Cornelia

Small Plates

Tartine goat cheese and fig spread, herb oil, citrus spritz

Broccolini v / gf curried pistachio, sesame oil

Parsnip v/gf romesco, parsley, lemon

Cheese selection of local cheeses from the Finger Lakes, New York, and accompaniments

Salads

Shrimp gf shrimp, cucumber, tomato, cotija cheese, avocado, lime, gem lettuce

Grain farro, roasted vegetables, herbs, green goddess crema

Grape gf grapes, apple, walnut, citrus, parsley, mascarpone dressing

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

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

v: vegan

gf: gluten-free

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

Sandwiches

\$I2	<i>Toasted</i> braised chicken, broccolini, parmesan, black garlic spread, caramelized onion, with	\$
\$10	radicchio fennel salad	
	Focaccia v	\$
\$IO	zucchini, mushroom, tomato,	
	roasted red onion, green pea	
\$22	pesto with crispy chickpeas	
	Roasted	\$
	shaved slow-roasted top round,	
	jus, salted roll with beet slaw	

Breakfast eggs, bacon, Fontina cheese, harissa aioli with potato pancakes

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

For Kids

\$18

\$14

\$I4

\$16

Grilled Cheese on farmhouse white with fruit

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

Fruit and Veggie Plate v/gf \$_{IO} rotating selection of fruits and vegetables with crispy chickpeas

Butter Block Pastries \$4-5 Large Plates

\$16	<i>Pasta</i> house-made spaghetti, broccoli, basil, lemon garlic	\$18
\$16	<i>Polenta</i> gf seared Flat 12 mushroom, fennel, fava bean, asparagus, mushroom broth	\$18
\$18	<i>Paillard</i> lightly breaded chicken, mushroom, peas, arugula, lemon	\$22
\$I2	<i>Frittata</i> gf roasted tomato, onion, garlic, parmesan with radicchio fennel salad	\$16

Beverages

\$IO

Proudly brewing Tipico Coffee

<i>Espresso</i> \$4	<i>Tea / Tea Latte</i> \$6
<i>Cappuccino</i> \$4.50	London Fog \$6
<i>Macchiato</i> \$4.50	Iced Tea \$4
Latte / Iced Latte \$5	Juices \$5
<i>Coffee</i> \$4.50	Soda (12 0z) \$3
Cold Brew ^{\$5}	Sparkling Seltzer (12 oz)
Non-Dairy Milk \$2 Coconut, Almond, Oat	\$4

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.

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 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! Rev. September 2023