

Conwell

COFFEE HALL

COFFEE

Proprietary blend, small batch roasted in Brooklyn with milk from Arethusa farm in Litchfield, CT.

POT OF COFFEE	12
DRIP COFFEE	4.5 / 5 / 5.5
ICED COFFEE	5.5 / 6
COLD BREW	6 / 6.5
ESPRESSO	3.5 / 4
AMERICANO	4.5
CORTADO / MACCHIATO	5
CAPPUCCINO	5.5
LATTE	6

COFFEE AVAILABLE BY THE POUND 20

Sleep No More Espresso
Skyscraper Medium Roast
The Vault Dark Roast

SPECIALS

FRESH RASPBERRY LEMONADE	6
MATCHA LEMONADE	7.5
MATCHA RASPBERRY LEMONADE	7.5
MATCHA LATTE	6
CHAI LATTE	6.5

ICED TEA

HIBISCUS ELDERBERRY	5.5
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SPEARMINT GREEN	5.5
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HOT TEA

Selection of teas from Bushwick Tea, Brooklyn, New York

ADD A HOUSEMADE SYRUP 1.5

Summer Raspberry
Lavender Honey
Vanilla Bean
Salted Dark Caramel

MAKE IT ICED 0.5

ADD A SHOT OF ESPRESSO 1.5

OAT / ALMOND MILK 0.5

NON-ALCOHOLIC

SARATOGA SPRING STILL WATER	4.5 / 9.5
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SARATOGA SPARKLING WATER	4.5 / 9.5
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GHIA GINGER SPRITZ	7
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GHIA LIME & SALT SPRITZ	7
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CASAMARA ONDA SPRITZ	7
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CASAMARA SERRA SPRITZ	7
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AQUA VITAE CUCUMBER KOMBUCHA	7
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MANHATTAN SPECIAL COFFEE SODA	7
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FEEL GOOD BOOCH SEASONAL KOMBUCHAS 16oz	9
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FULL BAR AVAILABLE

Conwell

COFFEE HALL

CROISSANT

Baked daily with butter from Brittany, France

4.5

+ dark chocolate ganache

+ 2

+ salted coffee caramel

+ daily fruit preserve

BACON, EGG & CHEESE CROISSANT

12

with thick cut crispy bacon, fluffy egg and chive custard, comte, and calabrian chili

HAM & CHEESE CROISSANT

11

with 12-month aged ham, comte, cornichons, and dijon mustard

TOASTS

Open faced local sourdough with delicate market-sourced toppings.

MARKET BERRIES & RICOTTA

13

Summer berries and creamy whipped ricotta with honey and lemon zest

HONEYED ALMOND BUTTER & JAM

11

Crunchy salted almond butter with wildflower honey and a complex concord grape confiture

FRENCH TOAST

13

Crisp brioche soaked in orange zest custard, served with vanilla bean creme fraiche

HEIRLOOM TOMATO

13

Technicolor summer tomatoes seasoned with sea salt, olive oil, black pepper, & torn basil

AVOCADO

14

Ripe avocado, preserved lemon chermoula, arugula sprouts, and lemon zest

SMOKED SALMON

17

Cold smoked salmon belly, chive & scallion cream cheese, salmon roe, dill & crispy fried capers

CRAB

18

Jumbo lump crab dressed in tarragon and lemon with thin slices of market radishes

SPINACH RAREBIT

13

Wilted spinach, garlic, caramelized shallots, worcestershire sauce, gruyere, and feta

BACON, EGG & CHEESE

13

Thick cut crispy bacon, fluffy egg and chive custard, melted comté, and calabrian chili

XL CHOCOLATE CHUNK COOKIE

6

6 inch crispy & chewy salted dark chocolate chunk cookie

KOUIGN AMANN

6

Caramelized butter pastry

MONKEY BREAD

6.5

Tender pull-apart dough covered in brown sugar and cinnamon

GRUYERE & CHILI PALMIER

6.5

Warm flaky dough studded with cheese, chili flakes, and poppy seeds

MARKET FRUIT

12

Daily selection of ripe market fruits and berries

YOGURT

10

Thick strained Greek yogurt with lemon zest, a touch of wildflower honey, and house-made coconut granola

SALADS

HEIRLOOM TOMATO PANZANELLA

17

Ripe technicolor tomatoes with fresh basil, oregano, shallots, and crisp sourdough croutons

WALDORF

17

Curly shaved celery, dates, green apple, toasted walnuts, parmesan and mint

NIÇOISE

22

Rare seared wild-caught tuna, Castelfranco radicchio, haricot verts, jammy egg, olives, & boquerones

SUMMER GAZPACHO

12

A chilled soup of ripe heirloom tomatoes & market vegetables with basil-infused olive oil and cucumber

Substitute gluten-free bread

2

Add crispy slab bacon

5

Add ripe avocado

3.5

Add jammy egg

3.5