

# THE COMMON STOVE

Dinner Tuesday to Sunday | Brunch on Sunday

Summer

## Cocktails

- Caribbean Queen** *Light, Short, Fruity, Complex* Plantation 3-star Rum, Gin, Rhubarb, Pineapple Ole Saccharum 15
- Further Foolishness** *Spicy & Refreshing* Jalapeño-infused 1800 Tequila Blanco, Grapefruit, Lime, Salt 16
- Naked & Shameless** *Fragrant, Smoky, Spirit-Forward* Del Maguey Mezcal, Aperol, Green Chartreuse, Lime 14
- The Edmund Fitzgerald** *Short, Citrussy, Refreshing* Meyer Lemon Gin, Lillet Blanc, Ferrand's Dry Curacao 15
- Barrel-Aged Oaxaca Old Fashioned** *Earthy & Oaky* Añejo & Reposado Tequilas, Mezcal, Agave, Bitters 18
- The Simcoe Shaft** *A Smoky, Creamy Pick-me-up* Vodka, Detour Cold Brew, Cream & Coffee Liqueurs, Laphroaig 16
- or, **Phony Negroni** *Bitter-sweet, No-alcohol* Non-alcoholic Gin, Campari & Vermouth 12
- or, **A Little Less Foolish** *Sweet & Spicy* Agave, Grapefruit, Lime, Jalapeño, Salt 10

## small

### Vegetables

- Heirloom Carrots** Spiced Zhug, Dates, Almonds 14
- Boston Bib Lettuce** Shallot, Herbs 9
- Russet Fries** Garlic Aioli 9
- Cabbage** Miso Butter, Raisin, Chili, Lime 16
- Chop House Potatoes** Mustard Aioli 13

### Animals

- Oysters** Seasonal Mignonette, Alaskan Hot Sauce, Scotch 24 / half-dozen
- Wood-fired Scallops** White Port, Herb Butter, Tarragon 8 / each
- Bone Marrow** Escargot, Parsley-Garlic Butter, Sourdough Flatbread 24
- Steak Tartare** Shallot, Herbs, Maple Syrup, Egg Yolk, Sourdough Flatbread 22

## LARGE

### Vegetables

- Burrata** Pistachios, Olives, Lemon, Sourdough Flatbread 24
- Grilled Bok Choy Caesar** Anchovies, Ricotta Miso, Parmesan 17
- Vegan Harvest** Squash, Salsa Matcha, Radish 23
- Ricotta Gnudi** Hen of the Woods Mushrooms, Nettles 27

### Animals

- Crudite & Seafood** Chilled Prawns, Cuttlefish, Carrots, Radishes, Green Goddess 30
- Arctic Char** Zucchini, Thai Basil, Fried Shisho, Vegetable Purée 32
- Half Chicken** Escargot, Mushrooms, Chicken Jus 35
- Lobster Pasta** Mascarpone & Corn-filled, Sauce Américaine 46

- Fillet (7oz)** Light, lean & tender. Aged for 28 days, served with Béarnaise Sauce 49
- Ribeye (16oz)** Rich, fatty & juicy. Dry-aged for 45 days, served with Chimichurri Sauce 66
- Porterhouse (35oz)** Part striploin, part fillet. Meaty, tender, with Bone Marrow & Chimichurri 165
- Cowboy Ribeye (30 - 50oz)** with Chimichurri Sauce. Dry-aged for 45 days. Fatty & juicy. \$4.5 / oz
- ~ Add a small vegetable dish to your Steak for \$8 ~

## Private Dining

"The Lower Sales Level"

Ask your server for a tour!

## Sunday Brunch

10:30am - 1pm

Turn over to see the menu!

## British Sunday Roast 40

Sunday Only, Limited #

## The Pub Patio Burger 25

Bacon, Lincolshire, Onion Jam



Join us for a pint!

Orillia's Pub: The Hog & Penny

at 9 Matchedash St. N