

# Cornelia

## Brunch

Served until 4:30pm

*Butter Block Pastries* \$6-8

*Seasonal Yogurt Parfait* <sup>vg/gf</sup> \$7

Yogurt and house-made granola layered with seasonal fruit.

*Toast* <sup>vg</sup> \$12

Whipped feta, roasted butternut squash, hazelnuts, arugula, and local maple syrup.

*Breakfast Sandwich* \$14

Egg, bacon, muenster cheese, and roasted red pepper aioli on a toasted roll. Served with roasted potatoes.

*Frittata* <sup>gf</sup> \$16

Eggs baked with roasted tomatoes, garlic, arugula, and feta. Topped with shaved fennel and citrus salad.

## Bites & Small Plates

*House-Made Rosemary Sea Salt Nuts* \$6

*Whipped Feta* <sup>vg/gf</sup> \$12

With warm marinated olives, served with pita.

*Beet Hummus* <sup>v</sup> \$14

Topped with pistachios, herb oil, and pomegranate. Served with pita chips, pickled veggies, and fresh veggies.

*Roasted Radishes and Grapes* <sup>v/gf</sup> \$12

With shaved fennel, arugula, hazelnuts, citrus segments, and orange tahini dressing.

*Cheese and Charcuterie Plate* \$26

An assortment of imported and local meats and cheeses served with seasonal accompaniments and pita chips.

\*Just Cheese \$22

## Soup & Salads

*Soup du jour*

\$6/cup \$8/bowl

*Beet Salad* <sup>vg/gf</sup> \$14

Roasted beets, mixed greens, gorgonzola, pickled red onion, mint, pistachios, and citrus white balsamic vinaigrette.

*Mediterranean Salad* <sup>vg/gf</sup> \$13

Gem lettuces, heirloom tomatoes, cucumbers, red onion, quinoa, crispy chickpeas, feta, and zaatar red pepper vinaigrette.

*Lentil Salad* <sup>v/gf</sup> \$15

Roasted heirloom carrots, red lentils, arugula, sesame seeds, shaved radish, pomegranate, and zhoug.

*Winter Kale Caesar Salad* \$13

Baby kale, focaccia croutons, orange zest, shaved parmesan, black garlic Caesar dressing, and crispy anchovies.

**\*Add Chicken \$9**

**\*Add Salmon \$14**

**\*Add Scallops \$18**

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A gratuity of 20% is added for parties of more than six. Buffalo AKG members always receive a benefit of 10% off.

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## Sandwiches

All sandwiches come with a choice of crispy chickpeas, cup of fruit, kettle chips, mixed green salad, side Caesar salad (+\$1), or cup of soup (+\$1).

*Roast Turkey* \$16

White cheddar, bacon jam, arugula, roasted tomatoes, and garlic aioli.

*Cider-Braised Pork Belly* \$17

Muenster cheese, maple mustard, arugula, and pickled red onions.

*Hummus Sandwich* v \$16

Beet hummus, roast beets, roasted carrots, pickled red onion, orange tahini spread, and baby kale on toasted focaccia.

*Cornelia Roast Beef* \$18

Gorgonzola horseradish cream, caramelized onions, and arugula on a kimmelweck roll. Served with a side of au jus.

## Entrees

*Red Lentils* v \$22

Hearty vegetable and red lentil stew seasoned with Smita's Cookery spice. Topped with coriander chutney and crispy Flat 12 mushrooms and served with a side of warm pita.

*Scallops* gf \$32

Served with saffron butternut squash risotto, kale and fennel citrus salad, and tangerine rosemary gastrique.

*Salmon* \$28

Served with gochujang miso sauce, squid ink pasta, scallions, cured egg yolk, and furikake.

## For Kids

*Kids Grilled Cheese* vg \$10

Served with a side of fruit.

*Fruit and Veggie Plate* v/gf \$10

Fresh fruits and veggies served with crispy chickpeas.

*Kids Chicken Breast* gf \$10

Pan-seared and served with seasonal vegetables.

## Beverages

*Espresso*

\$4

*Cappuccino*

\$5.50

*Macchiato*

\$5

*Latte / Iced Latte*

\$6

*Coffee*

\$4.50

*Cold Brew*

\$5

*Tea*

\$4.50

Non-Dairy Milk \$1

Almond, Oat

*Tea Latte*

\$6

*London Fog*

\$6

*Peach Tea*

\$4.50

*Juices*

\$4.50

*Kombucha*

\$4.50

*Soda (12 oz)*

\$4.50

College Club Cola

College Club Diet Cola

Buffalo Birch Beer

1922 Ginger Ale

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## Wines

### *Sparkling*

**Prosecco** \$12 / \$48  
La Gioiosa  
Veneto, Italy

**Chardonnay, Aligoté** \$10 / \$40  
Veuve Ambal  
Brut Blanc de Blancs,  
Burgundy, France

**Pinot Noir** \$12 / \$48  
Veuve Ambal  
Crémant de Bourgogne  
Brut Rosé, Burgundy, France

### *Rosé*

**Cinsault** \$12 / \$48  
Château Routas  
Coteaux Varois en Provence,  
France 2022

**Zweigelt** \$10 / \$40  
Landhaus Mayer  
Weinland, Austria

**Carménère** \$11  
Archer Roose  
Coteaux d'Aix-en-Provence,  
France (8.45 oz can)

**Blend** \$11 / \$44  
Domaine Du Tariquet  
Rosé De Pressée, Côtes de  
Gascogne, France

## Beers

### *Draft*

**Allagash White** \$7  
5.2%

**Von Trapp Bohemian Pilsner** \$8  
5.4%

**Lunch IPA, Maine Brewing Co.** \$10  
7%

### *White*

**Pinot Grigio** \$13 / \$52  
J. Hofstätter  
Südtirol Alto Adige, Italy

**Chardonnay** \$15 / \$60  
Moniker  
Mendocino, California 2021

**Alvarinho** \$12 / \$48  
Floral de Melgaço  
Vinho Verde, Portugal 2022

**Sauvignon Blanc** \$14 / \$56  
Jean-Marc Brocard  
Sauvignon Saint-Bris  
France 2021

### *Red*

**Pinot Noir** \$12 / \$48  
Haute Vallée Louis Max  
Bourgogne, France

**Gamay** \$13 / \$52  
Stephane Aviron  
Beaujolais Villages,  
Burgundy, France 2020

**Bordeaux** \$15 / \$62  
Cru Monplaisir  
Bordeaux Supérieur Gonet-  
Médeville, France 2020

**Cabernet Sauvignon,  
Merlot** \$25 / \$100  
Château Haut-Bailly II  
Pessac-Léognan, France

## Cans

**Narragansett American Lager** \$4  
12 oz., 5%

**Sloop Brewing Sauer Peach** \$6  
12 oz., 4.3%

**Kronenbourg 1664** \$8  
16 oz., 5%

**Flying Embers Hard Kombucha** \$8  
12 oz., 6.9-8.5%

**Archer Roose Sauvignon Blanc** \$11  
8.5 oz., 12.5%

**Archer Roose Malbec** \$11  
8.5 oz., 13.5%

**Rotating Selection of Tip Top  
Cocktails** \$10

# Cornelia

## About Cornelia Bentley Sage Quinton

Cornelia Bentley Sage Quinton was the first female director of a major art museum in North America—right here in Buffalo at the Albright Art Gallery from 1910 to 1924. She was a determined and passionate woman who pushed the boundaries of classic expectations in her own direct but delicate way. This menu was designed to embody her bold legacy while echoing her desire for communal harmony.

## Picnic Basket

Consider requesting your meal “picnic style.” Submit a credit card to open a tab and receive a picnic blanket and your meal packed in a lovely basket. Picnics may be enjoyed outdoors on the campus or in the Town Square during cooler months. The tab will be closed when picnic materials have been returned to Cornelia.

### **Picnic Basket Hours:**

11 am–4 pm Monday, Saturday, and Sunday  
11 am–8 pm Thursday and Friday

## Buffalo AKG Membership

Ready to take a bigger bite out of the museum?

Join today! Buffalo AKG membership offers benefits like:

- Unlimited free admission to the collection and special exhibitions
- Invitations to exclusive members’ previews and events
- Discounts at Cornelia, Sculpture Bar, the shop, and on studio classes, programs, and events

Visit [buffaloakg.org/membership](http://buffaloakg.org/membership) for more information or scan the QR code:



Stop at a Visitor Services Desk before you leave the museum and apply the price of today’s admission to an annual membership.

Already a member? Don’t forget to show your membership card to your server for your 10% discount!