


THE COMMON STOVE


LUNCH FRIDAY & SATURDAY

LUNCH

Classic Mimosa Bubbles, Citrus 11
The Common Caesar Vodka or Tequila 12
The Edmund Fitzgerald Gin, Lemon, Lillet Blanc, Benedictine 14
House Radler Steam Whistle Pilsner, Fresh Citrus 9


Oysters 18 / half-dozen
Serrano Hot Sauce, Lemon, Mignonette

 **Burrata Salad** 17
Grilled Radicchio, Pistachio, Honey

 **Beets & Berries** 15
Fire-roast Beets, Berries, Hazelnut, Quinoa

Beef Bread 14
Brioche, Chuck & Shortrib, Blue Cheese, Herbs

Steak Tartare 19
Sunchoke Chips, Saskatoon Berries, Capers, Pecorino Custard

 **Wood-Roast Cabbage** 21
Smoked Squash, Lentil, Pumpkin Seed, Romesco

The Swinton Burger 23
Shortrib, Chuck & Dry-aged Ribeye Patty, Caramelized Onions,
Pork Rillettes, with Fries & Garlic Aioli

WOOD-FIRED STEAKS

Dry-aged, Grass-fed, Ontario Beef

Fillet with Yukon Gold Fries (7oz) 46
Light, Lean, Tender

Ribeye with Chimichurri Sauce (16oz) 54
Rich, Buttery, Juicy

Kindred Chocolates 2 for \$5 / 4 for \$9
Mojito / Banana S'mores

ON SUNDAY...

BRUNCH

from 10:30am

Eggs Bennys, Bacon Burgers,
Mimosas & Caesars & more!

SUNDAY ROAST from 5pm

Prime Rib, Roast Potatoes, Yorkshire Pudding,
Carrots, Broccolini, Gravy, Horseradish

Have you visited our new place?

picnic

It's an old-world
tapas & wine bar,
and an old-town grocer.

Good old-fashioned fun!

140 Mississauga St. E,
Open 7 days a week.

VEG SIDES

Yukon Gold Fries 7
Garlic Aioli

Kale Salad 12
Pecorino, Lemon, Garlic, Breadcrumbs

 dishes easily enjoyed vegetarian