

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**
Cabbage Miso Butter, Raisins, Chilli **16**
Fried Squash Rings Honey, Curry Mayonnaise **13**
Kennebec Fries Garlic Aioli **9**

Animals

- Burrata** Beets, Pistachio, Black Garlic, Olive Oil **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

- Grilled Bok Choi Caesar** Anchovies, Parmesan **18**
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**
Halibut Celeriac Purée, Chanterelles, Brown Butter **36**
Duck Pasta Confit Duck, Pickled Mushrooms, Hazelnuts, Sage **34**

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 **68**
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! **40**



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