

# CARNEGIE HALL

## Weill Café

### Fresh-Baked Pastries

|                                 |      |
|---------------------------------|------|
| <b>Classic Butter Croissant</b> | 3.95 |
| <b>Pain Au Chocolate</b>        | 4.25 |
| <b>Cheese Danish</b>            | 4.50 |

### Breakfast

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

|                                                                                                   |       |
|---------------------------------------------------------------------------------------------------|-------|
| <b>Lox and Avocado</b>                                                                            | 13.00 |
| Smoked Salmon, Baby Arugula, Avocado, Red Onion, Caper Remoulade, Brioche<br><i>Contains Fish</i> |       |

|                                                                                                                                        |      |
|----------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Overnight Oats</b>                                                                                                                  | 9.00 |
| Rolled Oats, Granny Smith Apples, Maple Syrup, Vanilla, Cinnamon, Almond Milk, Granola, Crushed Almonds<br><i>Vegan, Contains Nuts</i> |      |

|                                 |      |
|---------------------------------|------|
| <b>Rotating Seasonal Quiche</b> | 9.00 |
|---------------------------------|------|

### Sandwiches

Served with Chips or Side Salad and Pickle

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

|                                                                                                                                 |       |
|---------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Grilled Chicken and Prosciutto</b>                                                                                           | 18.00 |
| Grilled Chicken, Prosciutto, Goat Cheese, Slow-Cooked Balsamic Onions, Mesclun Mix, Garlic Confit Aioli, 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<br><i>Contains Nuts</i> |       |

### Salads

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

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

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

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

### Desserts

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

|                                                                          |      |
|--------------------------------------------------------------------------|------|
| <b>Louise Brownies</b>                                                   | 4.00 |
| Dark Chocolate Fudge, Toasted Walnuts, Gold Dust<br><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.

# CARNEGIE HALL

## Weill Café

### Espresso Bar

|           |      |
|-----------|------|
| Espresso  | 4.00 |
| Cortado   | 4.50 |
| Macchiato | 4.50 |

|                    | 8oz  | 12oz | 16oz |                  |       |
|--------------------|------|------|------|------------------|-------|
| Cappuccino         | 4.50 | 4.75 | 5.50 | Add a Shot       | +1.75 |
| Flat White         | 4.50 | 4.75 | 5.50 | Plant-Based Milk | +0.75 |
| Americano          | 4.00 | 4.25 | 4.50 | Add a Flavor     | +1.50 |
| Mocha              | 4.75 | 5.25 | 5.75 | Make it Iced     | +.25  |
| 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 |                  |       |

PROUDLY SERVING



### Wine & Beer

#### White 16.00

Auvigue Mâcon-Villages De Bourgogne  
France, 2021

Convène Chardonnay  
Russian River Valley, California, 2021

La Chablisienne Chablis  
Burgundy, France, 2021

#### Red 16.00

Calera Pinot Noir  
Central Coast, California, 2021

Iconoclast Cabernet Sauvignon  
Napa Valley, California, 2021

Decoy Merlot  
Saint Helena, California, 2021

#### Sparkling

Lanson Père et Fils Brut Champagne 23.00  
France

Villa Sandi Prosecco 16.00  
Italy

#### Rosé

Whispering Angel Rosé 16.00  
Cotes de Provence, France, 2018

#### Beer 8.00

Narragansett Lager  
Lagunitas IPA

Abita Light

Budweiser

Forged Nitro Irish Stout