

CLOVE HITCH BAR & BISTRO

• SOUPS •

Soup du Jour

– Chef's choice, house made biscuit 5.5/8.5 –

Seafood Chowder

– haddock, lobster, shrimp, scallop, clam, potato, cream, broth, homemade biscuit 9/15 –

• SALADS •

chicken +3.5 shrimp +6

Garden

– spring mix, tomato, cucumber, red onion, carrot, mushroom, Hitch honey-orange vinaigrette 4.25/8.50 –

Caesar

– romaine, bacon, parmesan, croutons, Hitch dressing 4.75/9.5 –

Roasted Vegetable

– marinated sweet potato, bell peppers, red onion, mushroom, zucchini, goat cheese, balsamic vinegar 13 –

Curried Grain Salad

– wild rice, quinoa, barley, bulgar, cous cous, chickpea, bell pepper, green onion, broccoli, carrot, dried cranberry, pumpkin seed, curry vinaigrette 14 –

^{NEW} Southwest Steak Salad

– spiral zucchini & carrot, bell pepper, red onion, marinated with red wine vinaigrette, pan-seared sirloin, tomato salsa, southwest mayo 15 –

• APPETIZERS •

Land & Sea

– pan seared scallops, 16 hour sous vide pork belly, blueberry gastrique 18 –

Lobster Wontons

– cream cheese, lobster, wonton, herbs, Sambuca veloute 15 (3) –

East Coast Mussels

– white wine garlic or red thai curry, garlic bread 12 –

^{NEW}^{LOCAL} Mira Bay Shrimp Cocktail

– local cold water baby shrimp, Glen Breton whiskey cocktail sauce, romaine, lemon 13 –

Roasted Mushroom Bruschetta

– button, crimini & portobello mushrooms, herbs, brie, mozza, ciabatta 11 –

^{LOCAL} Oysters

– Cabot~Havre Boucher 3 each –

^{LOCAL} Oysters Rockefeller (3)

– Cabot~Havre Boucher 12 –

• PUB STYLE •

Breaded Chicken Wings~1lb

– hitch bbq, honey garlic, mild, medium, hot or sea salt & pepper 15 –

Pulled Pork Nachos

– Hitch style pulled pork, red & green pepper, tomato, bbq sauce, cheese, salsa, sour cream 15 –

Poutine

– 8 –

Onion Rings

– 7 –

Chicken Fingers & Fries

– 10 –

Sweet Potato Fries

– 6 –

Kettle Chips

– 4 –

Hand Cut Fries

– 4/5.5 –

❖ LIGHTER FARE ❖

👉 Fish & Chips

– Bistro Original crispy rice flour batter, hint of spice, tartar sauce 11/15 –

NEW Pizza Margherita

– San Marzano tomato sauce, cheese curd, fresh basil, olive oil 14 –
+ salad greens, honey orange vinaigrette +

Fish Tacos

– salmon, haddock, lettuce, roasted corn & pineapple salsa, cilantro, lime 15 –
+ salad greens, honey orange vinaigrette +

SIDE CHOICES...garden salad, fries, kettle chips or cup of soup du jour

👉 Bistro Club & side

– chicken, cajun mayo, lettuce tomato, pepper bacon, brie, toasted Hitch foccacia 15 –

👉 Hitch Burger & side

– 6oz beef, lettuce, tomato, peppered bacon, chipotle mayo, fried onion strings, choose swiss or cheddar cheese 15 –

NEW Beef Dip & side

– slow roasted beef, rosemary & horseradish mayo, carmelized onion, steak bun, beef au jus 14 –

Pulled Pork Sandwich & side

– slow braised pork, Hitch bbq sauce, coleslaw, pretzel bun 13 –

Veggie Goat Cheese Wrap & side

– marinated & roasted sweet potato, bell pepper, red onion, mushroom, zucchini, pesto goat cheese 13 –

Lobster Sandwich & side

– local lobster, lettuce, mayo, Helen's home style roll 22 –

side subs... caesar, sweet potato fries, onion rings–2.50 poutine–4 chowder cup – 5

❖ ENTRÉES & PASTAS ❖

NEW**LOCAL** Loch Abar Roast Chicken Breast

– free range local chicken, barley risotto, sautéed vegetable 25 –

Beef Short Rib

– braised rib, Jost Vineyard Cab~Foch red wine jus, garlic mashed potato, sautéed vegetable 26 –

👉 Pan Fried Haddock

– haddock, lemon butter, parsley, garlic mashed potato, sautéed vegetable 22 –

Atlantic Salmon

– sous vide atlantic salmon, Glen Breton butter, rice pilaf, sautéed vegetable 21 –

NEW Pasta Funghi

– Halifax Gourmet shiitake & oyster mushrooms, button & crimini mushrooms, pancetta, fresh herbs, port cream sauce, parmesan, garlic toast 23 –
+ +chicken 3.5 +

NEW Linguini Rustica

– linguini, mild Italian sausage, chicken, roasted red pepper, chili flakes, tomato sauce, garlic bread 22 –

We LOVE Local~Forever Green Farms~Cape Breton Food Hub~Cabot Oysters~Loch Abar Farm~Helen's Bakery~Knoydart Farm~Mabou Farmers Market~Maritime Gourmet Mushroom