

THE COMMON STOVE

Dinner Tuesday to Sunday | Brunch on Sunday

Summer

Cocktails

- Peach CRUSH!** *Fruity, Sweet, Refreshing* 1800 Reposado Tequila, Dry Curacao, Ontario Peaches, Lemon 15
- The Edmund Fitzgerald** *Short, Citrussy, Refreshing* Meyer Lemon Gin, Lillet Blanc, Ferrand's Dry Curacao 14
- Naked & Shameless** *Fragrant, Smoky, Spirit-Forward* Los Siete Mezcal, Aperol, Green Chartreuse, Lime 15
- Swinton Sour** *Sweet, Sour, Fun* Tincup Bourbon, Lemon, Red Wine 14
- Midnight in Manhattan** *Strong, Dark, Complex* Frozen Rittenhouse Overproof Rye, Mezcal, Red Vermouths 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

Vegetables

Small

- 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

Large

- Burrata** Peppers, Pine Nuts, Sourdough Flatbread 21
- Bitter Salad** Castelfranco, Grapefruit, Pistachio, Fennel, Honey, Mint 16
- King Oyster Mushroom Kebab** Harissa, Yoghurt 18
- Vegan Harvest** Squash, Salsa Matcha, Radish 22
- Smoked Eggplant Agnolotti** Ricotta, Parmesan, Tomato 24

Animals

Small

- Hot-Coal Oysters** Grilled with Bone Marrow Butter 23 / half-dozen
- Wood-fired Scallops** White Port, Breadcrumbs, Garlic, Tarragon 25
- Bone Marrow** Escargot, Wild Mushrooms, Parsley, Garlic & Sourdough Flatbread 24
- Steak Tartare** Shallot, Herbs, Maple Syrup, Egg Yolk, & Sourdough Flatbread 22

Large

- Halibut** Mussels, Vaduvan Curry Butter 34
- The Swinton Burger & Fries** Caramelized Onions, Pickles, 'American' Cheese 24
- Chicken** Koji, Smoked Tomato, Hyssop, Sumac 35

Private Dining

"The Lower Sales Level"

for up to 24 people.

Book Now!

Sunday Brunch

10:30am - 1pm

Eggs Benny, Steak & Eggs,

Avocado Hash Brown &

Bottomless Mimosas!

British Sunday Roast 39

Sunday Only, Limited #

Picanha, Yorkshire Pudding

Roast Potatoes, Carrots & Greens,

Gravy, Horseradish

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