

Cornelia

Cornelia was known for her extraordinary hospitality! Most items can be made gluten-free or vegetarian, so please tell your server or counter attendant about your dietary restrictions and let us take extra good care of you.

v: vegan vg: vegetarian gf: gluten free

Gluten-free bread is available upon request.

## Bites & Small Plates

*House-Made Rosemary Sea Salt Nuts* vg / gf \$6

*Whipped Feta* vg / gf \$12

With warm marinated olives and pita.

*Beet Hummus* v \$14

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

*Roasted Radishes and Grapes* v / gf \$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.

*Chorus of the Deep* gf \$18

Inspired by Firelei Báez's mural of the same name on view in Cornelia. Grilled saffron-brined Spanish octopus in a butterfly pea broth with golden beets, Fresno chilis, and lime.

## Soup and Salad

*Soup du jour*  
\$6/cup \$8/bowl

*Beet Salad* vg / gf \$14

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

*Winter Kale Caesar Salad* \$13

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

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

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

## Entrees

*Red Lentils* v / gf \$22  
Hearty vegetable and red lentil stew seasoned with Smita's Cookery spice. Topped with coriander chutney and crispy Flat 12 mushrooms. Served with warm pita.

*Scallops* gf \$32  
Served with saffron butternut squash risotto, kale and fennel citrus salad, and tangerine rosemary gastrique.

*Salmon* \$28  
Seared and paired with gochujang miso sauce, squid ink pasta, scallions, cured egg yolk, and furikake.

*Filet* gf \$62  
An 8-ounce filet of beef served with black garlic and herb-roasted fingerling potatoes, heirloom carrots, and caramelized onion bacon butter.

*Duck Breast* gf \$38  
Served on a bed of pistachio feta quinoa with shaved root vegetables and pomegranate vinaigrette.

## Dessert

*Ube Crème Brûlée* \$12  
Served with vanilla bean Chantilly cream and seasonal fruit.

*Chocolate Ganache Tart* \$14  
Served with toasted marshmallow in a graham cracker crust.