

brunch

CHEF'S BREAKFAST BOWL

Two poached eggs on crispy potato hash with chorizo, red peppers & caramelized onions topped with hollandaise accompanied by a spring salad & local blueberry vinaigrette - **\$19**

FERY'S POKÉ

A weekly selection of fresh fish, vibrant shaved vegetables & greens in a sweet soy glaze topped with wonton crisps - **\$20**

HENRY'S BENNY

Housemade English muffins with ham, spinach with two poached eggs topped with hollandaise, and a spring salad dressed with local blueberry vinaigrette - **\$18**

FARMERS PARFAIT

Fresh fruit, Greek style yogurt, raspberry coulis, & chunky housemade granola topped with local Wild Anthos honey - **\$12**
HALF - **\$7**

WAFFLES

PARKER'S WAY

One massive waffle topped with fresh fruit & sweet cream cheese whip - **\$14**

JASPER'S WAY

ADD FRIED CHICKEN & PICKLED CABBAGE - **\$8**

CLOVE BURGER

Beef patty, candied bacon, local Monterey Jack, lettuce, caramelized onions & garlic aioli on a brioche bun with choice side- **\$22**

ADD FRIED EGG **\$2**

ADD MUSHROOMS **\$2**

CHORIZO GRILLED CHEESE

Spicy sausage, roasted red pepper, caramelized onions, local Monterey jack & feta on garlic sourdough with choice side - **\$19**

CLOVE HOUSE SALAD

Local mixed greens with candied pecans, feta dressed with local blueberry vinaigrette - **\$16**

ADDS

CHORIZO - **\$5**

HAM - **\$5**

HASHBROWN - **\$4**

POACHED EGG - **\$2**

FRUIT - **\$5**

WEEKEND BRUNCH MENU

the clove