

Spring

# THE COMMON STOVE

Dinner Tuesday to Sunday | Brunch on Sunday

## SMALL

<b>6 Hot Oysters</b> Creamed Shishitos, Pangrattato	25
<b>Fire-Roast Scallops</b> Tiradito Sauce, Chive Oil, Squid Ink Tuile	26
<b>Shishito Peppers &amp; Mushrooms</b> Salsa Macha	18
<b>Bone Marrow</b> Parsley Salad, Flatbread	26
<b>Steak Tartare</b> Poblano Peppers, Smoked Aioli, Parmesan, Flatbread	23
<b>Burrata</b> Squash-Apple-Fennel Puree, Za'atar, Shallot, Sesame, Flatbread	25

## SHARED SIDES (\$8 with any steak)

<b>Fries</b> Garlic Aioli	9
<b>Heirloom Carrots</b> Spiced Zhug, Dates, Almonds	15
<b>Boston Bib Lettuce</b> Shallots, Herbs, Vinaigrette	10
<b>Chop House Potatoes</b> Pepperoncini Aioli	13

## LARGE

<b>Duck Pasta</b> Fazzoletti, Duck Confit, Smoked Chicken Jus, Port-Cherries	32
<b>Lamb Rack</b> Fingerling Potatoes, Spiced Sour Cream, Pearl Onions, Mint	58
<b>Beetroot Cavatelli</b> Olive Tapenade, Roasted Garlic, Lemon, Pangrattato	27
<b>Fire-Roast Delicata Squash</b> Romesco, Beluga Lentils, Watercress Salad	26
<b>Black Cod</b> Mushroom Broth, Leek, Beech Mushroom, Chilli, Tamari, Mirin	42

## STEAK

<b>Fillet (7oz)</b> Light, Lean & Tender. <b>Aged for 28 days</b> , with Béarnaise	54
<b>Ribeye (16oz)</b> Rich, Fatty, Juicy. <b>Dry-aged for 40 days</b> , with Chimichurri	80
<b>Ribeye (20oz)</b> Rich, Beefy. <b>Dry-aged for 80 days</b> , with Dry-aged Beef Butter, Chimichurri	125
<b>Porterhouse (35oz)</b> Meaty, Tender, with Bone Marrow & Chimichurri	165
<b>Cowboy Ribeye (30-50oz)</b> Fatty & Juicy. <b>Dry Aged for 80 days</b> , with Chimichurri	\$5/oz

~ Add a side dish to your steak for \$8 ~

## Sundays from 4:30pm THE BRITISH SUNDAY ROAST

<b>8oz Picanha Beef</b> Yorkshire Pudding, Roast Potatoes, Carrots, Greens, Gravy, Horseradish	45
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picnic  
cantina

Tacos & Tequila  
at 140 Mississaga St. E



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!  
@ 55 Mulcaster St



Swinton Burger & Fries 27  
Handeck Cheese, Onion Jam,  
Pickled Relish, Crispy Shallot  
~ Sunday to Thursday only ~

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<b>MIMOSAS</b> Sparkling Wine, Fresh Orange & Grapefruit	13
Order them <b>'Bottomless'!</b>	35
Order one booze-free as a <b>'Mock-mosa'</b>	11

## SMALL

<b>Burrata</b> Squash-Apple-Fennel Puree, Za'atar, Shallot, Sesame, Flatbread	19
<b>Steak Tartare</b> Poblano Peppers, Smoked Aioli, Parmesan, Flatbread	23
<b>Bone Marrow</b> Parsley Salad, Flatbread	22
<b>Finnish Pancake</b> Spiced Maple Butter, Hazelnuts, Mascarpone	16

## LARGE

<b>Avocado Hash Brown</b> With 2 Poached Eggs, Zhug	21
<b>English Breakfast</b> Sausage, Bacon, Beans, Mushrooms, Fried Eggs	24
<b>Shakshuka</b> Poached Eggs, Tomato, Onion, Chimichurri, Feta, Flatbread	21
<b>Fire-Roast Delicata Squash</b> Romesco, Beluga Lentils, Watercress Salad	23
add 2 Poached Eggs +3	

## BURGER & BENNY'S

<b>Mushroom Eggs Benny</b> 2 Eggs, Hollandaise, Biscuit	19
<b>Bacon Eggs Benny</b> 2 Eggs, Hollandaise, Biscuit	21
<b>Combo Benny</b> Mushrooms & Bacon, 2 Eggs, Hollandaise, Biscuit	23
<b>Brunch Burger</b> Cheese, Onion Jam, Crispy Shallot, Bacon, Egg & Fries	28

## STEAK & EGGS

<b>(for 1) Fillet (7oz)</b> Fried Egg, Biscuit, Hollandaise	58
<b>(for 2) Ribeye (16oz)</b> 2 Fried Eggs, Biscuit, Hollandaise	85
<b>(for 4) Porterhouse (35oz)</b> Bone Marrow, Eggs, Biscuits, Hollandaise	175

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<b>8oz Picanha Beef</b> Yorkshire Pudding, Roast Potatoes, Carrots, Greens, Gravy, Horseradish	45
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# LUCA

High-Octane Italian!  
now open in Barrie!  
@ 55 Mulcaster St



**Private Dining**

Ask your server for info!



**Orillia's Pub**

at 9 Matchedash St N

**Live Celtic Music!**

from 1:30pm, every Sunday

# picnic cantina

**Tacos & Tequila**

at 140 Mississauga St. E

## SIDES

<b>Chop House Potatoes</b> Hollandaise	13
<b>House-Cured Bacon</b> Maple Syrup	9
<b>Fries</b> Garlic Aioli	9