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

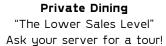
Grilled Bok Choi Caesar Anchovies, Parmesan 18 The Harvest Caramelized Cauliflower, Pomegranate, Hazelnut 23 Ricotta Gnudi Rosemary, Black Pepper, Squash 27

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

Fillet (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 ~





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