

Winter

THE COMMON STOVE

Dinner Tuesday to Sunday | Brunch on Sunday

SMALL

6 Hot Oysters Creamed Shishitos, Pangrattato **25**

Fire-Roast Scallops Tiradito Sauce, Chive Oil, Squid Ink Tuile **26**

Shishito Peppers & Mushrooms Salsa Macha **18**

Bone Marrow Parsley Salad, Focaccia **26**

Steak Tartare Ancho Chilli, Peanuts, Watercress, Crostini **23**

Burrata Squash-Apple-Fennel Puree, Za'atar, Crispy Shallots, 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**

Chop House Potatoes Pepperoncini Aioli **13**

LARGE

Agnolotti Pasta Braised Beef Ragu, Rapini **37**

Lamb Rack Fingerling Potatoes, Spiced Sour Cream, Pearl Onions, Mint **58**

Beetroot Cavatelli Olive Tapenade, Roasted Garlic, Lemon, Pangrattato **27**

Fire-Roast Delicata Squash Romesco, Beluga Lentils, Watercress Salad **26**

Black Cod Mushroom Broth, Leek, Beech Mushroom, Chilli, Tamari, Mirin **42**

picnic
cantina

at 140 Mississaga St. E



Join us for a pint!

ORILLIA'S PUB

at 9 Matchedash St N



Sunday Brunch

10:30am - 1pm

Turn over to see the menu!

LUCA

High-Octane Italian!
now open in Barrie!



Beef Bread **25**

Braised Picanha, Blue Cheese
~ limited availability! ~

STEAK

Fillet (7oz) Light, Lean & Tender. **Aged for 28 days**, with Béarnaise **54**

Ribeye (16oz) Rich, Fatty, Juicy. **Dry-aged for 40 days**, with Chimichurri **80**

Ribeye (20oz) Rich, Fatty, Juicy. **Dry-aged for 80 days**, with Dry-aged Beef Butter, Chimichurri **125**

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

Cowboy Ribeye (30-50oz) Fatty & Juicy. **Dry Aged for 80 days**, with Chimichurri **\$5 / oz**

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

Sundays from 4:30pm THE BRITISH SUNDAY ROAST

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

With thanks to Cara, Dennis, Dillon, Ella, Glory-Anne, Jaida, Julia, Julia, Kelsey, Lisa, Lish, MacGregor, Matt, Mel, Paul, Payton, Rachel, Ryan, Sarah, Sven, Tanner and Chef Amir

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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 Squash-Apple-Fennel Puree, Za'atar, Crispy Shallots, Biscuit **23**

Finnish Pancake Spiced Maple Butter, Hazelnuts, Mascarpone **16**

Steak Tartare Anchovy Chilli, Peanuts, Watercress, Biscuit **23**

Shakshuka 2 Poached Eggs, Tomatoes, Onions, Peppers, Chimichurri **21**

Fire-Roast Delicata Squash Romesco, Beluga Lentils, Watercress Salad **25**

+ 2 Poached Eggs + \$3

Burger & Bennys

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

Bacon Eggs Benny 2 Eggs, Hollandaise, Biscuit **20**

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

The Brunch Burger & Fries Cheese, Onion Jam, Pickled Relish, Bacon, Egg **28**

Steaks

Steak & Eggs (for 1) 7oz Fillet, Fried Egg, Biscuit, Hollandaise **58**

Steak & Eggs (for 2) 16oz Ribeye, 2 Fried Eggs, Biscuit, Hollandaise **85**

Steak & Eggs (for 4) 35oz Porterhouse, Bone Marrow, 4 Fried Eggs, 2 Biscuits, Hollandaise **175**

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now open in Barrie!



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
cantina

Fuelled by Music & Mezcal
at 140 Mississaga St. E