

# Cornelia

## Brunch

Served 11 am to 4:30 pm

<i>Butter Block Pastries</i> Availability varies	\$5-9	<i>Dutch Baby</i> <sup>vg</sup> Oven-baked German-style pancake topped with cinnamon apples, whipped mascarpone, and local maple syrup.	\$16
<i>The Bagel Jar Bagels</i> Add cream cheese \$1	\$5	<i>Frittata</i> <sup>gf</sup> Eggs baked with roasted broccolini, garlic, and feta cheese. Topped with an arugula salad.	\$16
<i>Pumpkin Spiced Latte</i> <i>Overnight Oats</i> <sup>gf/v</sup> Rolled oats mixed with creamy oat milk, espresso, and pumpkin pie spices.	\$7	<i>Steak and Eggs</i> <sup>gf</sup> Grilled sirloin steak, two eggs, potato pancake, and horseradish gorgonzola cream.	\$18
<i>Seasonal Yogurt Parfait</i> <sup>gf/vg</sup> Vanilla bean yogurt with spiced pear compote and almond granola.	\$7	<i>Breakfast Sandwich</i> Egg, bacon, muenster cheese, and roasted red pepper aioli on a toasted roll served with your choice of fruit or potato pancake.	\$15
<i>Flat 12 Mushroom and Leek Strudel</i> With parmesan, black cherry mushroom jus, and fresh greens. Topped with a fried egg.	\$17		
<i>Cheese and Charcuterie Plate</i> An assortment of imported and local meats and cheeses served with seasonal accompaniments. <i>Cheese Only</i> \$24	\$28		
<i>Roasted Beet Grain Salad</i> <sup>gf/vg</sup> Roasted beets, feta cheese, fresh mint, arugula, pistachios, pickled red onion, quinoa, and lemon dill vinaigrette.	\$16		
<i>The Caesar</i> Chopped romaine, baby kale, classic Caesar dressing, shaved parmesan, sourdough croutons, lemon, and white anchovies.	\$15		

\*Add chicken \$9

\*Add falafel \$7

v: vegan

vg: vegetarian

gf: gluten-free

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

<i>Bloody Marys</i>	\$10
Traditional (Vodka)	
Bloody Elizabeth (Gin)	
Bloody Maria (Tequila)	
Bloody Derby (Whiskey)	
<i>Mimosas</i>	\$9
Traditional (OJ)	
Strawberry Apple	
Apricot Stomp	

## Beverages

<i>Espresso</i>	<i>Tea Latte</i>
\$4	\$6
<i>Cappuccino</i>	<i>London Fog</i>
\$5.50	\$6
<i>Macchiato</i>	<i>Peach Tea</i>
\$5	\$4.50
<i>Latte / Iced Latte</i>	<i>Juices</i>
\$6	\$4.50
<i>Coffee</i>	<i>Kombucha</i>
\$4.50	\$4.50
<i>Cold Brew</i>	<i>Soda (12 oz)</i>
\$5	\$4.50
<i>Tea</i>	College Club Cola
\$4.50	College Club Diet Cola
	Buffalo Birch Beer
	1922 Ginger Ale
Non-Dairy Milk \$1	
Almond, Oat	

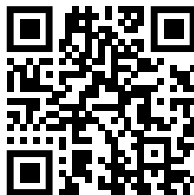
## Buffalo AKG Membership

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](https://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!

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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

### *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

## Beers

**Jack's Abby** \$8  
**Blood Orange Wheat**  
16 oz., 4%

**Sixpoint Brewery** \$7  
**The Crisp Pils**  
12 oz., 5.4%

**Big Ditch Brewing** \$6  
**Hayburner**  
12 oz., 7.2%

**Thin Man Brewery** \$8  
**Minkey Boodle**  
16 oz., 7%

**Collective Arts** \$8  
**Ransack the Universe**  
16 oz., 6.8%

**Downeast Guava** \$7  
**Passionfruit Cider**  
12 oz., 5%

**Athletic Brewing** \$6  
**(Non-Alcoholic)  
Upside Down Golden Ale**  
12 oz., less than 0.5%

**Nutrl Vodka Seltzer** \$6  
**Assorted Flavors**  
12 oz., 4.5%