

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

Summer Berry Parfait 9.00

Vanilla Greek Yogurt, House-Made Granola, Strawberries, Blueberries, Banana, Sliced Almonds, Raw Honey

*Vegetarian
Tree Nuts (Almonds), Milk*

Carnegie Lox Platter 15.00

Smoked Salmon, Whipped Cream Cheese, Capers, Red Onion, Cucumber, Dill, Toasted Pumpernickel Bread

Wheat, Fish, Milk

Chipotle Roasted Corn & Avocado Toast 13.00

Red Onion, Cilantro, Lime, Toasted Sourdough

*Vegan
Wheat*

Carnegie Breakfast Sandwich 12.00

Toasted English Muffin, Fluffy Scrambled Eggs, Applewood Smoked Thick-Cut Bacon, Guacamole, Roasted Tomato, Garlic & Butter Chutney, Aged Cheddar Cheese

Wheat, Milk, Egg

Seasonal Quiche 12.00

Grilled Zucchini, Roasted Tomato, Feta, Basil, Side Salad

*Vegetarian
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Sandwiches

Served with Chips and Pickle or Side Salad

Available Starting at 10 AM

Stracciatella & Roasted Pepper *14.00

Grilled Zucchini, Arugula, Pesto Tapenade, Toasted Rosemary Focaccia

*Vegetarian
Wheat, Milk*

***Add Chicken +3.00**

Carnegie Pastrami 16.00

New York-Style Pastrami, Swiss, Sauerkraut, Whole Grain Mustard, Toasted Marble Rye

Wheat, Milk

Peruvian-Style Grilled Chicken 14.00

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

Wheat

Salads

Available Starting at 10 AM

Greek Salad 12.00

Arugula, Dill, Cherry Tomatoes, Cucumber, Red Onion, Black Olives, Feta, Garlic-Oregano Vinaigrette

*Vegetarian
Milk*

Radicchio Citrus Panzanella 14.00

Fennel, Radicchio, Castelfranco, Shaved Parmesan, Orange Segments, Lemon-Shallot Vinaigrette, Pumpernickel Croutons

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Roasted Vegetable Farro Bowl 16.00

Farro, Roasted Corn, Fire-Roasted Tomatoes, Cucumber, Grilled Zucchini, Avocado, Feta, Lemon-Oregano Dressing

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Salad Protein Add-On

Marinated Tofu <i>Soy</i>	4.00
Grilled Chicken	5.00
Roasted Salmon <i>Fish</i>	6.00

Sweets & Sides

Available All Day

Carnegie House Cookie 3.00

Dark Chocolate Chip
White Chocolate Chip and Macadamia Nut
Oatmeal Raisin

Tree Nuts (Macadamia), Wheat, Milk, Egg

Louise Brownie 5.00

Dark Chocolate Fudge, Toasted Walnuts

Tree Nuts (Walnuts), Wheat, Milk, Egg

Loaf Cake 5.00

Wheat, Milk

Crumb Cake 6.00

Wheat, Milk

Artisanal Bread Service 5.00

Warm Sliced Bread
Served With Your choice of Extra Virgin Olive Oil, Cultured Butter, Black Garlic Butter, or Strawberry Preserves

Wheat, Milk, Egg

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

Ube Latte

Ube Syrup, Espresso,
Coconut Flakes,
Choice of Milk

12oz 7.00

16oz 9.00

	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

Lychee Blossom Lemonade	7.00	8.50
Hibiscus Iced Tea	5.00	5.50

PROUDLY SERVING



Wine & Beer

White 16.00

Auvigue Mâcon-Villages, Chardonnay
Burgundy, France, 2021

Silverado Millers Ranch, Sauvignon Blanc
Napa, California, 2024

Red 16.00

Felino, Malbec
Mendoza, Argentina, 2023

Iconoclast, Pinot Noir
Santa Barbara, California, 2023

Rose 16.00

La Fête du Rosé
Provence, France, 2023

Sparkling

Lanson Père et Fils Brut Champagne 23.00
France

Villa Sandi Prosecco 16.00
Italy

Beer 8.00

Sixpoint Apollo Wheat Ale

Sixpoint Crisp Pilsner

Threes Brewing Logical Conclusion IPA

Athletic Lite Non-Alcoholic Brew