

THE COMMON STOVE

Dinner Tuesday to Sunday | Brunch on Sunday

Spring

Cocktails

- Strawberry CRUSH!** *Fruity, Spicy, Salty* Jalapeño-infused Tequila, Strawberries, 1800 Añejo, Lime 15
- The Edmund Fitzgerald** *Short, Citrussy, Refreshing* Meyer Lemon Gin, Lillet Blanc, Ferrand's Dry Curacao 14
- Naked & Shameless** *Fragrant, Smoky, Spirit-Forward* Los Siete Mezcal, Aperol, Green Chartreuse, Lime 15
- Swinton Sour** *Sweet, Sour, Fun* Tincup Bourbon, Lemon, Red Wine 14
- Midnight in Manhattan** *Strong, Dark, Complex* Frozen Rittenhouse Overproof Rye, Mezcal, Red Vermouths 16
- or, **Temperance Tonic** *Fragrant, Booze-free Fun* Stratera Non-alc. Spirit, House-made Tonic 10
- or, **No-groni** *Bitter-sweet, No-alcohol* Non-alcoholic Gin, Campari & Vermouth, Blood Orange 11

Vegetables

Small

- Heirloom Carrots** Spiced Carrot-top Zhug, Dates, Almonds 14
- Fire-Roast Beets** Hazelnuts, Mole, Yoghurt, Dill 13
- Boston Bib Lettuce** Shallot, Herbs 9
- Russet Fries** Garlic Aioli 9
- Chop House Potatoes** Béarnaise 12

Large

- Burrata Salad** Heirloom Tomatoes, Basil, Olive Oil 21
- Oyster Mushroom Kebab** Lightning Sauce, Sumac 17
- Vegan Harvest** Squash, Salsa Matcha, Radish 22
- Spring Pasta** Pappardelle, Peas, Watercress, Pecorino, Egg Yolk 23

Animals

Small

- Hot-Coal Oysters** Grilled with Bone Marrow Butter 23 / half-dozen
- Bone Marrow** Escargot, Wild Mushrooms, Parsley, Garlic & Sourdough Flatbread 24
- Grilled Brussels Caesar** Anchovies, Ricotta Miso, Bacon, Pecorino 19
- Steak Tartare** Shallot, Herbs, Maple Syrup, Egg Yolk, & Sourdough Flatbread 22

Large

- Nose-to-Tail Agnolotti** Foie Gras, Madeira 30
- Halibut** Mussels, Vaduvan Butter 34
- The Swinton Burger & Fries** Caramelized Onions, Pickles, 'American' Cheese 24
- Half Chicken** Koji, Whey Sauce, Pinenuts, Savoury Herbs, Lemon Pepper 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 64
~ Add a small vegetable dish to your Fillet or Ribeye for \$8 ~
- 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

Private Dining

"The Lower Sales Level"

for up to 24 people.

Book Now!

Sunday Brunch

10:30am - 1pm

Eggs Benny, Steak & Eggs,

Avocado Hash Brown &

Bottomless Mimosas!

British Sunday Roast 39

Sunday Only, Limited #

Picanha, Yorkshire Pudding

Roast Potatoes, Carrots & Greens,

Gravy, Horseradish