

THE COMMON STOVE

Dinner Tuesday to Sunday | Brunch on Sunday

Cocktails

- Naked & Shameless** ~ Fragrant, Smoky, Spirit-Forward ~ Mezcal, Aperol, Chartreuse, Lime 13
- The Edmund Fitzgerald** ~ Short, Citrusy, Refreshing ~ Gin, Lemon, Lillet Blanc, Dry Curacao 14
- The Champagne Campaign** ~ Light, Sparkling, Aromatic ~ Champagne, Cognac, Benedictine 20
- The Diplomat** ~ Strong, Dark, Complex ~ Diplomatico Rum, Pedro Ximénez Sherry, Mezcal 15
- The Swinton Sour** ~ Sweet, Sour, Fun ~ Tincup Bourbon, Lemon Juice, Red Wine 14
- or, **0% 'Amaretto' Sour** ~ Sweet, Booze-free Fun ~ Lyre's Non-alc. Amaretti Spirit, Lemon, Egg White 10

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 (+2g Black Truffle \$12) 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** Walnuts, Raisins, Sage, Brown Butter 24

Animals

Small

- Hot-Coal Oysters** Grilled with Bone Marrow Butter 23 / half-dozen
- Bone Marrow** Parsley, Capers, Shallot & Sourdough 18
- Beef Bread** ~ LIMITED # ~ House-Brioche, Ribeye, Blue Cheese 20
- Steak Tartare** Egg Yolk, Cornichon, Green Peppercorn & Sourdough 22

Large

- Pig's Head Pasta** Pici, Chilli, Egg Yolk 27
- West Coast Halibut** Collard Greens, White Beans, Breadcrumbs, Anchovy 36
- The Swinton Burger & Fries** Caramelized Onions, Pickles, 'American' Cheese 24
- Porchetta** Roast Pork Stuffed with Pine Nuts, Garlic & Herbs, served with Chimichurri 26
- 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 steak for \$7 ~

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 Roast Beef (10oz),
Yorkshire Pudding, Roast
Veg, Gravy, Horseradish

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