

# CLOVE HITCH

## FEBRUARY

### SOUPS

#### French Onion Soup — 8.50

caramelized onion, crouton, mozzarella

#### Seafood Chowder — 9/15

haddock, lobster, shrimp, scallop, clam, potato, cream, broth, house made biscuit

#### Soup du Jour — 5.5/8.5

Chef's choice, house made biscuit

### SALADS

#### Ancient Grain & Veggie Salad — 13

roasted cauliflower, broccoli, zucchini, red onion, bell pepper, chick pea, sun dried tomato vinaigrette

#### Beet & Goat Cheese Salad — 13

marinated beets, artisan greens, sweet almond granola, pumpkin seed, honey orange vinaigrette, cracked black pepper

#### Caesar Salad — 4.75/9.5

romaine, bacon, parmesan, croutons, Hitch dressing

#### Garden Salad — 4.25/8.50

spring mix, tomato, cucumber, red onion, carrot, mushroom, Hitch honey-orange vinaigrette

add chicken +3.5 shrimp +6

### APPETIZERS

#### Spinach & Artichoke Dip — 10

spinach, artichoke, cheese, garlic

#### Pan Seared Scallops — 15

scallop, edamame succotash, corn velouté

#### Bruschetta — 13

ciabatta, roasted tomato, basil oil, Knoydart Farm cheese curd

#### Cast Iron Baked Shrimp — 14

shrimp, lemon juice, garlic, butter, cayenne, worchestershire  
+ served with grilled bread

### LIGHTER FARE

#### Asian Noodle Wrap — 13

whole wheat tortilla, farkay noodle, bell pepper, cucumber, carrot, green onion chicken +3.50 shrimp +6  
+ choose~soup, salad, kettles, fries

#### Roasted Mushroom & White Truffle Flatbread — 17

portabella, button & cremini mushroom, bechamel, Knoydart Farm cheese curd, parmesan

### ENTRÉES & PASTAS

#### Old School Beef Stew — 17

beef, turnip, carrot, peas, mashed potato

#### Seafood Alfredo — 26

linguini, scallop, shrimp, lobster, smoked haddock, cream, garlic toast

#### Almond Crusted Salmon — 21

sous-vide salmon, vegetable risotto

#### Farfalle Chicken — 19

bowtie pasta, chicken, roast red pepper, onion, pancetta, mild italian sausage, demi cream, garlic toast

OPEN 7 DAYS A WEEK

BAR &

BISTRO