

MENU

FRESH, LOCAL FLAVOR

SALADS

full salads served with garlic bread
add chicken 3.50 / sautéed shrimp 6

CAESAR romaine, bacon, parmesan, house croutons, Hitch caesar dressing 4.75/9.50

HOUSE GARDEN spring mix, tomato, cucumber, red onion, carrot, mushroom, honey orange vinaigrette 4.50/9

GREEK SALAD lettuce, tomato, cucumber, red onion, red pepper, green pepper, feta, black olives, Hitch greek dressing 6/12

ROASTED VEGETABLE SALAD marinated sweet potato, red pepper, green pepper, red onion, mushroom, zucchini, goat cheese, balsamic vinaigrette 13

SOUPS

SOUP DU JOUR chef's choice, homemade biscuit 5.50/8.50

SEAFOOD CHOWDER haddock, lobster, shrimp, scallop, clams, potato, cream, broth, homemade biscuit 9/15

APPETIZERS

SHRIMP CAKES

local cold water shrimp, herbs, lemon aioli 12

EAST COAST MUSSELS

white wine garlic *or* thai, garlic bread 12

ROASTED MUSHROOM BRUSCHETTA

button, crimini & portobella mushrooms, herbs, brie, mozza, ciabatta 10

ARANCINI

panko crusted mushroom risotto, roasted red pepper coulis 13

SOUTH SHORE SCALLOPS

perfectly pan seared,
Galloping Cows red pepper jelly 15

ASIAN PORK CROQUETTE

pork, garlic, ginger, panko crust, hoisin ginger sauce 11

LOBSTER WONTONS

local lobster, cream cheese, herbs, Sambuca velouté 15

SANDWICHES & BURGERS

served with kettle chips, garden salad, fries *or* cup of soup
substitute sweet potato fries, caesar salad, onion rings 2.50 *or* greek salad 3

LOBSTER SANDWICH local lobster, lettuce, mayo, brioche 16

BISTRO CLUB chicken, cajun mayo, lettuce, tomato, peppered bacon, brie, toasted Hitch foccacia 15

ROAST BEEF & CHEDDAR PANINI Hitch roast beef, roasted mushrooms, cheddar, garlic mayo, multigrain 13

ROASTED VEGETABLE & GOAT CHEESE PANINI marinated sweet potato, red pepper, green pepper, red onion, mushroom, zucchini, goat cheese, balsamic vinaigrette, pesto goat cheese, multigrain 13

CHICKEN MANGO WRAP chicken, lettuce, roasted almonds, raisins, Galloping Cows mango chutney dressing, whole wheat tortilla 13

MONTREAL SMOKED MEAT sauerkraut, mustard, beer flavored bun 13

PULLED PORK SANDWICH slow braised pork, Hitch bbq sauce, coleslaw, pretzel bun 13

CLASSIC BURGER 6oz beef, tomato, lettuce, red onion 12

THE HITCH BURGER 6oz beef, lettuce, tomato, peppered bacon, bistro chipotle, fried onion strings, swiss *or* cheddar 14

• HITCH TRIO •

1/2 sandwich of the day, garden salad, soup du jour 10 (no substitutes)
Monday to Friday until 3pm

FISH & CHIPS

Bistro Original crispy battered haddock, tartar sauce 1pc 11 / 2pc 15

ENTRÉES & PASTA

pasta served with garlic bread

PAN FRIED HADDOCK haddock, lemon butter, parsley, sautéed vegetables, mashed potato 18

ROASTED CHICKEN herbed chicken breast, pan roasted jus, sautéed vegetables, mashed potato 22

ATLANTIC SALMON grilled salmon, maple whisky glaze, sautéed vegetables, rice pilaf 19

BEEF SHORT RIB braised rib, sautéed vegetables, garlic mashed potato, Jost Cab-Foch red wine jus 26

TRADITIONAL LOBSTER DINNER

local steamed lobster in the shell, potato salad, coleslaw, homemade roll, melted butter

** Market Price / When Available **

PASTA PRIMAVERA linguini, marinated sweet potato, red pepper, green pepper, red onion, mushroom, zucchini, pesto cream 14
add chicken 3.50 / sautéed shrimp 6

SEAFOOD LINGUINI shrimp, scallop, lobster, haddock, roasted red pepper, cream 26

CHICKEN ALFREDO linguini, chicken, mushrooms, red pepper, green pepper, béchamel 15

Please notify us of any allergies and we will do our best to accommodate. However, we cannot guarantee no contact with allergens.

PUB STYLE

GREEK NACHOS

tomato, red pepper, green pepper, red onion, black olives, feta, oregano, cheese, salsa, sour cream 12

MEXICAN NACHOS

red pepper, green pepper, tomato, onions, jalapenos, banana peppers, cheese, salsa, sour cream 12

PULLED PORK NACHOS

hitch style pulled pork, red pepper, green pepper, tomato, hitch bbq sauce, cheese 15

PUB PLATTER GREAT FOR SHARING

wings, mushrooms, zucchini wedges, chili potato bites, chicken spring rolls, mac & cheese wedges, panko onion rings, kettle chips 24

WINGS

breaded chicken wings
hitch bbq, honey garlic, mild, medium, hot, sea salt & pepper 15

CHICKEN FINGERS & FRIES 10

MEDITERRANEAN FLATBREAD

olive oil, garlic, marinated sweet potato, red pepper, green pepper, red onion, mushroom, zucchini, feta 14

BBQ CHICKEN PIZZA

9" pita, hitch bbq sauce, chicken, red pepper, green pepper, red onion, bacon, cheddar 12

FRIES 4/5.50

POUTINE 8

SWEET POTATO FRIES 6

ONION RINGS 7

KETTLE CHIPS 4

CONDIMENT BAR

gravy .75 extra sauces .50
sour cream .50 flavored mayo .50
salsa .50 garlic bread 1.25

BEVERAGES

Soda

pepsi, diet pepsi, 7-up, gingerale, orange, club soda, tonic water 2

Juice

cranberry, orange, pineapple, apple, tomato 2.75

Iced Tea

sweetened/unsweetened 2.50

Perrier 3.25

Coffee 2.50

Tea / Green Tea / Herbal Tea: Peppermint, Chamomile, Lemon Ginger 2.50

Milk 1.50/2.75

Chocolate Milk 1.75/3.25

Shirley Temple

OJ, pineapple juice, 7-up, grenadine 3

Erdinger Alcohol Free 4.75

DESSERTS

Big Spruce Brownie 7

Featuring Cape Breton's Big Spruce Cereal Killer Stout, this decadent chocolate brownie is served warm with vanilla ice cream, raspberry coulis and chocolate sauce. A true celebration of blending craft brew with local food!

Coconut Cream Tart 7

Sweet tart base filled with Clove Hitch coconut cream custard, topped with real whipped cream, toasted coconut and caramel drizzle. If you love it, you'll love it.

Full Steam Tiramisu 7

We are local and this is a perfect way to showcase that.

Vanilla wafers soaked in coffee and rum, layered with custard and topped with chocolate shaving...simply delightful.

The Inspiration: Guysborough's Authentic Seacoast Full Steam Coffee & Fortress Rum

Ask your server about our gluten friendly options and seasonal desserts

SPECIALTY COFFEE

Monte Cristo 6.75

1oz Kahlua
½ oz Grand Marnier
Hot Coffee, Whipped Cream, Chocolate

Nutty Irishman 6.75

¾ Bailey's
¾ Frangelico
Hot Coffee, Whipped Cream, Pistachio

Cloud Nine 6.75

1oz Jameson Irish Whiskey
½ oz Frangelico
Hot Coffee, Whipped Cream, Chocolate

Perk Up 9

2oz Platinum Cape Breton Vodka
infused with Full Steam Coffee
1oz Coconut Milk
¾ oz Maple Syrup
Iced

• DAILY SPECIALS •

SUN

Caesar Sunday

MON

Mojito Monday

TUES

Ladies' Night

WED

"Wined Down"
Wednesday

THU

Steak Night

FRI

Themed Dinner
Night

SAT

Steak Night

LIVE MUSIC EVENINGS



Sundays, Tuesdays, Wednesdays & Thursdays

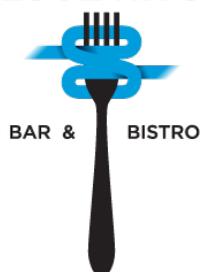
Events posted on **Facebook** & **www.clovehitch.ca**

Welcome To Your New Addiction!

FOUR
MERMAIDS



THE
CLOVE HITCH



OUR VISION

We strive to incorporate the freshest of local ingredients into each of our menu creations, enticing your taste buds with our genuine flavors in every dish.

ENJOY!

www.clovehitch.ca

We invite you to continue your visit at the **Four Mermaids Gift Shop** right next door!