

Summer

# THE COMMON STOVE

Dinner Tuesday to Sunday | Brunch on Sunday

## SMALL

**Oysters** Hot Sauce, Mignonette, Lemon, Scotch 24 / half-dozen

**Scallop Crudo** Apple, Serrano, Radish, Lemon Oil 19

**Bone Marrow** Parsley Salad, Focaccia 24

**Steak Tartare** Tarragon Aioli, Capers, Crostini 23

**Burrata** Pistachio Pesto, Strawberries, 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 Matcha 16

**Chop House Potatoes** Zhug Aioli 12

## LARGE

**Garden GnuDI** Zucchini, Asparagus, Dill, Chives, Pea Shoots, Lemon 27

**Fire-Roast Savoy Cabbage** White Bean Hummus, Rhubarb, Breadcrumbs 25

**Whole Branzino** Green Goddess Sauce, Fennel Salad 38

**Shrimp Linguini** Fried Capers, Chilli, Breadcrumbs 36

**Bone-in Pork Chop** Butternut Squash Jam, Trotter Jus, Charred Endive 40

## STEAK

**Fillet (7oz)** Light, Lean & Tender. Aged for 28 days, with Béarnaise 49

**Ribeye (16oz)** Rich, Fatty, Juicy. Dry-aged for 45 days, with Chimichurri 76

**Porterhouse (35oz)** Meaty, Tender, with Bone Marrow & Chimichurri 165

**Cowboy Ribeye (30-50oz)** Fatty & Juicy. Dry Aged for 45 days, with Chimichurri \$5 / oz

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

## 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!

**British Sunday Roast**  
Sunday Only! Limited  
Quantities! 44



**Swinton's Burger**  
with Fries 26

Summer

# THE COMMON STOVE

Dinner Tuesday to Sunday | Brunch on Sunday

## 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** Pistachio Pesto, Strawberries, Biscuit 23

**Chocolate-Banana Bread Pudding** Maple Syrup, Coconut Cream 16

**Steak Tartare** Tarragon Aioli, Capers, Focaccia Crostini 23

**Fire-Roast Savoy Cabbage** White Bean Hummus, Rhubarb 25  
+ 2 Poached Eggs + \$3

### Bennys & Burgers

**Mushroom Eggs Benny** 2 Eggs, Hollandaise, Biscuit 19

**Bacon Eggs Benny** 2 Eggs, Hollandaise, Biscuit 19

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

**The Lobster Benny** 2 Eggs, Hollandaise, Biscuit 35

**The Brunch Burger & Fries** Onion Jam + a Fried Egg 25  
+ Bacon + \$3

### Steaks

**Steak & Eggs (for 2)** 16oz Ribeye, 2 Fried Eggs, Biscuit, Hollandaise 78

**Steak & Eggs (for 4)** 35oz Porterhouse, Bone Marrow, 4 Fried Eggs, 2 Biscuits, Hollandaise 165

## from 5pm THE BRITISH SUNDAY ROAST

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



### 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

With thanks to Caitlin, Cara, Dennis, Dillon, Elsa, Ethan, Glory-Anne, Haliegh, Isaac, Jaida, Jane, Jeremy, Julia, Julia, Lisa, Lish, MacGregor, Matt, Melissa, Naomi, Patrick, Paul, Peyton, Rachel, Rhys, Sarah, Sven, Taiya, Tanner, Wes, and Chef Amir

Spring

# THE COMMON STOVE

Dinner Tuesday to Sunday | Brunch on Sunday

## 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

**Burrata** Pistachio Pesto, Strawberries, Biscuit 23

**Banana-Chocolate Bread Pudding** Maple Syrup, Coconut Cream 15

**Steak Tartare** Radicchio Tardivo, Lemon, Cured Egg Yolk, Biscuit 23

**The Harvest** Caramelized Cauliflower, Pomegranate, Hazelnut 23  
+ 2 Poached Eggs + \$3

### Bennys & Burgers

**Mushroom Eggs Benny** 2 Eggs, Hollandaise, Biscuit 19

**Bacon Eggs Benny** 2 Eggs, Hollandaise, Biscuit 19

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

**The Lobster Benny** 2 Eggs, Hollandaise, Biscuit 35

**The Brunch Burger & Fries** Onion Jam + a Fried Egg 25  
+ Bacon + \$3

### Steaks

**Steak & Eggs (for 2)** 16oz Ribeye, 2 Fried Eggs, Biscuit, Hollandaise 72

**Steak & Eggs (for 4)** 35oz Porterhouse, Bone Marrow, 4 Fried Eggs, 2 Biscuits, Hollandaise 165

## from 5pm THE BRITISH SUNDAY ROAST

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



### 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!

2pm - 4pm every Sunday