

THE COMMON STOVE

Dinner Tuesday to Sunday | Brunch on Sunday

January

Cocktails

- Naked & Shameless** *Fragrant, Smoky, Spirit-Forward* Verde Mezcal, Aperol, Chartreuse, Lime 15
- The Edmund Fitzgerald** *Short, Citrussy, Refreshing* Meyer Lemon Gin, Lillet Blanc, Ferrand's Dry Curacao 14
- Persimmon per Simon** *Fruity & Complex* Japanese Whiskey, West Coast Gin, Persimmon, Lime, Sage 16
- Swinton Sour** *Sweet, Sour, Fun* Tincup Bourbon, Lemon, Red Wine 14
- The Diplomat** *Strong, Dark, Complex* Diplomatico Rum, Madeira, Mezcal 16
- or, **Temperance Tonic** *Fragrant, Booze-free Fun* Seedlip Non-alc. Spirit, House-made Tonic 11

Vegetables

Small

- Heirloom Carrots** Spiced Carrot-top Zhug, Dates, Almonds 14
- Fire-Roast Beets** Hazelnuts, Mole, Yoghurt, Dill 13
- Parsnip Gratin** Gruyère Cheese, Thyme 13
- Boston Bib Lettuce** Shallot, Herbs 8
- Yukon Gold Fries** Garlic Aioli 8

Large

- Burrata Salad** Radicchio, Fennel, Apple, Grapefruit, Honey, Farro 19
- Oyster Mushroom Kebab** Lightning Sauce, Sumac 19
- Vegan Harvest** Charred Cabbage, Celeriac Puree, Roasted Mushrooms, Veg Jus 22
- Sunchoke Agnolotti** Miso Sabayon, Pickled Raisins, Pine Nuts, Swiss Chard 25

Animals

Small

- Chef's Terrine** House Pickles & Mustard 17
- Hot-Coal Oysters** Grilled with Bone Marrow Butter 23 / half-dozen
- Bone Marrow** Caramelized Onions & Sourdough 18
- Beef Bread** House-Brioche, Braised Beef, Blue Cheese 19
- Steak Tartare** Shallot, Herbs, Maple Syrup, Egg Yolk, & Sourdough 22

Large

- Lamb Neck Pasta** Herb Gremolata, Pecorino 28
- Ontario Trout** Served Whole with Salsa Verde 32
- The Swinton Burger & Fries** Caramelized Onions, Pickles, 'American' Cheese 24
- Pork Chop** Turnips & Sauce Charcutière 36

Sunday Brunch

10:30am - 1pm

Eggs Benny, Steak & Eggs,
Avocado Hash Brown &
Bottomless Mimosas!

Private Dining

"The Lower Sales Level"
for up to 24 people.
Book Now!

Sunday Roast 42

Sunday Only, Limited #
Prime Rib of Beef (10oz),
Yorkshire, Roast Veg,
Gravy, Horseradish

- 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 Fillet or Ribeye for \$7 ~
- 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