**Small Plates**

*Tartine*
- goat cheese and fig spread, herb oil, citrus spritz
- $12

*Broccolini*  
- v / gf  
- curried pistachio, sesame oil
- $10

*Parsnip*  
- v / gf  
- romesco, parsley, lemon
- $10

*Cheese*
- selection of local cheeses from the Finger Lakes, New York, and accompaniments
- $22

**Salads**

*Shrimp*  
- gf  
- shrimp, cucumber, tomato, cotija cheese, avocado, lime, gem lettuce
- $18

*Grain*
- farro, roasted vegetables, herbs, green goddess crema
- $14

*Grape*  
- gf  
- grapes, apple, walnut, citrus, parsley, mascarpone dressing
- $14

*Niçoise*  
- gf  
- salt-brined potatoes, tomatoes, green beans, egg, olives, cucumber, house vinaigrette
- $16

**Sandwiches**

*Toasted*
- braised chicken, broccolini, parmesan, black garlic spread, caramelized onion, with radicchio fennel salad
- $16

*Pocaccia*  
- v  
- zucchini, mushroom, tomato, roasted red onion, green pea pesto with crispy chickpeas
- $16

*Roasted*
- shaved slow-roasted top round, jus, salted roll with beet slaw
- $18

*Breakfast*
- eggs, bacon, Fontina cheese, harissa aioli with potato pancakes
- $12

*Add tomato $2, bacon $2, or avocado $2*

**Large Plates**

*Pasta*
- house-made spaghetti, broccoli, basil, lemon garlic
- $18

*Polenta*  
- gf  
- seared Flat 12 mushroom, fennel, fava bean, asparagus, mushroom broth
- $18

*Paillard*
- lightly breaded chicken, mushroom, peas, arugula, lemon
- $22

*Frittata*  
- gf  
- roasted tomato, onion, garlic, parmesan with radicchio fennel salad
- $16

**For Kids**

*Grilled Cheese*
- on farmhouse white with fruit
- $10

*Buttered Noodles*
- add peas if your kid likes them!
- $10

*Fruit and Veggie Plate*  
- v / gf  
- rotating selection of fruits and vegetables with crispy chickpeas
- $10

*Add grilled chicken $8, shrimp $10, or salmon $12*

**Beverages**

_Proudly brewing Tipico Coffee_

*Espresso*
- $4

*Tea / Tea Latte*
- $6

*Cappuccino*  
- $4.50

*London Fog*
- $6

*Macchiato*
- $4.50

*Iced Tea*
- $4

*Latte / Iced Latte*
- $5

*Juices*
- $5

*Coffee*  
- $4.50

*Soda (12 oz)*
- $3

*Cold Brew*
- $5

*Sparkling Seltzer (12 oz)*
- $4

*Non-Dairy Milk*  
- $2

Coconut, Almond, Oat

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

All menu items are offered in half-portions for kids ages 12 and under. A gratuity of 20% is added for parties of more than six. Buffalo AKG members always receive a benefit of 10% off.
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 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!