

Fall

THE COMMON STOVE

Dinner Tuesday to Sunday | Brunch on Sunday

SMALL

- Oysters** Hot Sauce, Mignonette, Lemon, Scotch 4 / each
- Fire-Roast Scallops** Tiradito Sauce, Chive Oil, Squid Ink Tuile 26
- Shishito Peppers & Mushrooms** Salsa Macha 18
- Bone Marrow** Parsley Salad, Focaccia 26
- Steak Tartare** Tarragon Aioli, Capers, Crostini 23
- Burrata** Wine-poached Pears, Walnut Crumble, Focaccia 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 Ragu, Rapini 37
- Lamb Rack** Fingerling Potatoes, Spiced Sour Cream, Pearl Onions, Mint 58
- Cavatelli** Squash, Spiced Pumpkin Seeds, Gremolata, Carrot 'Parmesan' 27
- Fire-Roast Delicata Squash** Romesco, Beluga Lentils, Watercress Salad 26
- Swinton's Burger & Fries** Pepperoncini Aioli, Handeck Cheese, Onion Jam 27
- Halibut** Caponata of Zucchini and Tomatoes, Pine Nut Salsa 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 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 5pm THE BRITISH SUNDAY ROAST

- 8oz Picanha Beef** Yorkshire Pudding, Roast Potatoes, Carrots, Greens, Gravy, Horseradish 44

picnic

Tapas + Wine Bar
at 140 Mississauga St. N



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!



Beef Bread
Braised Picanha, Blue Cheese 25
~ limited availability! ~