

Aura

by **CASHEW & CLIVE**

Our corporate Chef is committed to providing healthy, quality menu items, and places a primary focus on locally grown and produced items from Ontario.

DAILY FEATURES

SOUP DU JOUR Chef's daily creation	7.00
QUICHE Served with mixed greens	15.00
SOUP & HALF SANDWICH Sandwich served on half baguette	15.00
SALAD & HALF SANDWICH Sandwich served on half baguette	15.00

SALADS

HARVEST SALAD (V) Escarole tossed with sliced green apple, celery, grapes, spiced walnuts, and Roquefort. Tossed in an Ontario maple and cider vinaigrette.	15.00
ROASTED BEET SALAD (V) Roasted red and gold beets, zucchini ribbons, lentils, and baby arugula. Tossed in a citrus spiked sherry vinaigrette. Topped with toasted pistachio and feta.	16.00
FATTOUSH SALAD (V) (V) Chicory and baby arugula, roasted chickpeas, cherry tomato, pomegranate, Kalamata olives, cucumber, and red onion. Drizzled with a sumac vinaigrette and topped with crispy pita.	16.00

Add Grilled Chicken Breast to any salad: \$7.00

TO SHARE

SAVOURY POT DE CRÈME (V) Roasted carrot pot de crème with spiced walnuts and cilantro crostini	16.00
BAKED BRIE QUESADILLA (V) Pear, brie and caramelized onion quesadilla. Drizzled with an aged balsamic vinegar.	17.00
HOUSEMADE KETTLE CHIPS (V) (V) Served with rosemary and roasted red pepper ketchup, and Sriracha mayo	7.00

SANDWICHES

Served with your choice of Green Salad or Housemade Kettle Chips. Gluten-Friendly options available.

CROQUE-MADAME Black forest ham, gruyère cheese and béchamel, pressed inside butter-brushed sourdough and topped with a soft poached egg	17.00
CLASSIC CHICKEN PANINI Grilled chicken, bacon, cheddar and tomato, crisp lettuce with avocado aioli and red onion relish. Pressed in a sourdough loaf.	18.00
ROASTED CHICKPEA WRAP (V) (V) Cumin spiced chickpeas, arugula, roasted red pepper, cucumber, and artichoke tapenade	16.00
LOBSTER CROISSANT East Coast lobster with cilantro mayo, served in a freshly baked herbed croissant with baby arugula and tomato	18.00

(GF) Gluten-Friendly (V) Vegetarian (V) Vegan

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DESSERT

BAKED HARVEST 8.50

Warm cranberry apple upside-down cake with caramel apple sauce, cinnamon-infused Chantilly, and a cranberry vanilla leaf tuile

BLACK & WHITE 8.50

Pyramid of silky white and decadent dark chocolate mousse with berry compote, dark chocolate ganache, Skor brittle, and bubble sugar

BEVERAGES

Coffee	2.75
Latte / Cappuccino	4.25
Americano	3.25
Espresso	2.75

Herbal Tea	3.75
Hot Chocolate	3.50
Spring Water	3.25/ 6.00
Sparkling Water	3.25/ 6.00



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FROM THE BAR

WINE

Merlot, Pelee Island, VQA

8.25/glass 32.95/bottle

Pinot Grigio, Pelee Island, VQA

8.25/glass 32.95/bottle

Chardonnay, Group of Seven Signature, East Dell, VQA

9.75/glass 34.95/bottle

Cabernet Merlot, Group of Seven Signature, East Dell, VQA

9.75/glass 34.95/bottle

(A portion of the proceeds from the Group of Seven Signature wines is donated to the Foundation)



BEER

Collective Arts Brewery is dedicated to promoting artists and raising creative consciousness through the sociability of craft beer.



Domestic	7.50
Import	8.50

Please ask your server for our selection of premium beer

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Ask us about our corporate and private catering

Executive Chef Shawn Rovon proudly designs customized seasonal menus for your events.

Offering full-service catering at the McMichael Canadian Art Collection, private venues, home or office.



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