# THE COMMON STOVE

Open THURSDAY to MONDAY

# DINNER

HINTERLAND 'WHITECAP' 10/gls
Vidal/Riesling Sparkling wine from P.E.C.

FEDMUND FITZGERALD 14
Gin, Lemon, Lillet Blanc, Benedictine

TEMPERANCE TONIC 11
Non-alcoholic Spirit & House Tonic

# **SWINTON'S SNACKS**

OYSTERS 17 / half-dozen Mignonette, Horseradish, Hot Sauce RED ARGENTINIAN SHRIMP 14
Polenta, Smoked & Pickled Fennel

CHEF'S CHARCUTERIE 23 Artisan Ontario Meats & Cheeses, Orillia Honey

## **APPETIZERS**

RADICCHIO SALAD 13
Grilled with Romesco & Almonds

BONE MARROW 16 Parsley, Capers, Shallots, Sourdough

STEAK TARTARE 17
Raw Beef, House Mustard, Quail's Egg

# FROM OUR WOOD-FIRED GRILL

BEETS & BUTTERNUT 21
Cabbage, Cilantro, Jalapeno, Koji

FIRE-ROAST CHICKEN 19
Romesco Sauce

ONTARIO TROUT 26 Potato, Leeks, Bacon, Cream, Dill

THE COMMON BURGER 20
Bone Marrow, Bacon Jam, Ben's Sauce
with Yukon Gold Fries & Garlic Aioli

MUSHROOM AGNOLOTTI 22

Sweet-potato filled,
Chanterelle Mushrooms, Cep Broth, Sage

### WOOD-FIRED STEAKS

GRASS-FED, ONTARIO BEEF

FILLET (7oz) 39
Dry-aged for 21 days
Light, Lean, Tender

RIBEYE (16oz) 52
Dry-aged for 45 days
Rich, Buttery, Juicy

# COWBOY RIBEYE (30 - 50oz)

Dry-aged for 45 days

Our favourite, for 3 - 5 people to share, 32/person

# **WEEKLY FEATURES**

#### FRIDAY & SATURDAY LUNCH

Join us from 11:30am

Steak & a Glass of Wine: \$35

SUNDAY BRUNCH from 10:30am

Eggs Benny, Kid's French Toast Mimosas & Breakfast Martinis

#### Visit SANTA'S WORKSHOP

www.thecommonstove.com/shop for festive gifts and stocking fillers

# THE COMMON BOTTLESHOP

Enjoyed your wine this evening?
Take a bottle home @ 40% off!

## **VEG SIDES**

YUKON GOLD FRIES 8
Garlic Aioli

BRUSSEL SPROUTS 9
Pickled Chilli, Herbs

PARSNIPS 8
Kale, Pickled Blueberries

COMMON SALAD 8
Spring Mix, Shallot, Herbs

# **DESSERT**

STICKY TOFFEE PUDDING 10

Earl Grey Ice Cream

SUNDAY ROAST 30 (from 4:30pm)

Prime Rib Roast beef (8oz), roast potatoes,
Yorkshire pudding, carrots & broccolini
unlimited house gravy & horseradish

