THE COMMON STOVE

Dinner

SUNSHINE SPRITZ 12
Gin, Seasonal Fruit, Lemon, Soda

CAVA 10 / glass
Traditional-method Sparkling

TEMPERANCE TONIC 12
Non-alcoholic Seedlip, House Tonic

SNACKS

Pickled Seasonal Vegetables 4 ½
Spiced Nuts 4 ½
Beef Bread 6

ONTARIO CHARCUTERIE

Pork Rillets 4 ½
Duck Prosciutto 6
Chicken Liver Pâté 5 ½

STEAK TARTARE 14
Raw Beef, Kozlik's Mustard, Pickled Blueberries, Quail's Egg

ONTARIO BURRATA (125g) 16
Hazelnuts, Radicchio, Orillia Honey, Sourdough

SWEET POTATO AGNOLOTTI 11 / 19
Almonds, Chimichurri, Mushrooms, Microgreens

BEETROOT SALAD 13
Wood-roast Beets, Orange, Hazelnuts, Beet Mole

WILD MUSHROOM SOUP 12
Foraged Wild Mushrooms, Horseradish, Herbs

SCALLOPS 19
Wood-roast Parsnip Puree, Radish, Chilli Oil

from the WOOD-FIRED GRILL

WHOLE CORNISH HEN 32

GRILLED BROCCOLINI CAESAR 17
Croutons, Caesar Dressing, Cured Egg Yolk, Chilli

EMBER-ROAST SQUASH 19
Spiced Green Zhug, Walnuts, Herbs

KOLAPORE SPRINGS TROUT 26
Smoked Cauliflower Puree, Broccolini, Chimichurri

TOMA-PORK (19oz) 36
Charred Radicchio, Romesco Sauce

VEGETABLE SIDES

ASH-ROAST SWEET POTATO 5 ½

YUKON GOLD FRIES 6
Garlic Aioli

TANDOORI CARROT SALAD 7
Charred & Spiced Carrots, Almonds, Herbs

PARSNIP SALAD 7
Dandylion, Blackberries

SHISHITO PEPPERS 6 ½
Squid Ink Aioli, Vancouver Salt

See the blackboards for this week's steaks and daily features

Please allow a little extra time than you might be accustomed to for your food to be cooked as everything here is made fresh-to-order.

Join us on Saturday and Sunday for...

BRUNCH from 11am
Bacon eggs Benny, Steak & eggs, Squash & falafal

SUNDAY ROAST from 3pm
Traditional British roast beef (8oz), roast potatoes, giant Yorkshire pudding, roast carrots, onions, sprouts, unlimited house gravy & horseradish

indicates dishes that are easily enjoyed vegan.

THE COMMON STOVE
27 Mississaga Street W, Orillia, ON. L3V 3A5 · 705 330 0065 · Head Chef: Ben Kersley