

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

## 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

**picnic**  
cantina

at 140 Mississauga St. E



Join us for a pint!

**ORILLIA'S PUB**

at 9 Matchedash St N



**Sunday Brunch**

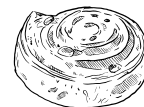
10:30am - 1pm

Turn over to see the menu!

**LUCA**

**High-Octane Italian!**

now open in Barrie!



**Beef Bread 25**

Braised Picanha, Blue Cheese  
~ limited availability! ~

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** Ancho 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 Mississauga St. E

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