, Pickles, 'American' Cheese 24
- Porchetta** Roast Pork Belly Stuffed with Pine Nuts, Garlic & Herbs, served with Chimichurri 32

Sunday Brunch

10:30am - 1pm

Eggs Benny, Steak & Eggs
& Bottomless Mimosas!

Private Dining

"The Lower Sales Level"

Holiday Parties for
up to 24 people.

Book Now!

Sunday Roast 39

Sunday Only, Limited #

Prime Rib of Beef (10oz),
Yorkshire, Roast Veg,
Gravy, Horseradish

Fillet (7oz) Light, lean & tender. Aged for 28 days, served with Béarnaise Sauce 48

Ribeye (16oz) Rich, fatty & juicy. Dry-aged for 45 days, served with Chimichurri Sauce 64

~ Add a small vegetable dish to your Fillet or Ribeye for \$7 ~

Porterhouse (35oz) Part striploin, part fillet. Meaty, tender, with Bone Marrow & Chimichurri 155

Cowboy Ribeye (30 - 50oz) with Chimichurri Sauce. Dry-aged for 45 days. Fatty & juicy. \$4 / oz

With thanks to Allison, Caitlin, Cara, Chuck, Claire, Daniel, Danielle, Dennis, Dylan, Jaida, Kate, Kayla, Kelsey, Melissa, Patrick, Rob, Sarah, Shay, Sheryl, Steve, Zoe & Chef Ben