


THE COMMON STOVE

DINNER

 **Tarlant Champagne** 19/gls
Fantastic, Family-owned Grower Champagne

 **The Edmund Fitzgerald** 14
Gin, Lemon, Lillet Blanc, Benedictine

 **Smoke & Mirrors** 14
Vermouth, Laphroaig, Mezcal, OJ

APPETIZERS

Oysters 19 / half-dozen
Hot Sauce, Lemon, Mignonette

Tuna Crudo 16
Verjus, Grapes, Cucumber

Steak Tartare 21
Sunchoke Chips, Parmesan Custard


 **Burrata Salad** 17
Radicchio, Grilled Grapes, Thyme, Honey


Beef Bread 16
Brioche, Chuck & Shortrib, Blue Cheese, Herbs

Bone Marrow 18
Parsley, Capers, Shallot & Sourdough

FROM OUR WOOD-FIRED GRILL

Ontario Trout 27
Cauliflower, Broccolini, Leek-Fennel Salsa

 **Mushroom Agnolotti Pasta** 24
Celeriac-filled, Cep Broth, Maitake Mushrooms

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

Duck, Duck Pie 85 (for 2)
Duck Breast & Confit Leg, Foie Gras
LIMITED AVAILABILITY!

The Swinton Burger 25
Shortrib, Chuck & Dry-aged Ribeye Patty, Caramelized Onions, Pork Rillettes, with Fries

WOOD-FIRED STEAKS

Dry-aged, Grass-fed, Ontario Beef

Fillet (7oz) 48
with Yukon Gold Fries
Dry-aged for 28 days
Light, lean & tender.

Porterhouse (35oz) 155
with Bone Marrow & Chimichurri
for 2 - 3 people
Part striploin, part fillet. Meaty & tender.

Ribeye (16oz) 58
with Chimichurri Sauce
Dry-aged for 45 days
Rich, buttery & juicy.

Cowboy Ribeye (30 - 50oz)
with Chimichurri Sauce
for 3 - 5 people, \$4 / oz
Fatty & juicy. Worth the wait!

NEW YEAR'S EVE

Celebrate with us!

We're taking reservations from 5pm to 10pm with two set menus including Oysters, Scallops, Foie Gras Doughnuts, and plenty of Common Stove favourites. Complimentary champagne for those with us at midnight!


Book now:


thecommonstove.com/nye

Join us from noon on January 1st for a 'Hangover Brunch'. Reservations via our website.

VEGETABLE SIDES

 **Yukon Gold Fries** 8
Garlic Aioli


 **Common Salad** 9
Boston Bib Lettuce, Shallot, Herbs


 **Heirloom Carrots** 13
Mascarpone, Dates, Almonds, Zhug


KFP 14
Sour Cream 'Chip Dip', Trout Roe

Brussels Sprouts 9
Soy & Fish Sauce, Peanut, Togarashi

DESSERTS

 **Kindred Chocolates** 4 for \$9
Mulled Wine / Banana-Coffee

 **Sticky Toffee Pudding** (for 2) 14
Butterscotch Sauce, Mascarpone Cream

 **S'mores** 11
House-made Lapsang Marshmallow, Chocolate Mousse, 'Graham' Cracker

SUNDAY ROAST 39

LIMITED AVAILABILITY!

Prime Rib Roast beef (10oz),
Roast Potatoes, Yorkshire Pudding,
Roast Carrots & Broccolini
House Gravy & Horseradish