HANDHELDS

Served with your choice of soup, salad, or fries.
Upgrade your side: Parmesan Fries + 3 | Turbo Fries + 2.5 | Maple Poutine + 6

CLOVE BURGER | 24
House-made all-beef patty, candied bacon, Monterey Jack, caramelized onions, lettuce, and garlic aioli on a toasted brioche bun

GRAVY 3

WARMED BEET SANDWICH | 18.5
Beets, mushrooms, microgreens, and feta topped with spinach dip spread on a sourdough baguette

CANADIAN BLT | 19
Local Village Dairy maple cheddar, house-candied bacon, lettuce, tomato, and garlic aioli served toasted sourdough

PESTO SALMON BURGER | 23.25
4 oz baked salmon fillet, pesto aioli, fresh greens, and tomato served on a toasted brioche bun

VEGAN CLOVE SANDWICH | 19| VG
Tomato, roasted red peppers, avocado, tofu, micro greens, balsamic, garlic confit, fresh basil and crispy onions on a baguette

FRIED CHICKEN SANDWICH | 23
Crispy fried chicken marinated in buttermilk and pickle brine, topped with house-pickled cabbage and zesty lime crema on a toasted brioche bun

JACK CHEESE 3

CHORIZO GRILLED CHEESE | 20
Chorizo sausage, roasted red peppers, caramelized onions, Monterey Jack, feta, and garlic aioli served on grilled sourdough

BIRRIA TACOS | 24
Slow cooked beef with Mexican chilis topped with cheese in flour tortillas served with consommé for dipping and cilantro lime aioli

CHICKEN FINGERS | 17.75
Five crispy breaded chicken tenders served with signature house-made honey mustard sauce

BRUSCHETTA WRAP | 18
Diced tomatoes, garlic confit, onions, greens, shaved Parmesan, pesto aioli, and balsamic reduction rolled in a spinach tortilla wrap & a side of pickled cabbage

BRUNCH 1130-2PM

CHEF'S BREAKFAST BOWL | 19
Crispy potato hash topped with chorizo, red peppers, caramelized onions, and two fried eggs, served with a spring salad dressed in local blueberry vinaigrette

AVOCADO TOAST | 15 | VG
Two slices of toasted sourdough topped with fresh tomato, sliced avocado, crispy onions, microgreens and a sweet balsamic drizzle

ADD A FRIED EGG 2

CLOVE BURGER WITH A FRIED EGG | 26
Classic Clove burger with a fried egg served with choice of side

CANADIAN BLT WITH A FRIED EGG | 21
Clove BLT with a fried egg served with choice of side

WAFFLES
Jasper's Way | 22
Crisp waffle topped with fried chicken and our house pickled cabbage

Parker's Way | 14
Our house waffle with fruit and a cream cheese whip

STARTERS

GARLIC PARM FRIES | 12.5
Crispy fries tossed with garlic oil and our house herb blend, generously topped with Parmesan and served with house-made garlic aioli

PICO, GUAC & CHIPS | 14.25| VG
Freshly diced tomatoes, onion, garlic, and cilantro, served alongside fresh house guacamole, jalapenos, and crispy house-made corn tortilla chips.

SPINACH DIP | 16.5
Our signature house-made spinach dip, baked with cheese served with toasted sourdough

GARLIC PRAWNS | 17
Pan-seared prawns tossed in a fragrant white wine and garlic butter reduction, paired with warm toasted garlic bread

DUCK WINGS | 18
Confit duck drumettes slow cooked then flash-fried until golden, glazed in a sticky maple-orange-soy reduction and finished with toasted sesame seeds

BOWL OF SOUP | 12
Your choice of our house wild mushroom soup or chefs daily creation

STARTER SOUP | 6

BREAD 3

TUNA STACK | 17.5
Raw Ahi tuna, avocado, tomato and onion dressed in a sweet-soy glaze finished with mango puree and house-made tortilla chips

BRUSCHETTA | 15.5 | VG O/R
Toasted baguette with Parmesan, a side of tomato, garlic, basil, and balsamic drizzle

STUFFED MEATBALLS | 16
House-made pork and beef meatballs stuffed with a garlic clove and herbs, slow cooked in tomato sauce, comes with garlic bread

MAPLE POUTINE | 17
House-cut fries loaded with cheese curds, savory pork gravy, bacon and local maple cheddar

VEGAN MUSHROOM TOASTIES | 17 | VG
Sautéed king oyster and shimeji mushrooms with herbs and garlic on a toasted baguette

THE CLOVE



SALADS

CLOVE HOUSE SALAD | 16 | VG O/R
Crisp mixed greens tossed with candied pecans, cow feta, and a house-made blueberry vinaigrette

Half Clove | 9 | VG O/R

CAESAR SALAD | 16
Romaine tossed in house garlic Caesar dressing, topped with candied bacon, Parmesan, garlic confit and croutons

Half Caesar | 9

ADD-ONS

CHICKEN	7
PRAWNS	8
AHI TUNA	8
SALMON	8
BREAD	3

AHI TUNA POKE SALAD | 23 | VG O/R
Raw Ahi tuna, vibrant shaved vegetables, greens, and rice topped with a sweet soy glaze, finished with crispy tortilla strips and nori seaweed

WILD MUSHROOM & BEET SALAD | 18
Mixed greens with beets, shimeji, king oyster mushrooms and feta with a creamy spinach and balsamic dressing

RANCHERO SALAD | 24
Blackened salmon, Monterey Jack, tomato, cucumber, pickled cabbage, & avocado served on greens with cilantro lime dressing topped with tortillas and chipotle sour cream

Entrées

MUSHROOM MAC & CHEESE | 23
A blend of shimeji, king oyster and cremini mushrooms folded into a creamy garlic and Monterey Jack cheese sauce, finished with truffle oil, shaved Parmesan, and toasted garlic bread

SPAGHETTI | 23.5 | VG ON REQUEST
House-made garlic-stuffed pork and beef meatballs served over spaghetti, finished with basil, shaved Parmesan, and toasted garlic bread

THE CLOVE CURRY | 24.25 | VG ON REQUEST
A rich garlic, tomato, and green chili curry finished with cream, served over rice pilaf with house-made naan and your choice of prawns, chicken, or mushrooms

JAMBALAYA | 26
Spicy Creole style sauce with chicken, chorizo, prawns, the holy trinity and tomato tossed with rice topped with sour cream and a side of garlic bread

SWEET-SOY RICE BOWL | 25 | VG ON REQUEST
Rice, carrots, peas, cabbage, garlic & mushrooms tossed in sweet-soy glaze topped with crispy onions and sesame seeds with your choice of chicken, prawns , mushrooms or tofu

LUCY'S PASTA | 24.5
Spaghetti noodles tossed with spicy chorizo, braised beef, jalapeños, roasted red peppers, and onions in a zesty chili-tomato sauce, finished with crispy onions and garlic bread

MEDITERRANEAN BOWL | 23.5
Rice pilaf with roasted red peppers, onion, and celery, served alongside crisp greens, cucumber, tomato, feta, and olives, topped with three house-made pork and beef meatballs and drizzled with olive oil and pesto aioli

GREEK GNOCCHI | 24
Pan-seared potato gnocchi folded into a rich spinach cream sauce with tomatoes, onions, roasted red peppers, and garlic-stuffed olives, finished with feta, crispy capers, tender pea shoots, and toasted garlic bread

GOLDEN FISH AND CHIPS | 23
Two pieces of house-battered cod served with fries, fresh tartar sauce and our house-pickled cabbage

ONE PIECE COD | 19
EXTRA COD 6

ADD-ONS

CHICKEN	7
PRAWNS	8
BACON	4
SALMON	8
MUSHROOMS	3
CHORIZO	5

VG | VEGAN
VG O/R | VEGAN ON REQUEST