

THE
CAFÉ
C A R N E G I E

WINTER BRUNCH

STARTERS

Jelly Donuts 6

Housemade Concord Grape Jelly

Island Creek Oysters on the Half Shell* 16|30

Mignonette

Deviled Eggs 7

Berkshire Prosciutto

Sliced Avocado & Grapefruit 7

Watercress, Aleppo Pepper Vinaigrette

Bowl of Soft Polenta 8

Ricotta, Maple Syrup, Grilled Pears, Pecans

MAINS

Bocadillo de Tortilla 13

Pressed Sandwich of Potato, Spinach, and Scallion Frittata, Young Manchego, Smoked Paprika Aioli, Served with Mixed Lettuces

Griddled Sandwich 14

Broccoli Rabe, White Cheddar, Spicy Sopressata, Egg in the Hole on Sourdough, Served with Mixed Lettuces

Fettunta 12

Braised Dinosaur Kale, Berkshire Prosciutto, Parmigiano Reggiano, Poached Egg

Salad Lyonnaise 12

Frisee, Belgian Endive, Chives, Lardons, Crispy Poached Egg, Dijon Vinaigrette

Banana Pancakes 14

Maple Syrup, Thyme Butter

French Toast 14

Bruleed Triple Cream Brie, Meyer Lemon Compote

Eggs Baked in Salsa di Cannella 14

Gigante Beans, Manouri, Grilled Bread, Fennel Sausage

Brunch Club Sandwich 14

Egg Salad, House Cured Salmon, Pea Shoots, Tomato, Red Onion, Capers Mayo, Fines Herbs, Served with Mixed Lettuces

Whole Wheat Spaghetti Carbonara 15

Mustard Greens, Bacon, Parmigiano Reggiano

FOR THE KIDS

Scrambled Eggs 9

Cheddar, Bacon on Housemade English Muffin, Fruit

Short Stack 7

Butter, Maple Syrup

Pressed Sandwich 6

Banana, Peanut Butter, Honey on Pullman Bread, Fruit

Le Hot Dog 6

Local Beef Hot Dog, Housemade Baguette, Fruit

*If you have any food allergy, please inform your server before ordering. Consumption of raw or under-cooked seafood (including shellfish), poultry, and meat or dairy products can be hazardous to your health.