

# THE COMMON STOVE

Dinner Tuesday to Sunday | Brunch on Sunday

Early Spring

## Cocktails

- Naked & Shameless** *Fragrant, Smoky, Spirit-Forward* Del Maguey Mezcal, Aperol, Green Chartreuse, Lime 15
- The Edmund Fitzgerald** *Short, Citrussy, Refreshing* Meyer Lemon Gin, Lillet Blanc, Ferrand's Dry Curacao 14
- Remix** *Fruity, Refreshing, Complex* Cognac, Rum, Seasonal Fruit Liqueurs, Earl Grey Tea, Lemon 16
- The Swinton Sour** *Sweet, Sour, Fun* Maker's Mark Bourbon, Lemon, Red Wine 15
- Barrel-Aged Oaxaca Old Fashioned** *Earthy & Oaky* Añejo & Reposado Tequilas, Mezcal, Agave, Bitters 16
- New York Nightcap** *Strong, Dark, Complex* Barrel-aged Knob Creek 9yo, Cocchi, Cherry, Mole Bitters 17
- or, **A Little Less Foolish** *Sweet & Spicy* Agave, Grapefruit, Lime, Jalapeño, Salt 10
- or, **No-groni** *Bitter-sweet, No-alcohol* Non-alcoholic Gin, Campari & Vermouth 12

## small

### Vegetables

- Heirloom Carrots** Spiced Zhug, Dates, Almonds 14
- Cucumber & Blood Orange Salad** Celery, Blue Cheese, Tumeric Vinaigrette 16
- Boston Bib Lettuce** Shallot, Herbs 9
- Russet Fries** Garlic Aioli 9
- Celeriac Kebab** Yoghurt, Sumac, Hazelnut Dukkah 17

### Animals

- Oysters** 'Nduja Butter, Breadcrumbs 24 / half-dozen
- Wood-fired Scallops** White Port, Breadcrumbs, Garlic, Tarragon 24
- Chop House Potatoes** Bone Marrow, Parsley Salad 24
- Steak Tartare** Shallot, Herbs, Maple Syrup, Egg Yolk, & Sourdough Flatbread 22

## LARGE

### Vegetables

- Burrata** Beets, Haskap Berries, Pickled Hazelnuts 23
- Grilled Bok Choy Caesar** Anchovies, Ricotta Miso, Parmesan 17
- Vegan Harvest** Squash, Salsa Matcha, Radish 23
- Rutabaga Agnolotti** Sage, Vadouvan Butter, Apple, Pickled Raisin 26

### Animals

- Halibut** Lobster Demi-glace, Clams 36
- The Swinton Burger & Fries** Caramelized Onions, Pickles, 'American' Cheese 25
- Half Chicken** Escargot, Mushrooms, Chicken Jus 35
- Pork Jowl Pappardelle** Tomato, Parmesan 30

- 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 66
- 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 Swinton Special** 30  
Everyday!

Burger, Fries & a Beer



Join us for a pint!

Orillia's Pub: The Hog & Penny

at 9 Matchedash St. N