

# THE COMMON STOVE

Dinner Tuesday to Sunday | Brunch on Sunday

March

## Cocktails

- Naked & Shameless** *Fragrant, Smoky, Spirit-Forward* Verde Mezcal, Aperol, Green Chartreuse, Lime 15
- The Edmund Fitzgerald** *Short, Citrussy, Refreshing* Meyer Lemon Gin, Lillet Blanc, Ferrand's Dry Curacao 14
- Bloody Negroni** *Fruity, Bitter-sweet* Blood Orange Gin, Campari, Dubonnet, Blood Orange Juice, Cherry 15
- or, **No-groni** *Fbitter-sweet, No-alcohol* Non-alcoholic Gin, Campari & Vermouth, Blood Orange 11
- 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* Seedlip Non-alc. Spirit, House-made Tonic 10

## Vegetables

### Small

- Heirloom Carrots** Spiced Carrot-top Zhug, Dates, Almonds 14
- Fire-Roast Beets** Hazelnuts, Mole, Yoghurt, Dill 13
- Boston Bib Lettuce** Shallot, Herbs 8
- Yukon Gold Fries** Garlic Aioli 9
- Chop House Potatoes** Béarnaise 10

### Large

- Burrata Salad** Plum, Almond, Tarragon 19
- Oyster Mushroom Kebab** Lightning Sauce, Sumac 17
- Vegan Harvest** Squash, Pumpkin Seeds, Radish 22
- Spring Pappardelle** Peas, Kale, Egg Yolk 23

## Animals

### Small

- Hot-Coal Oysters** Grilled with Bone Marrow Butter 23 / half-dozen
- Bone Marrow** Caramelized Onions & Sourdough Flatbread 18
- Beef Bread** House-Brioche, Braised Beef, Blue Cheese 19
- Steak Tartare** Shallot, Herbs, Maple Syrup, Egg Yolk, & Sourdough Flatbread 22

### Large

- Pig's Trotter Ravioli** Foie Gras, Madeira 30
- Halibut** Pil Pil, Grilled Romaine 34
- The Swinton Burger & Fries** Caramelized Onions, Pickles, 'American' Cheese 24
- Lamb Rump** Swiss Chard, Rhubarb, Jus 29

### 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

- Fillet (7oz)** Light, lean & tender. Aged for 28 days, served with Béarnaise Sauce 48
- 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 \$7 ~
- 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

With thanks to Allison, Caitlin, Cara, Cass, Chuck, Connie, Danielle, Dennis, Dylan, Jaida, Kate, Kayla, Kelsey, Melissa, Michelle, Mike, Patrick, Rob, Sarah, Shay, Sheryl, Zoe & Chef Ben