

Winter

THE COMMON STOVE

Dinner Tuesday to Sunday | Brunch on Sunday

SMALL

Vegetables

- Heirloom Carrots** Spiced Zhug, Dates, Almonds **14**
Boston Bib Lettuce Shallots, Herbs, Vinaigrette **9**
Sunchokes Fennel Soubise, Rosemary **16**
Fried Squash Rings Honey, Curry Mayonnaise **13**
Fries Garlic Aioli **9**

Animals

- Ricotta** Jimmy Nardello Pepper Relish, Anchovies, Focaccia **24**
Oysters Flambadou Flamed Beef Fat **\$9 for 2**
Wood-Fired Scallop Fish Sauce, Peanuts, Chilli, Lime **13 each**
Fergus's Bone Marrow Parsley Salad, Sourdough Flatbread **24**
Steak Tartare Radicchio Tardivo, Lemon, Cured Egg Yolk **23**

LARGE

Vegetables

- Mushrooms au Poivre** Lion's Mane, Black Pepper, Egg yolk **24**
The Harvest Caramelized Cauliflower, Pomegranate, Hazelnut **23**
Ricotta Gnudi Rosemary, Black Pepper, Squash **27**

Animals

- Pork-erhouse** Trotter Jus, Pear, Anchovy Purée, Runner Beans **38**
Sablefish Chowder, Trout Roe **38**
Duck Pasta Confit Duck, Pickled Mushrooms, Hazelnuts, Sage **35**

STEAK

- Filet (7oz)** Light, Lean & Tender. **Aged for 28 days**, with Béarnaise **49**
Ribeye (16oz) Rich, Fatty, Juicy. **Dry-aged for 45 days**, with Chimichurri **70**
Porterhouse (35oz) Meaty, tender, with Bone Marrow & Chimichurri **165**
Cowboy Ribeye (30-50oz) Fatty & Juicy. **Dry Aged for 45 days**, with Chimichurri **\$5 / oz**
~ Add a small vegetable dish to your Steak for \$8 ~

Private Dining

"The Lower Sales Level"
Ask your server for a tour!

picnic

Tapas + Wine Bar
at 140 Mississaga 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!

British Sunday Roast
Sunday Only! Limited
Quantities! **44**



Pub Burger & Fries
Lincolnshire Poacher
Cheese, Onion Jam **26**

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COCKTAILS & MOCKTAILS

- The Common Caesar** Clamato, Lemon, House Spice 13
or, order it **'Short & Strong'** Same booze, half the clamato 11
- 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
- Ricotta** Jimmy Nardello Pepper Relish, Anchovies, Biscuit 22
- Pancakes** Butterscotch Sauce, Whipped Cream 13
- Steak Tartare** Radicchio Tardivo, Lemon, Cured Egg Yolk 23
- The Harvest** Caramelized Cauliflower, Pomegranate, Hazelnut 23
+ 2 Poached Eggs + \$3

Bennys & Burgers

- Mushroom Eggs Benny** 2 Eggs, Hollandaise, Biscuit 19
- Bacon Eggs Benny** 2 Eggs, Hollandaise, Biscuit 19
- The Combo Benny** Mushrooms & Bacon, 2 Eggs, Hollandaise, Biscuit 22
- The Lobster Benny** 2 Eggs, Hollandaise, Biscuit 33
- The Brunch Burger & Fries** Onion Jam + a Fried Egg 25
+ Bacon + \$3

Steaks

- Steak & Eggs (for 2)** 16oz Ribeye, 2 Fried Eggs, Biscuit, Hollandaise 70
- Steak & Eggs (for 4)** 35oz Porterhouse, Bone Marrow, 4 Fried Eggs, 2 Biscuits, Hollandaise 165

from 5pm THE BRITISH SUNDAY ROAST

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



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Live Celtic Music!
from 1pm, every Sunday

picnic

Tapas + Wine Bar
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Live Music!
2pm - 4pm every Sunday