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 gluten-free bun

GRAVY 3

WARMED BEET SANDWICH | 18.5
Beets, mushrooms, microgreens, and feta topped with spinach dip spread on gluten-free bread

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

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

JACK CHEESE 3

CHORIZO GRILLED CHEESE | 20
Chorizo sausage, roasted red peppers, caramelized onions, Monterey Jack, feta, and garlic aioli served on gluten-free bread

BIRRIA TACOS | 24
Slow cooked beef with Mexican chilis topped with cheese in corn 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

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, a lime wedge, and crispy house-made corn tortilli chips.

SPINACH DIP | 16.5
Our signature house-made spinach dip, baked with cheese served with toasted gluten-free bread and chips

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

VEGAN MUSHROOM TOASTIES | 17| VG
Sautéed king oyster and shimeji mushrooms with herbs and garlic on a toasted gluten-free bread

BOWL OF SOUP | 12
Chefs daily creation

STARTER SOUP | 6

GLUTEN-FREE BREAD 3

BRUSCHETTA | 15.5 | VG O/R
Toasted gluten-free bread with Parmesan, a side of tomato, garlic, basil, & balsamic drizzle

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

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

DUCK WINGS | 18
Confit duck drumettes slow cooked then flash-fried until golden, tossed with salt and pepper

GLUTEN-FREE



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 gluten-free bread

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

THE CLOVE CURRY | 24.25 | VG ON REQUEST
A rich garlic, tomato, and green chili curry finished with cream, served over rice with gluten-free bread 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 gluten-free garlic bread

LUCY'S PASTA | 24.5
Gluten-free 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 gluten-free 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 pork and beef meatballs and drizzled with olive oil and pesto aioli

GREEK GNOCCHI | 24
House-made gluten-free 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 gluten-free 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

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 gluten-free bread 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 on a gluten-free bun with choice of side

CANADIAN BLT WITH A FRIED EGG | 21
Clove BLT with a fried egg served on gluten-free bread with choice of side

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

Half Caesar | 9

WILD MUSHROOM 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

ADD-ONS

CHICKEN	7
PRAWNS	8
AHI TUNA	8
SALMON	8
BREAD	3

VG | VEGAN
VG O/R | VEGAN ON REQUEST

Do you have any allergies, Celiac disease, or dietary preferences? Please inform your server.
Your safety is our top priority. We utilize dedicated gluten-free fryers, pans, and utensils. We want to be transparent: we do not operate as a dedicated gluten-free kitchen, but we take every measure to handle your needs with the utmost care and seriousness.