

Carnegie Cafe

4400 Forbes Ave First Floor of Carnegie Museum of Pittsburgh 15213-4080 · +14126223225 ·

Updated: Jan 14, 2026

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SMALL PLATES 5

Charcuterie **\$20.00**

Bresaola, Sopressata, Spanish Chorizo, Piave, Goat Cheese, Grilled Bread, House Chutney, Aioli, Pickled Vegetables

Focaccia **\$11.00**

Gremolata, Scallion, Grana Padano, Ricotta Cheese, Rabe

Butternut Squash Soup **\$10.00**

Spiced Pepitas, Sage Oil, Crème Fraiche

Seared Scallop **\$14.00**

Tomato, Basil, Pine Nuts, Scallion, Lemon, Saba Vinaigrette, Rocket

Yam and Farro Salad **\$10.00**

Rosemary Ginger Vinaigrette, Mixed Lettuces, Pistachio

SALADS 3

Grilled Treviso and Burrata Salad **\$16.00**

Walnuts, Croutons, Mixed Lettuces, Currant Vinaigrette, Orange, Roasted Shallots, Apple

Poached Salmon Salad **\$18.00**

Baby Gem Lettuce, Croutons, Mustard Vinaigrette, Piave, Avocado, Poached Potato, Pickled Cucumber and Grilled Onion

Slow Roasted Chicken Salad **\$17.00**

Hominy, Tomatoes, Grilled Red Onion, Local Greens, Chicken Carnitas, Lime Cilantro Vinaigrette and Farmers Cheese

SANDWICHES 4

Club Sandwich **\$16.00**

Pullman Bread, Turkey, Bacon, Bibb Lettuce, Tomato, Mayonnaise, Fries

Angus Burger **\$17.00**

American Cheese, Bibb Lettuce, Tomato, Pickle, Brioche Bun, Fries

Kale and Caramelized Onion Panini **\$15.00**

Manchego, Grilled Pepper, Saffron Aioli, Focaccia, Petite Green Salad

Shrimp Roll **\$17.00**

Fennel and Kohlrabi Slaw, Bibb Lettuce, Tomato, Croissant, Fries

LARGE PLATES 5

Slow Roasted Short Rib	\$23.00
Saffron Basmati, Lime, Rabe, Tamarind Demi Glaze, Coriander, Spiced Pepitas	
Porchetta	\$21.00
Soft Polenta, Sage, Agrodolce, Grilled Peppers and Rabe	
Paccheri and Lentil Bolognese	\$19.00
Pine Nuts, Gremolata, Breadcrumbs	
Wild Mushroom and Roasted Chicken Gnocchi	\$20.00
Leeks, Fennel, Breadcrumbs, Ricotta	
Black Cod	\$23.00
Miso, Baby Bok Choy, Daikon, Nasturtium, Shiitake Mushroom	

FOR THE KIDS 4

Cheeseburger	\$12.00
American Cheese, Brioche Roll, Fries	
Grilled Cheese	\$7.00
American Cheese, Ciabatta Bread, Fries	
All Beef Hot Dog	\$8.00
Fries	
Buttered Noodles	\$7.00
Parmesan Cheese	

CHEF COLLABORATIVE SERIES 1

Pan Seared Ocean Trout	\$21.00
Rancho Gordo Black Quinoa, Kohlrabi Puree, Shredded Red Beet and Fennel Relish; Created by Csilla Thackray, Executive Chef, Churchview Farm	

DESSERTS 4

Burnt Almond Torte	\$9.00
Lemon Meringue Tart	\$9.00
Meringue	
Double Scoop Ice Cream	\$8.00
Vanilla bean or chocolate	
Affogato	\$9.00
Espresso, seasonal ice cream	

COFFEE 12

Coffee	\$2.75
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Cold Brew Coffee **\$4.25**

Espresso **AVAILABLE OPTIONS**
Sgl.: \$2.25
Dbl.: \$2.75

Cappuccino **\$3.75**

Cortado **AVAILABLE OPTIONS**
Sgl.: \$2.50
Dbl.: \$2.95

Americano **AVAILABLE OPTIONS**
Sgl.: \$2.50
Dbl.: \$2.95

Latte **\$3.95**

Mocha **\$4.25**

Hot Chocolate **\$2.95**

Steamer **\$2.95**

Hot or Iced Tea **\$2.75**

London Lemonade **\$4.50**

SODA ²

Root Beer **\$3.00**

Root Beer Float **\$6.00**

BEER - LOCAL CRAFT BEER ON TAP ⁴

Penn Brewery Penn Pilsner, Vienna Lager, Pittsburgh, PA 5% ABV

Helltown Brewery Mischievous Brown Ale, English Brown Ale, Export, PA 5.5% ABV

East End Brewing Co. Big Hop, American IPA Pittsburgh, PA 5.8% ABV

North Country Brewing Co. Station 33 Firehouse Red, Irish Red Ale, Slippery Rock, PA 5.5% ABV

COCKTAILS ³

Commonplace Coffee Co. Martini

Espresso, Vodka, Kahlua, Cream

Earl of Hendricks

Earl Grey, Gin, Lavender, Honey, Lemon

Andrew's Scottish Coffee

Brown Sugar, Coffee, Scotch Whiskey, Cream

CASK WINE ON TAP ⁴

Sauvignon Blanc, Redwood Vineyards, San Miguel, CA, 2018

AVAILABLE OPTIONS

5 oz: \$11.00

7 oz: \$13.00

Chardonnay, Redwood Vineyards, San Miguel, CA, 2018

AVAILABLE OPTIONS

5 oz: \$11.00

7 oz: \$13.00

Pinot Noir, Imagery, California, 2020

AVAILABLE OPTIONS

5 oz: \$13.00

7 oz: \$15.00

Cabernet Sauvignon, Redwood Vineyards, San Miguel, CA 2019

AVAILABLE OPTIONS

5 oz: \$13.00

7 oz: \$15.00

WHITES ⁵

Gruner Veltliner, Huber, Austria, 2019

AVAILABLE OPTIONS

5 oz: \$11.00

7 oz: \$13.00

Bottle: \$49.00

Reisling, Arygle, Oregon, 2021

AVAILABLE OPTIONS

5 oz: \$13.00

7 oz: \$15.00

Bottle: \$58.00

Chardonnay, Aviary, California, 2021

AVAILABLE OPTIONS

5 oz: \$13.00

7 oz: \$15.00

Bottle: \$58.00

Pinot Grigio, Alta Via, Italy, 2021

AVAILABLE OPTIONS

5 oz: \$11.00

7 oz: \$13.00

Bottle: \$49.00

White Wine Blend, Upshot, California, 2019

AVAILABLE OPTIONS

5 oz: \$13.00

7 oz: \$15.00

Bottle: \$58.00

REDS ³

Estate Merlot, Clos du Val, Napa Valley, CA, 2018

AVAILABLE OPTIONS

5 oz: \$13.00

7 oz: \$15.00

Bottle: \$58.00

Red Wine Blend, Daou Pessimist, California, 2021

AVAILABLE OPTIONS

5 oz: \$12.00

7 oz: \$14.00

Bottle: \$54.00

Cabernet Sauvignon, The Federalist, California 2018

AVAILABLE OPTIONS

5 oz: \$13.00

7 oz: \$15.00

Bottle: \$54.00

SPARKLING AND ROSÉ ⁴

Sparkling Rosé, Lucien, Albrecht, Austria, NV

AVAILABLE OPTIONS

6 oz: \$11.00

Bottle: \$44.00

Prosecco, Acinum, Verona, Italy, NV

AVAILABLE OPTIONS

6 oz: \$11.00

Bottle: \$44.00

Pinot Grigio Rosé, Mezzacorona, Italy, 2021

AVAILABLE OPTIONS

5 oz: \$11.00

7 oz: \$13.00

Bottle: \$49.00

Still Rosé, Le Provençal, France, 2021

AVAILABLE OPTIONS

5 oz: \$11.00

7 oz: \$13.00

Bottle: \$49.00

WINE CARAFE ²

Any White Wine

\$25.00

Any Red Wine

\$27.00

SMALL PLATES AND SHARABLES ⁴

Cinnamon Rolls

\$12.00

Maple Glaze, Pecan Crumble and Orange Zest

Cheddar Chive Biscuits

\$12.00

Bacon Jam and Whipped Butter

Smoked Salmon Bagel

\$16.00

Everything Bagel, Smoked Salmon, Chive Cream Cheese, Pickled Red Onion, Bibb Lettuce, Tomato, Lemon, Capers

Butternut Squash Soup

\$10.00

Spiced Pepitas, Sage Oil, Crème Fraiche

SALADS AND SANDWICHES 5

Grilled Treviso and Burrata Salad

\$16.00

Walnuts, Croutons, Mixed Lettuces, Currant Vinaigrette, Orange, Roasted Shallots, Apple

Poached Salmon Salad

\$18.00

Baby Gem Lettuce, Croutons, Mustard Vinaigrette, Piave, Avocado, Poached Potato, Pickled Cucumber and Grilled Onion

Breakfast Club Sandwich

\$17.00

Grilled Ciabatta, Pastured Eggs, Tomato, Bibb Lettuce, Mayonnaise, Bacon, Avocado, Fingerling Hash Browns

Angus Burger

\$17.00

American Cheese, Bibb Lettuce, Tomato, Pickle, Brioche Bun, Fries

Kale and Caramelized Onion Panini

\$15.00

Manchego, Grilled Pepper, Saffron Aioli, Focaccia, Petite Green Salad

NON-ALCOHOLIC 5

Honey Cinnamon Latte

AVAILABLE OPTIONS

Espresso, honey, milk of choice Available hot or iced

12oz: \$4.50

16oz: \$5.00

Lemon-Ginger Iced Tea

AVAILABLE OPTIONS

Lemon, ginger, iced tea

12oz: \$4.00

16oz: \$4.50

Cran Raspberry Italian Soda

AVAILABLE OPTIONS

Raspberry, vanilla, cranberry juice, seltzer

12oz: \$4.00

16oz: \$4.50

Pumpkin Pie Cold Brew

AVAILABLE OPTIONS

Pumpkin pie syrup, cold brew, cream

12oz: \$4.50

16oz: \$5.00

Rosemary Hot Chocolate

AVAILABLE OPTIONS

Rosemary, chocolate, milk of choice

12oz: \$4.50

16oz: \$5.00
