#### 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

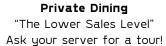
Grilled Bok Choi Caesar Anchovies, Parmesan 18 The Harvest Caramelized Cauliflower, Pomegranate, Hazelnut 23 Ricotta Gnudi Rosemary, Black Pepper, Squash 27

#### 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