

## *Italy*

Michele Chiarlo, Moscato d'Asti Nivole, Piedmont, 2021	\$32
Tenuta Rapitalà, Vivri Grillo, Sicily	\$40
Kettmeir, Müller-Thurgau, Südtirol Alto Adige, 2020	\$46
Castello di Bolgheri, Rosso Varvàra, 2021	\$50
Manincor, Lago di Caldaro Classico Superiore Schiava Kalterersee Keil, 2021	\$68
Aurelio Settimo, Barolo Nebbiolo, Barolo Riserva, 2016	\$72
Cantine Giacomo Ascheri Nebbiolo, Langhe, 2021	\$86
Casaloste, Chianti Classico, 2019	\$82
Casa E. Di Mirafiore, Barolo, Piedmont, 2018	\$125
J. Hofstätter, Barthenau Vigna S. Urbano, Trentino-Alto Adige	\$150
Sasseti Livio Pertimali, Brunello di Montalcino Pertimali, 2018	\$180
Rizzi, Nebbiolo, Barbaresco, 2019	\$200

## *Spain*

Legado del Conde, Rías Baixas Albariño, Galicia, 2022	\$48
Valenciso, Rioja Reserva, 2015	\$100

# 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 on request.

## Small Plates & Share Plates

*Honey Cajun Nuts* gf/vg \$6

*Butternut Squash Hummus* v \$16

Served with warm pita, fresh vegetables, and toasted pepitas.

*Flat 12 Mushroom and Leek Strudel* vg \$17

With parmesan, black cherry mushroom jus, and fresh greens.

*Spiced Pear Baked Brie* vg \$18

Goosey baked brie topped with spiced pear compote and served with crostini.

*Cheese and Charcuterie Plate* \$28

An assortment of imported and local meats and cheeses served with seasonal accompaniments.

*Cheese only* \$24

## Soup and Salad

*The Caesar* \$15

Chopped romaine, baby kale, classic Caesar dressing, shaved parmesan, sourdough croutons, lemon, and white anchovies.

*Acorn Squash Salad* gf/vg \$16

Mixed greens, roasted acorn squash, gorgonzola cheese, toasted pepitas, and cranberry balsamic vinaigrette.

*Soup Du Jour*

\$6/cup \$8/bowl

*Availability changes*

Add chicken \$9; add falafel \$7; add fried egg \$4

## Wine

### Bubbles

Champagne Deutz, Champagne Brut Classic \$75

Gonet-Médeville, Champagne Brut 1er Cru Tradition 750ml \$80 1.5L \$120

Gonet-Médeville, Extra Brut Rosé 750ml \$86 1.5L \$130

### Crisp Aromatic White

Brandi, Terrassen Riesling, Niederösterreich, Austria \$45

Artemis Karamolegos, Assyrtiko, Aidani, Athiri, Santonini, Greece, 2020 \$70

### California

Gundlach Bundschu, Chardonnay Sonoma Coast, 2021 \$52

Alexander Valley Vineyards, Gewürztraminer, Mendocino County, 2020 \$48

Balletto Vineyards, Chardonnay Teresa's Unoaked \$59

Estate Grown Russian River

Orin Swift, Blank Stare Sauvignon Blanc, Russian River Valley, 2019 \$60

Fess Parker Ashley's Vineyard Chardonnay Sta. Rita Hills, 2020 \$100

Cline Cellars, Live Oak Zinfandel Contra Costa County, 2018 \$52

Valran Pinot Noir, Sonoma County \$56

Long Meadow Ranch Cabernet Sauvignon, Napa, 2017 \$132

Three Sticks PFV Pinot Noir, Sonoma County \$135

Rudd Samantha's Cabernet Sauvignon, Oakville, Napa, 2018 \$300

### France

Alphonse Mellot, Sancerre La Moussière Blanc, Loire Valley, 2022 \$60

Domain Zind-Humbrecht, Chardonnay, Pinot Auxerrois, Alsace, 2020 \$87

Domaine Brusset Laurent B. Grenache, Côtes du Rhône \$40

Château des Jacques, Gamay, Moulin-à-Vent Burgundy, 2020 \$65

Château des Eyrins, Margaux, Bordeaux, 2019 \$70

Château Faugères, Haut-Faugeres Saint-Émilion Grand Cru, \$90

Bordeaux, 2020

Château Haute-Bailly II, Bordeaux, Pessac-Léognan \$100

## Cocktails

### *Featured Cocktails*

\$15

Inspired by artworks from the Buffalo AKG Art Museum's collection

#### *Political Woman*

Bourbon, Amaro, Black Walnut Bitters

#### *Marvelous Sauce*

Strawberry & Basil-infused Aperol, Sparkling Rosé, Soda Water

#### *Mrs. Gratwick*

Gin, Honey-Lavender Syrup, Lemon

#### *Le Chahut*

Rum Blend, Tipico Espresso, Irish Cream, Simple, Pinch Salt

## Amari

### *Averna Amaro*

\$12

### *Fernet Branca*

\$12

### *Montenegro Amaro*

\$10

### *Mr. Black Coffee Liqueur*

\$11

## Coffee & Tea

Proudly brewing Tipico Coffee

### *Espresso*

\$4

### *Cappuccino*

\$5.50

### *Cortado*

\$5

### *Americano*

\$4.50

### *Macchiato*

\$5

### *Latte / Iced Latte*

\$6

### *Coffee*

\$4.50

### *Tipico Cold Brew*

\$5

### *Tea*

\$4.50

### *London Fog*

\$6

### *Tea Latte*

\$5

Non-Dairy Milk \$1  
Almond, Oat

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.

## Local Farms and Purveyors:

Flat 12 Mushrooms, Crown Hill Farm, Tiny House Farms, Groundwork Market Garden, Produce Peddlers, Butter Block, The Bagel Jar, Anastasia's Artisan Sourdough, Tipico Coffee, Red Jacket Juices, Barrel + Brine, Smita's Cookery

## Entrees

### *Coconut Stewed Red Lentils* v

\$18

Creamy coconut, red lentils, tomatoes, and fall vegetables stewed together with Smita's Indian spice blend. Served with a side of warm pita.

### *Pork Schnitzel*

\$24

Crispy breaded pork cutlet served with house-made sweet potato spaetzle, apple cider beurre blanc, and braised greens.

### *Red Snapper*

\$32

Cajun-seared red snapper served over rice with a hearty sausage and shrimp gumbo.

### *Chorus of the Deep* gf

\$38

Saffron-brined pan-seared scallops served over squid ink pasta in a butterfly pea fumet with golden beets and pickled Fresno chilis.

### *Braised Short Ribs* gf

\$32

Red wine-braised short ribs served over Boursin and Flat 12 mushroom risotto with grilled broccolini.

## Dessert

### *Maple Crème Brûlée* gf/vg

\$14

Served with spiced whipped cream and almond granola.

### *Black Currant Poached Pear Cheesecake* vg

\$15

Served with spiced whipped cream and blackcurrant syrup.

### *Pumpkin Spice Affogato* gf/vg

\$14

Pumpkin ice cream, spiced white chocolate ganache, and espresso.

## Wine

### *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

### *White*

**Pinot Grigio** \$13/51  
J. Hofstätter  
Südtirol Alto Adige, Italy

**Chardonnay** \$14/56  
Moniker  
Mendocino, California 2021

**Alvarinho** \$12/48  
Floral de Melgaço  
Vinho Verde, Portugal 2022

**Sauvignon Blanc** \$13/52  
The Wave, Art of Wine  
Chile

### *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** \$13/52  
American Gothic, Art of Wine  
Lodi, California

**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%