

THE COMMON STOVE

BRUNCH on SUNDAY

BRUNCH

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

The Swinton Burger 24

Shortrib, Chuck & Dry-aged Ribeye Patty, Caramelized Onions,

Pork Rillettes, with Fries & Garlic Aioli

(add a fried egg + \$1)

Eggs Benny

Two Eggs, Hollandaise, Cheddar Biscuit

 **With Mushrooms** 16


With House-Cured Bacon 17

The Combo! 18

 **Kale Salad** 13

Pecorino, Lemon, Garlic, Breadcrumbs

(Add Two Poached Eggs +\$3)

 **Kid's French Toast** 7

French Toast 13

Berries, Cream, Maple Syrup, Cinnamon

Steak & Eggs (for 2) 56

16oz Dry-Aged Ribeye, Two Fried Eggs

Cheddar Biscuit & Hollandaise

 **Yukon Gold Fries** 7

Garlic Aioli

 dishes easily enjoyed vegetarian

FEATURES

DINNER WEDNESDAY - SUNDAY

Join us from 5pm

SUNDAY ROAST from 5pm

Prime Rib, Roast Potatoes, Yorkshire Pudding,

Carrots, Broccoli, 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.



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