

please inform us of dietary needs - all items can be made gluten free

## STARTERS

### PICO, GUAC & CHIPS 14

Fresh cut tomatoes, onion, garlic & cilantro with lime served with housemade corn tortilla chips

### BREAD & BALSAMIC 15

Warmed oil, balsamic & garlic confit served with bread for dipping

## SALADS

### CLOVE HOUSE SALAD 16

Mixed greens with pecans & a blueberry vinaigrette

### HALF CLOVE SALAD 9

### BEET & WILD MUSHROOM SALAD 17

Beets, shimeji & king oyster mushrooms, mixed greens with balsamic glaze & garlic confit dressing

## MAINS

### CLOVE SANDWICH

Tomato, roasted red peppers, avocado, tofu, micro greens, balsamic, garlic confit, fresh basil and crispy onions on a baquette - served with fries or house salad

### MUSHROOM SPAGHETTI

Mushrooms and tomato sauce served over spaghetti with fresh basil & garlic bread

### CURRY

Garlic, tomato, coconut milk & green chili curry served on rice & garlic toast with your choice of tofu or mushrooms

### BRUSCHETTA 15

Toasted bread topped with tomatoes, garlic, basil & balsamic drizzle

### GARLIC MUSHROOM TOASTIES 16

Sauteed King oyster and shimeji mushrooms with herbs on a toasted baquette

### TOFU POKE BOWL 18

Tofu, vibrant shaved vegetables & greens in a sweet soy glaze topped with wonton crisps and seaweed

### 19 VEGAN JAMBALAYA 23

Creole style with tofu, peppers, onions, celery & tomatoes tossed with rice & garlic bread side

### 20 TOFU FRIED RICE 23

Jasmine rice, carrots, cilantro, peas, cabbage, garlic and mushrooms and tofu tossed in sweet soy glaze topped with crispy onions

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## DESSERTS

### CHOCOLATE BROWNIE 11

Housemade chocolate brownie

### TART CITRUS CUSTARD 11

Housemade lemon, lime, orange custard topped with coconut cream and raspberry coulis

some items may be cooked or prepped in same area as animal products\*\*

# VEGAN MENU