

Cornelia

Brunch

Butter Block Pastries \$6-8

Ithaca Milk Yogurt Cup \$5
Choose from vanilla, lemon, or strawberry.

Seasonal Yogurt Parfait \$7
Mandarin oranges, pistachio granola, vanilla bean yogurt, and gold leaf.

Toast \$12
Whipped feta, roasted butternut squash, hazelnuts, arugula, and local maple syrup.

Cheese Plate \$22
An assortment of imported and local cheeses served with seasonal accompaniments and pita chips.

European Breakfast \$22
An assortment of cheese, cured meats, fruit, and hard-boiled eggs served with seasonal accompaniments, and toast.

Winter Kale Caesar Salad \$13
Baby kale, focaccia croutons, orange zest, shaved parmesan, black garlic Caesar dressing, and crispy anchovies.

Beet Salad vg/gf \$14
Roasted beets, mixed greens, gorgonzola, pickled red onion, mint, pistachios, and citrus white balsamic vinaigrette.

Cannoli Waffle \$14
Fresh-made chocolate chip Belgian waffle topped with local maple syrup, sweetened whipped ricotta, pistachios, and fresh berries.

Breakfast Sandwich \$14

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

Frittata gf \$16

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

Pork Belly Hash and Eggs \$22

Cider-braised pork belly, roasted fingerling potatoes, bell peppers, and onions topped with two fried eggs and maple mustard. Served with toast.

Steak and Eggs \$28

Grilled sirloin steak, two fried eggs, potato pancake, gorgonzola horseradish cream, and toast.

Sides

Toast and Butter \$3

Egg \$4

Bacon \$5

Chicken Breast \$9

Pork Belly \$6

Potato Pancake \$3

Cup of Fruit \$5

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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Brunch Drinks

Bloody Marys \$10
Traditional (Vodka)
Bloody Elizabeth (Gin)
Bloody Maria (Tequila)
Bloody Derby (Whiskey)

Mimosas \$9
Traditional (OJ)
Strawberry Apple
Apricot Stomp

Strawberry Basil Aperol Spritz \$12
Strawberry basil-infused Aperol,
sparkling rosé, soda water float

Coffee Break \$12
Espresso, amaro, vodka, Irish
cream, caramel syrup

Peachy Keen \$13
Harney & Sons peach tea, lemon
juice, bourbon

Beverages

Espresso \$4
Tea Latte \$6

Cappuccino \$5.50
London Fog \$6

Macchiato \$5
Peach Tea \$4.50

Latte / Iced Latte \$6
Juices \$4.50

Coffee \$4.50
Kombucha \$4.50

Cold Brew \$5
Soda (12 oz) \$4.50

Tea \$4.50
College Club Cola
College Club Diet Cola
Buffalo Birch Beer
1922 Ginger Ale

Non-Dairy Milk \$1
Almond, Oat

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 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!