



COFFEE HALL

# BREAKFAST

## CROISSANTS

- CLASSIC** ..... \$4.5
- DARK CHOCOLATE** ..... \$6.5  
FILLED WITH SALTED DARK CHOCOLATE GANACHE
- SALTED CARAMEL** ..... \$6.5  
FILLED WITH SALTED COFFEE CARAMEL GANACHE
- BACON EGG & CHEESE** ..... \$10.5  
FLUFFY EGGS, CHIVES, CALABRIAN CHILI, COMTÉ
- HAM & CHEESE** ..... \$11.5  
12-MONTH AGED HAM, COMTÉ, AND DIJON

## PASTRIES

- CHOCOLATE CHIP COOKIE** ..... \$3.5  
COOKIE WITH SEA SALT AND VANILLA BEAN
- KOUGIN AMANN** ..... \$6.5  
CARAMELIZED LAMINATED BUTTER PASTRY

<b>RIPE FRUIT</b> \$9 HALF MANGO, WHOLE PASSIONFRUIT, CITRUS	<b>GRAPEFRUIT BRULÉE</b> \$8 LARGE RUBY GRAPEFRUIT WITH A CRUNCHY BRULÉED MUSCOVADO SUGAR	<b>YOGURT</b> ..... \$8 GREEK YOGURT WITH LEMON ZEST, WILDFLOWER HONEY, HOUSE-MADE COCONUT GRANOLA
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## TOASTS

- BACON EGG & CHEESE** ..... \$11  
THICK CUT CRISPY BACON, FLUFFY EGG
- FRENCH TOAST** (V) ..... \$10  
CRISP EXTRA-THICK BRIOCHE SOAKED IN ORANGE ZEST CUSTARD SERVED WITH DARK MAPLE SYRUP AND CREME FRAICHE
- LOX & ROE** ..... \$17  
SMOKED SALMON OVER CHIVE AND SCALLION CREAM CHEESE, WITH SALMON ROE AND CRISPY FRIED CAPERS
- AVOCADO** (VG) ..... \$10  
RIPE AVOCADO, PRESERVED LEMON CHERMOULA, BABY ARUGULA
- SPINACH RAREBIT** (V) ..... \$12  
CARAMELIZED SHALLOTS, WORCESTER SAUCE, GRUYERE, AND FETA
- WHIPPED RICOTTA** (V) ..... \$9  
POACHED RHUBARB WITH CINNAMON AND FRESH MINT
- NOT PB&J** (VG) ..... \$7  
CRUNCHY, SALTED ALMOND BUTTER WITH WILDFLOWER HONEY AND CONCORD GRAPE CONFITURE ATOP THICK-CUT BRIOCHE

*The only way to get rid of a temptation is to yield to it.*

# Conwell

COFFEE HALL

## LUNCH

### SALADS

*Our salads are a nod to the classics, reimagined*

**WALDORF** (VEGETARIAN) ..... \$13  
GREEN APPLE, CURLY SHAVED CELERY, DATES, TOASTED WALNUTS, PARMESAN, AND MINT WITH A YOGURT & PRESERVED LEMON DRESSING

**WEDGE** ..... \$14  
ICEBERG LETTUCE DRESSED IN CHAMPAGNE VINEGAR, VALDEON BLUE CHEESE, CRISPY BACON, & FINES HERBS

**NIÇOISE** ..... \$22  
RARE SEARED WILD-CAUGHT TUNA ATOP CASTELFRANCO RADICCHIO, HARICOT VERTS, JAMMY EGG, OLIVES, AND WHITE ANCHOVIES

### TOASTS

**TUNA CARPACCIO** ..... \$17  
RAW TUNA LOIN DRAPED OVER TOAST WITH ROASTED AND PICKLED PEPPERS, AND CRISPY FRIED LEEKS

**LOX & ROE** ..... \$17  
SMOKED SALMON OVER CHIVE AND SCALLION CREAM CHEESE, WITH SALMON ROE AND CRISPY FRIED CAPERS

**CRAB SALAD** ..... \$16  
LUMP CRAB DRESSED IN TARRAGON AND LEMON, WITH RAINBOW WINTER RADISHES

**BACON EGG & CHEESE** ..... \$11  
THICK CUT CRISPY BACON, FARM EGGS, MELTED COMTÉ, CALABRIAN CHILIES, AND CHIVES

**COPPA & COMTÉ** ..... \$10  
SPICY CURED COPPA, MELTED COMTÉ CHEESE, DIJON MUSTARD, AND CORNICHON

**AVOCADO** (VEGAN) ..... \$10  
RIPE AVOCADO, PRESERVED LEMON CHERMOULA, BABY ARUGULA

### SOUPS

**TOMATO** (VEGETARIAN) ..... \$12  
CLASSIC AND RUSTIC, GARNISHED WITH FRESH PARMESAN, BLACK PEPPERCORN AND OLIVE OIL

**SPRING PEA** (VEGAN) ..... \$12  
CREAMY SUGAR SNAP PEAS AND SPRING GARDEN PEAS WITH MINT, JALAPENO, AND LEMON ZEST

**ZUCCHINI AND BASIL** ..... \$12  
SMOOTH VELOUTE OF EARLY SUMMER SQUASH WITH CRISPY BASIL, BLACK PEPPERCORN AND EXTRA VIRGIN OLIVE OIL

**GREEN GAZPACHO** (VEGAN) ..... \$12  
COLD BLEND OF CUCUMBER AND SPRING VEGETABLES, WITH A DRIZZLE OF ALMOND MILK

**WHIPPED RICOTTA** (VEGETARIAN) ..... \$9  
CANDIED AND MACERATED RHUBARB, LEMON ZEST

**SPINACH RAREBIT** ..... \$12  
CARAMELIZED SHALLOTS, WORCESTERSHIRE SAUCE, GRUYERE, AND FETA

**NOT PB&J** (VEGETARIAN) ..... \$7  
CRUNCHY, SALTED ALMOND BUTTER WITH WILDFLOWER HONEY AND CONCORD GRAPE CONFITURE ATOP THICK-CUT BRIOCHE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

*Be always searching for new sensations.*