

Cornelia

Brunch

Served 11 am to 4:30 pm

*Gluten-free bread and wraps are available upon request (+\$1)

Butter Block Pastries \$5-9
Availability varies

The Bagel Jar Bagels \$5
Add cream cheese \$1

Gingerbread Latte \$7
Overnight Oats gf/v
Rolled oats mixed with creamy oat milk, espresso, molasses, chia seeds, and warm winter spices layered with cranberry compote.

Seasonal Yogurt Parfait gf/vg \$7
Vanilla bean yogurt with blood orange curd and almond granola.

Flat 12 Mushrooms and Leek Strudel vg \$18
With parmesan, black cherry mushroom jus, and a fried egg.

Roasted Beet Grain Salad gf/vg \$16
Roasted beets, feta cheese, fresh mint, arugula, pistachios, pickled red onion, quinoa, and lemon dill vinaigrette.

Winter Caesar \$15
Chopped romaine, baby kale, black garlic Caesar dressing, shaved parmesan, sourdough croutons, oranges, and white anchovies.

Chopped Salad gf \$16
Chopped romaine, shaved brussels sprouts, apples, pecans, gorgonzola cheese, shredded carrots, cured egg yolk, crispy bacon, and maple Dijon vinaigrette.

Dutch Baby \$16
Oven-baked German-style pancake with seasonal weekly rotating topping.

Frittata gf \$17
Eggs baked with Boursin cheese, brussels sprouts, and bacon.

Steak and Eggs gf \$28
Coffee-crusting grilled sirloin steak, two eggs, potato pancake, and maple steak sauce.

Breakfast Sandwich \$15
Egg, bacon, muenster cheese, and roasted red pepper aioli on a toasted roll served with your choice of fruit or potato pancake.

Bagel and Lox \$14
Your choice of bagel smeared with whipped cream cheese and topped with lox, cucumbers, red onion, and capers.

Shakshuka \$16
Two eggs baked in a hearty and flavorful tomato stew. Topped with za'atar, avocado, feta, and grilled pita. (gf upon request)

Soup du Jour
\$6/cup \$8/bowl
Ask about our daily selection

Sides

Toast and butter \$3
Egg \$2
Bacon \$5
Potato pancake \$5
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.

v: vegan
vg: vegetarian
gf: gluten-free

*Add chicken \$9
*Add falafel \$7
*Add fried egg \$2
*Add salmon \$14

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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	
Cranberry Apple	
Seasonal Mimosa	

Local Farms and Purveyors:

Anastasia's Artisan Bread, Barrel + Brine, Butter Block, Crown Hill Farm, Cuppa Culture, Flat 12 Mushrooms, Groundwork Market Garden, Issa's, Pittsford Farms Dairy, Produce Peddlers, Red Jacket Orchards, Smita's Cookery, The Bagel Jar, Tiny House Farms, Tipico Coffee

Beverages

<i>Espresso</i>	\$4	<i>Tea Latte</i>	\$6
<i>Cappuccino</i>	\$5.50	<i>London Fog</i>	\$6
<i>Macchiato</i>	\$5	<i>Harney & Sons Iced Tea</i>	\$4.50
<i>Latte / Iced Latte</i>	\$6	<i>Juices</i>	\$4.50
<i>Coffee</i>	\$4.50	<i>Kombucha on Draft (seasonal rotation)</i>	\$8
<i>Cold Brew</i>	\$5	<i>Soda (12 oz)</i>	\$4.50
<i>Tea</i>	\$4.50		
		College Club Cola	
		College Club Diet Cola	
		Buffalo Birch Beer	
		1922 Ginger Ale	
Non-Dairy Milk \$1			
Almond, Oat			

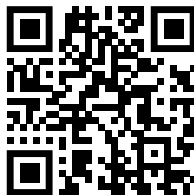
Buffalo AKG Membership

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!

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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

Kronenbourg \$8
1664 Blanc
16 oz., 5%

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

**Left Hand
Milk Stout** \$7
12 oz., 6%

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

**Rhorbach
Scotch Ale** \$8
16 oz., 6.9%

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

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

**Blackbird Cider
Estate Reserve** \$7
12 oz., 6.9%

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

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