

# STARTERS

|  |           |  |           |
|--|-----------|--|-----------|
| <b>PICO, GAUC &amp; CHIPS</b>  | <b>14</b> | <b>TUNA STACK</b>  | <b>17</b> |
| Fresh cut tomatoes, onion, garlic & cilantro with lime & fresh guacamole served with housemade corn tortilla chips |           | Ahi Tuna, avocado, tomato & onion dressed in a sweet soy glaze served with housemade tortillas & mango puree |           |
| <b>GARLIC PARM FRIES</b>   | <b>10</b> | <b>BRUSCHETTA</b>  | <b>15</b> |
| Fries tossed with garlic, parmesan, house blend herbs & house-made garlic aioli                                    |           | Toasted bread topped with tomatoes, parmesan, garlic, basil & balsamic drizzle                               |           |
| <b>SPINACH DIP</b>   | <b>16</b> | <b>STUFFED MEATBALLS</b>   | <b>16</b> |
| Classic spinach dip with a garlic twist & sourdough  |           | Pork & beef loaded with garlic & herbs, slow cooked in tomato sauce, served with garlic bread                |           |
| <b>GARLIC PRAWNS</b>   | <b>17</b> | <b>BOWL OF SOUP</b>  | <b>12</b> |
| Sautéed with white wine & butter served with garlic bread  |           | House mushroom soup or soup of the day   |           |
|  |           | <b>STARTER SOUP</b>  | <b>6</b>  |

## SALADS

|  |           |   |           |
|--|-----------|---|-----------|
| <b>CLOVE HOUSE SALAD</b>   | <b>16</b> | <b>AHI TUNA POKE</b>  | <b>23</b> |
| Local mixed greens with pecans, feta & a blueberry vinaigrette                 |           | Ahi tuna, vibrant shaved vegetables, greens & rice in a sweet soy glaze topped with wonton crisps   |           |
| <b>Half Clove</b>  | <b>9</b>  | <b>WILD MUSHROOM SALAD</b>  | <b>17</b> |
|  |           | Beets, shimeji & king oyster mushrooms with feta & mixed greens mixed with creamy spinach dressing  |           |
| <b>CAESAR SALAD</b>  | <b>16</b> | <b>RANCHERO SALAD</b>   | <b>24</b> |
| Romaine, candied bacon, parmesan & croutons tossed in a garlic caesar dressing |           | Blackened salmon, Monterey jack, tomato, cucumber, cabbage & avocado served on mixed greens with cilantro lime dressing topped with tortillas & chipotle sour cream |           |
| <b>Half Caesar</b>   | <b>9</b>  |   |           |
| <b>ADD-ONS</b>   |           |   |           |
| <b>CHICKEN</b>   | <b>7</b>  |   |           |
| <b>PRAWNS</b>  | <b>8</b>  |   |           |
| <b>AHI TUNA</b>  | <b>8</b>  |   |           |
| <b>SALMON</b>  | <b>8</b>  |   |           |
| <b>BREAD</b>   | <b>3</b>  |   |           |

## BRUNCH 1130-2PM

|   |           |  |           |
|---|-----------|--|-----------|
| <b>CHEF'S BREAKFAST BOWL</b>  | <b>19</b> | <b>WAFFLES</b>   | <b>14</b> |
| Two fried eggs on crispy potato hash with chorizo, red peppers & caramelized onions accompanied by a spring salad & local blueberry vinaigrette |           | <b>PARKER'S WAY</b> One massive waffle topped with fresh fruit & sweet cream cheese whip |           |
| <b>AVOCADO TOAST</b>  | <b>12</b> | <b>JASPER'S WAY</b>  | <b>22</b> |
| Two slices sourdough toast topped with tomato, sliced avocado, crispy onions & balsamic glaze   |           | A waffle with fried chicken & pickled cabbage  |           |
|   |           | <b>CLOVE BURGER WITH A FRIED EGG</b>   | <b>25</b> |
|   |           | <b>CANADIAN BLT WITH A FRIED EGG</b>   | <b>21</b> |
|   |           | <b>ADD AN EGG</b>  | <b>2</b>  |

# THE CLOVE

Served with soup or salad or fries  
substitute Parmesan fries \$3 or Turbo fries \$2.50

## CANADIAN BLT 19

Local maple cheddar, candied bacon, lettuce, tomato & garlic aioli on toasted sourdough

## WARMED BEET 18

Beets, mushrooms, microgreens & feta topped with spinach dip spread on sourdough

## CLOVE BURGER 23

House-made beef patty, candied bacon, monterey jack & caramelized onions, garlic aioli on a brioche bun

## HOUSE BATTERED COD 23

Two pieces of house battered Cod served with fresh tarter sauce & pickled cabbage

## ONE PIECE COD 17

## ADD EXTRA PIECE COD 6

## FRIED CHICKEN 23

Crispy chicken marinated in buttermilk & pickle brine with house pickled cabbage on a brioche bun

## CHORIZO GRILLED CHEESE 20

Sausage, bell pepper, caramelized onions, monterey jack & feta on sourdough

## BIRRIA TACOS 24

Slow cooked beef with Mexican chilis topped with cheese in flour tortillas served with broth for dipping & cilantro lime aioli

## CHICKEN FINGERS 16

Five crispy chicken fingers served with house-made honey mustard

### ADD-ONS

|             |   |
|-------------|---|
| JACK CHEESE | 3 |
| BACON       | 4 |
| MUSHROOMS   | 3 |
| GRAVY       | 3 |

## BOWLS

## FRIED RICE 25

Jasmine rice, carrots, cilantro, peas, cabbage, garlic & mushrooms tossed in sweet soy glaze topped with crispy onions with your choice of chicken or prawns

## SPAGHETTI 23

The Clove garlic stuffed pork & beef meatballs served over spaghetti with fresh basil, parmesan & garlic bread

## THE CLOVE CURRY 24

Garlic, tomato & green chili curry with cream served on rice & house naan with your choice of prawns, chicken or mushrooms

## MUSHROOM MAC & CHEESE 22

A blend of shimeji & king oyster mushrooms in a creamy garlic & monterey jack cheese sauce finished with truffle oil & garlic bread

## JAMBALAYA 26

Creole style with chicken, chorizo, prawns, the holy trinity & tomatoes tossed with rice & garlic bread

## LUCYS PASTA 24

Spicy chorizo & braised beef with jalapeños, roasted red peppers & onions in a chili & tomato sauce served with crispy onions & garlic bread