

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, Flatbread 26
- Steak Tartare** Ancho Chilli, Peanuts, Watercress, Flatbread 23
- Burrata** Squash-Apple-Fennel Puree, Za'atar, Shallots, Sesame, Flatbread 25
- Beef Bread** Braised Picanha, Blue Cheese, Beef Demi-glace 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 Ragù, 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

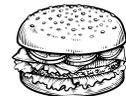
10:30am - 1pm

Turn over to see the menu!

LUCA

High-Octane Italian!

now open in Barrie!



Swinton Burger & Fries 27

Handeck Cheese, Onion Jam,

Pickled Relish, Crispy Shallot

~ Sunday to Thursday only ~

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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, Shallots, Sesame, Flatbread 23
- Finnish Pancake** Spiced Maple Butter, Hazelnuts, Mascarpone 16
- Steak Tartare** Ancho Chilli, Peanuts, Watercress, Flatbread 23
- Shakshuka** Poached Eggs, Tomatoes, Onions, Chimichurri, Feta, Flatbread 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, Crispy Shallot, Bacon, Egg 28

Steaks

- Steak & Egg (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