

Spring

THE COMMON STOVE

Dinner Tuesday to Sunday | Brunch on Sunday

SMALL

Fire-Roast Scallops	Tiradito Sauce, Chive Oil, Squid Ink Tuile	29
Snap Peas	Garlic Labneh, Sesame, Chilli Oil	17
Bone Marrow	Parsley Salad, Flatbread	26
Steak Tartare	Poblano Peppers, Smoked Aioli, Parmesan, Flatbread	23
Burrata	Squash-Apple-Fennel Puree, Za'atar, Shallot, Sesame, Flatbread	25

SIDES TO SHARE \$8 with any steak

Fries	Garlic Aioli	9
Heirloom Carrots	Spiced Zhug, Dates, Almonds	15
Boston Bib Lettuce	Shallots, Herbs, Vinaigrette	10
Duck-Fat Chop House Potatoes	Pepperoncini Aioli	14

LARGE

Confit Duck Pasta	Fazzoletti, Smoked Chicken Jus, Port-Cherries	32
Lamb Rack	Fingerling Potatoes, Spiced Sour Cream, Pearl Onions, Mint	58
LUCA Mushroom Agnolotti	Ricotta & Mascarpone, Pangrattato	29
Fire-Roast Delicata Squash	Romesco, Beluga Lentils, Watercress Salad	26
Halibut	Pea-Mint Puree, Fennel Salad, Beet Chips	39

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

Fillet (7oz)	Light, Lean & Tender. Aged for 28 days , with Béarnaise	56
Ribeye (16oz)	Rich, Fatty, Juicy. Dry-aged for 40 days , with Chimichurri	84
Ribeye (20oz)	Rich, Beefy. 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

NEIGHBOURHOOD NIGHTS Weekly, Tuesday to Thursday 7pm - 8pm

Burger & Beer	on a Brioche bun, Handdeck Cheese, Onion Jam, Pickled Relish, Fries + a draft beer	30
Pasta & Wine	Confit Duck Fazzoletti, or Mushroom Agnolotti + a glass of wine	35
Steak & Fries	7oz Fillet, Light, Lean & Tender. Aged for 28 days, with Béarnaise + Fries	50

Sundays from 4:30pm THE BRITISH SUNDAY ROAST

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

Tacos & Tequila
at 140 Mississauga St. E



Orillia's Pub
at 9 Matchedash St N



Sunday Brunch
10:30am - 1pm

LUCA

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



Swinton Burger & Fries 27
Handeck, Onion Jam, Relish
~ Sunday to Thursday ~

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

SMALL

- Burrata** Squash-Apple-Fennel Puree, Za'atar, Shallot, Sesame, Flatbread **19**
Bone Marrow Parsley Salad, Flatbread **23**
Finnish Pancake Spiced Maple Butter, Maple Syrup, Hazelnuts **17**
Steak Tartare Poblano Peppers, Smoked Aioli, Parmesan, Flatbread **21**

LARGE

- Avocado Hash Brown** Duck-fat Chop House, 2 Poached Eggs, Zhug **21**
English Breakfast Sausage, Bacon, Beans, Mushrooms, Fried Eggs **24**
Shakshuka Poached Eggs, Tomato, Onion, Chimichurri, Feta, Flatbread **22**
Fire-Roast Delicata Squash Romesco, Beluga Lentils, Watercress Salad **23**
add 2 Poached Eggs **+3**

BURGER & BENNY'S

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

STEAK & EGGS

All steaks come with Fried Eggs, Biscuit, Hollandaise, Salad

- (for 1) Fillet (7oz)** Light, Lean & Tender. **Aged for 28 days** **58**
(for 2) Ribeye (16oz) Rich, Fatty, Juicy. **Dry-aged for 40 days** **86**
(for 4) Porterhouse (35oz) Meaty, Tender, with Bone Marrow **175**

DESSERT

- Sticky Toffee Pudding (for 2)** Butterscotch Sauce, Mascarpone **16**

from 4:30pm THE BRITISH SUNDAY ROAST

- 8oz Picanha Beef** Yorkshire Pudding, Roast Potatoes, Carrots, Greens, Gravy, Horseradish **45**

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now open in Barrie!
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Private Dining

Ask your server for info!



Orillia's Pub

at 9 Matchedash St N

picnic cantina

Tacos & Tequila

at 140 Mississauga St. E



Neighbourhood Nights!
turn over for dinner deals
Tuesday to Thursday from
7pm - 8pm.

SIDES

- Duck-Fat Chop House**
Hollandaise **13**
House-Cured Bacon
Maple Syrup **9**
Fries Garlic Aioli **9**