

FOOD

DAILY PASTRIES

Brioche Muffins 5
Croissant 5
Donut 4
Ginger-Raisin Scone 4
Chocolate Pumpkin Bread 4

SNACKS

Apple 3
Zapps Chips 3
Trail Mix 5
Cheese & Olives 10

SALADS

Baby Romaine Salad 13
Blue Cheese, Dried Cherries, Poppy
Seed Dressing
Fall Garden Salad 12
Cucumber, Candied Cashews,
Carrot-Ginger Dressing
Curried Quinoa 9
Cucumbers, Greek Yogurt, Riced
Cauliflower, Chickpeas
Taggiasca Olive Pasta Salad 8
Piquello Pepper, Broccoli, Feta

SANDWICHES

Brie & Strawberry Jam 9
Multigrain Bread
Ham & Cheese Croissant 9
Bechamel, Gruyere
Open-Faced Chicken Salad 11
Celery, Polebeans, Multigrain Bread
Roasted Delicata Squash 10
Bacon Jam, Ricotta, Arugula
Brooklyn Hot Dog 10
Dijon Mustard, Pretzel Roll

SOUPS

Thai Vegetable Soup 7
Lentils, Butternut Squash,
Swiss Chard

OTHER SWEETS

Triple Chocolate Chunk Cookie 4
Oatmeal Cookie 4
Pistachio Cake 6

Suzanne Cupps, Executive Chef

Studio Cafe is a non-tipping cafe.
Hospitality included.

DRINKS

COFFEE

Coffee 4
Americano 5
Cold Brew 5
Espresso 5
Cappuccino 6
Latte 6
Macchiato 5

TEA

Nantou Oolong 5
Assam 5
Lemon-Ginger 5
Jasmine Pearls 5
Mint 5
Iced Tea 4
Iced Hibiscus Tea 5
Shaken Matcha 7

WINE 11 / 44

PROSECCO Montefresco
Veneto, Italy NV

SAUVIGNON BLANC Brochet
Loire, France 2014

CHARDONNAY Bourcier-Martinot
Burgundy, France 2016

ROSÉ Mas de Daumas Gassac
Herauld, France 2016

PINOT NOIR Blue Quail
Mendocino, California 2016

MERLOT Macari
Long Island, New York 2014

COCKTAILS 12

OLD PAL
Bourbon, Dry Vermouth, Campari

APEROL SPRITZ
Aperol, Sparkling Wine, Soda

BEER 8

WITBIER
KelSo 'Carrollgaarden'

IPA
Founders 'Centennial'

PILSNER
Oskar Blues 'Mama's Little Yella'

SOFT DRINKS

Lemon-Mint Soda 5
Spiced Pear Soda 5
Concord Grape-Ginger Soda 5
Coke 4
Diet Coke 4