

THE COMMON STOVE

Dinner Tuesday to Sunday | Brunch on Sunday

Fall

Cocktails

- Caribbean Queen** *Light, Short, Fruity, Complex* Plantation 3-star Rum, Gin, Rhubarb, Pineapple Ole Saccharum 15
- Further Foolishness** *Spicy & Refreshing* Jalapeño-infused 1800 Tequila Blanco, Grapefruit, Lime, Salt 16
- Naked & Shameless** *Fragrant, Smoky, Spirit-Forward* Del Maguey Mezcal, Aperol, Green Chartreuse, Lime 14
- The Edmund Fitzgerald** *Short, Citrussy, Refreshing* Meyer Lemon Gin, Lillet Blanc, Ferrand's Dry Curacao 15
- Barrel-Aged Oaxaca Old Fashioned** *Earthy & Oaky* Añejo & Reposado Tequilas, Mezcal, Agave, Bitters 18
- The Simcoe Shaft** *A Smoky, Creamy Pick-me-up* Vodka, Detour Cold Brew, Cream & Coffee Liqueurs, Laphroaig 16
- or, **Phony Negroni** *Bitter-sweet, No-alcohol* Non-alcoholic Gin, Campari & Vermouth 12
- or, **A Little Less Foolish** *Sweet & Spicy* Agave, Grapefruit, Lime, Jalapeño, Salt 10

small

Vegetables

- Heirloom Carrots** Spiced Zhug, Dates, Almonds 14
- Boston Bib Lettuce** Shallots, Herbs 9
- Russet Fries** Garlic Aioli 9
- Cabbage** Miso Butter, Raisins, Chili 16
- Chop House Potatoes** Mustard Aioli 13

Animals

- Oysters** Seasonal Mignonette, Alaskan Hot Sauce, Scotch 24 / half-dozen
- Wood-fired Scallop** Fish Sauce Vinaigrette, Roasted Peanuts, Chilli, Lime 12
- Bone Marrow** Escargot, Parsley-Garlic Butter, Sourdough Flatbread 24
- Steak Tartare** Shallot, Herbs, Egg Yolk, Sesame, Pickled Cherry, Sourdough 23

LARGE

Vegetables

- Burrata** Grapes, Mint, Tarragon, Sourdough Flatbread 24
- Grilled Bok Choy Caesar** Anchovies, Ricotta Miso, Parmesan 17
- Vegan Harvest** Squash, Salsa Matcha, Radish 23
- Ricotta Gnudi** Hen of the Woods Mushrooms, Nettles 27

Animals

- Tomapork (16oz)** Peach Mostarda 38
- Halibut** Navy Beans, Swiss Chard, Marinated Red Peppers 36
- Duck Pasta** Confit Duck, Pickled Mushrooms, Hazelnuts, Sage 34

- 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 67
- 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. \$4.5 / oz
- ~ Add a small vegetable dish to your Steak for \$8 ~

Private Dining

"The Lower Sales Level"

Ask your server for a tour!

Sunday Brunch

10:30am - 1pm

Turn over to see the menu!

British Sunday Roast 40

Sunday Only, Limited #

The Pub Burger + Fries 25

Linconshire Cheese, Onion Jam



Join us for a pint!

Orillia's Pub: The Hog & Penny

at 9 Matchedash St. N

With thanks to Alexandra, Cara, Dennis, Dylan, Ethan, Jackson, Jaida, Jane, Jeremy, Jessica, Julia, Lisa, Lish, Matt, Megen, Melissa, Patrick, Paul, Rhys, Rob, Sam, Sarah, Tanner, Viet, Zoe & Chef Ben