

# CARNEGIE HALL Weill Café

## Pastries

Classic Butter Croissant	3.95
Pain Au Chocolate	4.25
Cheese Danish	4.50

## Breakfast

<b>Avocado Toast</b>	12.00
Shaved Radish, Pickled Onions, Everything Seasoning, Baby Arugula <i>Vegan</i>	

<b>Lox and Avocado</b>	13.00
Smoked Salmon, Baby Arugula, Avocado, Red Onion, Croissant <i>Contains Fish</i>	

<b>Overnight Oats</b>	9.00
Rolled Oats, Granny Smith Apples, Maple Syrup, Vanilla, Cinnamon, Almond Milk <i>Vegan</i>	

<b>Rotating Seasonal Quiche</b>	9.00
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## Sandwiches

Served with Chips or Side Salad and Pickle

<b>Apple and Vermont Cheddar</b>	14.00
Vermont Cheddar, Shaved Honeycrisp Apples, House Pickled Red Jalapeños, Baby Arugula, Shallots, Shaved Fennel, Toasted Ciabatta Bread <i>Vegetarian</i>	

<b>Bacon and Brie</b>	13.00
Thick-Cut Applewood Smoked Bacon, Brie Spread, Confit Garlic Aioli, Caramelized Shallots, Fresh Basil, Toasted Brioche Bun <i>(A homage to Andrew Carnegie and his Scottish heritage with our chef's take on the classic Scottish Bacon Butty.)</i>	

<b>Grilled Chicken and Prosciutto</b>	18.00
Grilled Chicken, Prosciutto, Goat Cheese, Slow-Cooked Balsamic Onions, Mesclun Mix, Toasted Ciabatta Bread	

<b>Warm Mortadella and Provolone</b>	16.00
Thin-Sliced Mortadella, Provolone Cheese, Crushed Pistachio, Dijon Mustard, Confit Garlic Aioli, Toasted Sourdough Bun <i>Contains Nuts</i>	

Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood, or shellfish may increase your chances of foodborne illness.

## Salads

<b>Baby Gem</b>	12.00
Baby Gem Lettuce, Ricotta Salata, Fine Chopped Chives, Honey Lemon Shallot Vinaigrette <i>Vegetarian</i>	

<b>Pickled Plum and Fennel</b>	15.00
Shaved Fennel, Pickled Plum, Scallion, Agave, Ginger Sesame Dressing <i>Vegan</i>	

<b>Roasted Autumn Squash</b>	13.00
Baby Kale, Feta, Pepitas, Dried Cranberries, Apple Cider Vinaigrette <i>Vegetarian, Gluten-Free</i>	

<b>Autumn Harvest Bowl</b>	15.00
Roasted Butternut Squash, Goat Cheese, Golden Baby Beets, Baby Kale, Wild Farro, Dried Cranberries, Toasted Cashews, Aged Balsamic Dressing <i>Vegetarian, Contains Nuts</i>	

### Protein Add-On

Marinated Tofu	4.00
<i>Gluten-Free, Dairy-Free</i>	
Grilled Chicken	5.00
<i>Gluten-Free, Dairy-Free</i>	
Roasted Salmon	6.00
<i>Gluten-Free, Dairy-Free</i>	

## Entrées

<b>Oven-Roasted Rainbow Trout</b>	20.00
Turmeric Butternut Squash Puree, Torched Artichoke, Roasted Heirloom Cherry Tomatoes, Castelvetrano Olives, Calabrian Chili and Lime Gremolata <i>Gluten-Free</i>	

<b>Roasted Radicchio Wedge</b>	18.00
Spinach and Watercress Nage, Crushed Toasted Pistachios <i>Vegetarian, Contains Nuts</i>	

## Desserts

<b>Carnegie House Cookies</b>	3.00
Chocolate Chip Macadamia <i>Contains Nuts</i>	
Oatmeal Raisin	

<b>Louise Brownies</b>	4.00
Dark Chocolate Fudge, Toasted Walnuts, Gold Dust <i>Contains Nuts</i>	

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## Hot Drinks

Espresso	4.00
Cortado	4.50
Macchiato	4.50

**Make It Iced**  
+0.25

	8oz	12oz	16oz
Cappuccino	4.50	4.75	5.50
Flat White	4.50	4.75	5.50
Americano	4.00	4.25	4.50
Mocha	4.75	5.25	5.75
Latte	4.50	4.75	5.50
Chai Latte	4.50	4.75	5.25
Matcha Latte	4.50	5.50	6.50
Drip Coffee	3.00	3.50	4.00
Hot Tea	3.00	3.25	3.50
Original Cold Brew	-	4.25	5.25

### Signature Drink

<b>Carnegie Rose Latte</b>	
Espresso, Local Honey, Rose Water, Choice of Milk, Rose Gold Mini Macaron	
12oz	6.00
16oz	7.00

Add Shot  
+1.75

Plant-Based Milk  
+0.75

Add a Flavor  
+1.50

PROUDLY SERVING



## Specials

Seasonal Lemonade	6.00	7.00
Seasonal Iced Tea	5.00	5.50
Seasonal Espresso	6.00	7.00

## Wine & Beer

### White

Auvigüe Mâcon-Villages De Bourgogne France, 2021	16.00
Convène Chardonnay Russian River Valley, California, 2021	
La Chablisienne Chablis Burgundy, France, 2021	

### Red

Calera Pinot Noir Central Coast, California, 2021	16.00
Iconoclast Cabernet Sauvignon Napa Valley, California, 2021	
Decoy Merlot Saint Helena, California, 2021	

### Sparkling

Lanson Père et Fils Brut Champagne France	23.00
Villa Sandi Prosecco Italy	16.00

### Rosé

Whispering Angel Rose Cotes de Provence, France, 2018	16.00
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### Beer

Narragansett Lager	8.00
Lagunitas IPA	
Abita Light	
Budweiser	
Forged Nitro Irish Stout	