

CARNEGIE HALL

Weill Café

Fresh-Baked Pastries

Vegetarian
Wheat, Milk, Egg

Classic Butter Croissant	3.95
Pain Au Chocolat	4.25
Danish	4.50
Scone	4.00

Breakfast

Available All-Day

Apple Parfait 9.00

Vanilla Greek Yogurt, House-Made Granola, Almonds, Dried Cranberries, Salted Pepitas, Coconut Flakes, Raw Honey, Sliced Apples

Vegetarian
Tree Nuts (Almonds, Coconuts), Milk

Carnegie Lox Platter 15.00

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

Wheat, Fish, Milk

Roasted Chickpea & Tomato 13.00

Avocado Toast

Toasted Rustic Sourdough Bread, Spiced Maple Syrup Drizzle

Vegetarian
Wheat

Carnegie Breakfast Sandwich 12.00

Toasted English Muffin, Fluffy Scrambled Eggs, Apple Wood Smoked Thick-Cut Bacon, Guacamole, Roasted Tomato, Garlic & Butter Chutney, American Cheese

Wheat, Milk, Egg

Seasonal Quiche 12.00

Roasted Butternut Squash, Goat Cheese, Sage

Vegetarian
Wheat, Milk, Egg

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

Grilled Steak 16.00

Black Garlic & Balsamic Marinated Flat Iron Steak, Provolone Cheese, Caramelized Onions, Baby Arugula, House-Made Carnegie Signature Sauce, Toasted Ciabatta Bread

Wheat, Milk, Egg

Peruvian-Style Grilled Chicken 14.00

Avocado, Red Onions, Crispy Romaine, Peruvian Aji Verde Sauce, Toasted Ciabatta Bun

Wheat, Milk, Egg

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

Glow Salad 13.00

Freekeh, Cauliflower, Sweet Potatoes, Granny Smith Apples, Slow Roasted Peppers, Parsley, Lemon Herb Dressing

Vegetarian
Wheat

Harvest Bowl 15.00

Chopped Tuscan Kale, Chickpeas, Roasted Kabocha Squash, Wild Rice, Whipped Red Pepper Hummus

Vegan

Protein Add-On

Marinated Tofu 4.00

Soy

Grilled Chicken 5.00

Grilled Steak 8.00

Roasted Salmon 6.00

Fish

Desserts

Carnegie House Cookies 3.00

Dark Chocolate Chip
White Chocolate Chip and Macadamia Nut
Oatmeal Raisin

Tree Nuts (Macadamia), Wheat, Milk, Egg

Louise Brownies 5.00

Dark Chocolate Fudge, Toasted Walnuts

Tree Nuts (Walnuts), Wheat, Milk, Egg

Pie By The Slice 6.00

Wheat, Milk

Crumb Cake 6.00

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

Dubaï Mocha

Espresso, Dark Chocolate,
Pistachio Paste, Matcha
Powder, Roasted Pistachios,
Choice of Milk
Tree Nuts

12oz 8.00

16oz 10.00

	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

Add Shot
+1.75

Plant-Based
Milk
+0.75

Add a Flavor
+1.50

Iced Drinks

Lemonade	6.00	7.00
Iced Tea	5.00	5.50
Original Cold Brew	4.25	5.25

PROUDLY SERVING



Wine & Beer

White 16.00

Jean Paul Balland Sancerre
Sauvignon Blanc
Loire, France, 2024

Terra Gauda
Albariño
Rías Baixas, Spain, 2023

Red 16.00

Banshee
Cabernet Sauvignon
California, 2022

Cline “Fog Swept”
Pinot Noir
California, 2021

Sparkling

Lanson Père et Fils Brut Champagne
France 23.00

Villa Sandi Prosecco
Italy 16.00

Beer 8.00

Narragansett Lager
Lagunitas IPA
Medalla Light