

CARNEGIE HALL

Weill Café

Fresh-Baked Pastries

Vegetarian
Wheat, Milk

Classic Butter Croissant	3.95
Pain Au Chocolat	4.25
Cheese Danish	4.50
Raspberry White Chocolate Scone	4.00

Breakfast

Available All-Day

Avocado Toast 12.00

Slow Roasted Tomatoes, Pickled Onions, Baby Arugula, Crumbled Goat Cheese, Toasted 7 Grain Bread

Vegetarian
Wheat, Milk

Carnegie Lox Platter 15.00

Smoked Salmon, Whipped Cream Cheese, Capers, Red Onions, Cucumbers, Dill, Toasted Pumpernickel Bread

Wheat, Fish, Milk

Fresh Berry and Fruit Parfait 9.00

Blueberries, Raspberries, Strawberries, Bananas, Low Fat Greek Yogurt, House Made Granola

Vegetarian
Wheat, Nuts, Milk

Rotating Seasonal Quiche 12.00

Mixed Greens, Cucumber, Cherry Tomatoes, Balsamic Vinaigrette

Vegetarian
Wheat, Milk

Sandwiches

Served with Chips and Pickle or Side Salad
Available Starting at 10 AM

Roasted Mushroom 14.00

Black Garlic Marinated Portobello, Grilled Radicchio Rossa, Mixed Greens, Avocado, Red Pepper Hummus, Toasted Ciabatta Bread

Vegetarian
Wheat

Bacon and Brie 14.00

Thick-Cut Applewood Smoked Bacon, Brie Spread, Caramelized Shallots, Fresh Basil, Confit Garlic Aioli, Toasted Brioche Bun

Wheat, Milk, Eggs

Peruvian-Style Grilled Chicken 14.00

Grilled Chicken, Avocado, Red Onion, Crispy Romaine, Peruvian Green Sauce 'Aji Verde', Garlic Aioli, Toasted Ciabatta Bun

Wheat, Milk

Salads

Available Starting at 10 AM

Carnegie Caesar 12.00

Baby Gem Lettuce, Ricotta Salata, Chopped Chives, Croutons, Roasted Garlic Caesar Dressing

Wheat, Fish, Milk

Summer Salad 13.00

Harvest Mixed Greens, Roasted Walnuts, Strawberries, Blueberries, Raspberries, Shaved Radish, Goat Cheese, Lemon Poppy Seed Dressing

Vegetarian
Walnuts, Milk

Farmstand Grain Bowl 15.00

Wild Farro, Summer Squash, Roasted Red Peppers, Golden Baby Beets, Cherry Tomatoes, Avocado Basil Vinaigrette

Vegan

Protein Add-On

Marinated Tofu Soy	4.00
Grilled Chicken	5.00
Roasted Salmon Fish	6.00

Desserts

Carnegie House Cookies 3.00

Dark Chocolate Chip
White Chocolate Chip and Macadamia Nut
Oatmeal Raisin

Macadamia Nuts, Wheat, Milk

Louise Brownies 4.00

Dark Chocolate Fudge, Toasted Walnuts

Walnuts, Wheat, Milk

Pie By The Slice 4.00

Wheat, Milk

Crumb Cake 5.00

Wheat, Milk

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

Hot Drinks

Espresso	4.00
Cortado	4.50
Macchiato	4.50

**Make
It Iced**
+0.25

Sunshine Mocha

Espresso, Aromatic Bitters,
Orange Blossom Water,
Mocha, Cream,
Dehydrated Orange

12oz 6.00

16oz 7.00

	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

Add Shot
+1.75

**Plant-Based
Milk**
+0.75

Add a Flavor
+1.50

Seasonal Specials

Lemonade	6.00	7.00
Iced Tea	5.00	5.50
Espresso	6.00	7.00

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 16.00

Whispering Angel Rose
Cotes de Provence, France, 2018

Beer 8.00

Narragansett Lager
Lagunitas IPA

Abita Light

Budweiser

Forged Nitro Irish Stout