

# THE COMMON STOVE

Dinner Tuesday to Sunday | Brunch on Sunday

Winter

## Cocktails

- Caribbean Queen** *Light, Short, Fruity, Complex* Plantation 3-star Rum, Gin, Rhubarb, Pineapple Ole Saccharum 14
- Fire, Smoke & Good Folk** *Fresh, Herbacious, Complex* Dolin Rouge, Dubonnet, Laphroaig 10 Scotch, Orange Juice 15
- Mandarin CRUSH!** *Fragrant, Smoky, Fruity* Acid-adjusted Mandarin, Mezcal, Aperol, Chartreuse 16
- 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, Cold Brew Coffee, 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** Shallots, Herbs 9
- Kennebec Fries** Garlic Aioli 9
- Cabbage** Miso Butter, Raisins, Chili 16
- Fried Squash Rings** Honey, Curried Mayo 13

### Animals

- Oysters Flambadou** Beef Fat \$9 for 2
- Wood-fired Scallop** Fish Sauce Vinaigrette, Roasted Peanuts, Chilli, Lime 13 each
- Fergus's Bone Marrow** Parsley, Capers, Shallots, Sourdough Flatbread 24
- Steak Tartare** Radicchio Tardivo, Shallot, Olive Oil, Lemon, Cured Egg Yolk 23

## LARGE

### Vegetables

- Burrata** Beets, Pistachio, Black Garlic, Olive Oil 24
- Grilled Bok Choy Caesar** Anchovies, Ricotta Miso, Parmesan 18
- The Harvest** Caramelized Cauliflower, Celery, Pomegranate, Hazelnut 23
- Ricotta Gnudi** Rosemary, Black Pepper, Squash 27

### Animals

- Tomapork (16oz)** Trotter Jus, Pear, Anchovy, Runner Beans 38
- Halibut** Celeriac Purée, Chanterelles, Brown Butter 36
- Duck Pasta** Confit Duck, Pickled Mushrooms, Hazelnuts, Sage 34

- 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 68
- Porterhouse (35oz)** Part striploin, part fillet. Meaty, tender, with Bone Marrow & Chimichurri Sauce 165
- Cowboy Ribeye (30 - 50oz)** Fatty & juicy. Dry-aged for 45 days. Served with Chimichurri Sauce \$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 Burger + Fries 25

Lincolnshire Cheese, Onion Jam



Join us for a pint!

Orillia's Pub: The Hog & Penny

at 9 Matchedash St. N