

CARNEGIE HALL

Weill Café

Fresh-Baked Pastries

Vegetarian
Milk, Egg, Wheat

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

Breakfast

Available All Day

Belgian Waffles	15.00
Powdered Sugar Choice of Maple Syrup or Nutella	
Vegetarian Milk, Egg, Wheat, Nutella Contains Tree Nuts (Hazelnuts)	

Morning Glow Parfait	9.00
Vanilla Greek Yogurt, Gluten-Free Granola, Toasted Pecans, Apples, Pomegranate Seeds, Raw Honey	
Vegetarian Milk, Tree Nuts (Pecans)	

Carnegie Lox Platter	15.00
Smoked Salmon, Whipped Cream Cheese, Capers, Red Onion, Cucumber, Dill, Toasted Pumpernickel Bread	
Milk, Wheat, Fish	

Smashed Avocado Toast	13.00
Smashed Avocado, EVOO, Za’atar, Chili Threads, Toasted Sourdough	
Vegan Wheat, Sesame	

Carnegie Breakfast Sandwich	12.00
Fluffy Scrambled Eggs, Applewood-Smoked Thick-Cut Bacon, Guacamole, Roasted Tomato, Garlic-Butter Chutney, Aged Cheddar Cheese, Toasted English Muffin	
Milk, Egg, Wheat	

Seasonal Quiche	12.00
Roasted Mushrooms, Kale, & Gruyère, served with a Side Salad	
Vegetarian Milk, Egg, Wheat	

Sandwiches

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

Pear, Fig, and Walnut Ciabatta	*14.00
Fig, Toasted Chopped Walnuts, Apricot Jam, Sliced Yellow Onion, Sliced Pear, Whipped Blue Cheese, Spring Greens	
Vegetarian Milk, Wheat, Tree Nuts (Walnuts)	

Country Ham & Pimento Cheese	16.00
Sliced Country Ham, Dill, White Onion, Cucumber, Sliced Tomatoes, Whipped Pimento Cheese, Baby Arugula, Toasted Country-Style Bread	
Milk, Wheat	

Peruvian-Style Grilled Chicken	14.00
Avocado, Red Onion, Crispy Romaine, Peruvian Ají Verde Sauce, Toasted Ciabatta Bun	
Wheat	

Salads

Available Starting at 10 AM

Cobb Salad	12.00
Baby Romaine, Grape Tomatoes, Red Onions, Blue Cheese, Avocado, Crispy Bacon, Hard-Boiled Egg, Citrus Vinaigrette	
Milk, Egg	

Cranberry Apple Quinoa Salad	14.00
Baby Kale, Granny Smith Apples, Quinoa, Feta Cheese, Red Onions, Dried Cranberries, Shaved Brussels Sprouts, Citrus Vinaigrette	
Vegetarian Milk	

Pear and Pecan Salad	16.00
Buckwheat, Pears, Baby Arugula, Red Onion, Feta Cheese, Medjool Dates, Toasted Pecans, Orange-Ginger Vinaigrette	
Vegetarian Milk, Tree Nuts (Pecans)	

Salad Protein Add-Ons

Marinated Tofu	4.00
Soy	
Grilled Chicken	6.00
Roasted Salmon	8.00
Fish	

Sweets & Sides

Available All Day

Carnegie House Cookie	3.00
Dark Chocolate Chip White Chocolate Chip & Macadamia Nut Oatmeal Raisin	
Milk, Egg, Wheat, Tree Nuts (Macadamia Nuts)	

Louise Brownie	5.00
Dark Chocolate Fudge, Toasted Walnuts	
Milk, Egg, Wheat, Tree Nuts (Walnuts)	

Loaf Cake	5.00
Milk, Wheat	

Crumb Cake	6.00
Milk, Wheat	

Artisanal Cheeseboard	
Aged Cheddar, Drunken Goat, Manchego, Salumi, Prosciutto di Parma, Crostini, Dried Fruit, Mixed Nuts, Honey	

Shareable for Two | 24.00
Individual | 14.00

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

Coffee & Espresso

Espresso	4.00
Cortado	4.50
Macchiato	4.50

PROUDLY SERVING



	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
Original Cold Brew	-	4.25	5.25

Browned Butter Pecan Latte

Brown Sugar, Browned Butter, Toasted Pecans, Vanilla, Espresso, Choice of Milk
Tree Nuts (Pecans)

12oz 8.00

16oz 10.00

Add a Shot
+1.75

Plant-Based Milk
+0.75

Add a Flavor
+1.50

Seasonal Teas

PROUDLY SERVING

grace farms

	8oz	12oz	16oz
Hot Tea	3.00	3.25	3.50
<i>Earl Grey English Breakfast Jasmine Green Classic Chamomile</i>			
<i>Spearmint Rose Lemon Ginger Breathe Revive Rise Hibiscus Orange Tea</i>			
Pomegranate Iced Tea		5.00	6.00
Arnold Palmer		5.50	6.50

Make It Iced
+0.25

Wine & Beer

By The Glass

White	16.00
Red	16.00
Rosé	16.00
Champagne	23.00
Prosecco	16.00
Beer	8.00

Ask About Our Selection