

Winter

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** Focaccia 26
- Steak Tartare** Ancho Chilli, Peanuts, Watercress, Crostini 23
- Burrata** Pears, Walnut Crumble, Sage, 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
- 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 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
cantina

at 140 Mississauga St. E



Join us for a pint!

ORILLIA'S PUB

at 9 Matchedash St N



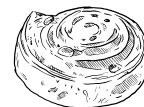
Sunday Brunch

10:30am - 1pm

Turn over to see the menu!

LUCA

High-Octane Italian!
now open in Barrie!



Beef Bread

Braised Picanha, Blue Cheese 25
~ limited availability! ~

With thanks to Cara, Dennis, Dillon, Ella, Glory-Anne, Jaida, Julia, Julia, Kelsey, Lisa, Lish, MacGregor, Matt, Mel, Paul, Payton, Rachel, Ryan, Sarah, Sven, Tanner and Chef Amir

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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 Pears, Walnut Crumble, Focaccia 23

Chocolate-Banana Bread Pudding Maple Syrup, Coconut Cream 16

Steak Tartare Ancho Chilli, Peanuts, Watercress, Biscuit 23

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, Pickled Relish, Bacon, Egg 28

Steaks

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

from 5pm THE BRITISH SUNDAY ROAST

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

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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

With thanks to Cara, Dennis, Dillon, Ella, Glory-Anne, Jaida, Jenni, Julia, Julia, Kelsey, Lisa, Lish, MacGregor, Matt, Mel, Paul, Payton, Preston, Rachel, Ryan, Sarah, Sven, Tanner and Chef Amir