

## *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
Sassetti 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

*Edamame Hummus* vg \$16

Topped with chili crisp and sesame seeds. Served with fresh crudité's and wonton crackers.

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

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

*Pork Belly Burnt Ends* \$16

Slow-braised pork belly bites caramelized in pomegranate barbeque sauce. Topped with pomegranate seeds and pepitas.

*Cheese and Charcuterie Plate* \$28

An assortment of imported and local meats and cheeses served with seasonal accompaniments. (Serves 2-4)

*Cheese only* \$24

## Soups & Salads

*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.

*Roasted Beet Grain Salad* gf/vg \$16

Roasted beets, feta cheese, fresh mint, arugula, pistachios, pickled red onion, quinoa, and lemon dill vinaigrette.

*Soup du Jour*

\$6/cup \$8/bowl

Ask about our daily selection

Add chicken \$9; add falafel patty \$7; add fried egg \$2; add salmon \$14

## 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

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*

\$12

Inspired by artworks from the Buffalo AKG Art Museum 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

#### *The Lady's Last Stake*

Mezcal, Campari, Sweet Vermouth

## Amari

#### *Averna Amaro*

\$12

#### *Fernet Branca*

\$12

#### *Montenegro Amaro*

\$10

#### *Mr. Black Coffee Liqueur*

\$11

## Coffee & Tea

Proudly brewing Tipico Coffee

Non-Dairy Milk  
\$1; Almond, Oat

#### *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

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:

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

## Entrees

### *West African-Style Chickpea Peanut Stew* <sup>v</sup>

\$18

Chickpeas, sweet potato, greens, and warm spices in a hearty tomato and peanut-based stew. Served over white rice with a side of grilled pita. (gf upon request)

### *Braised Lamb Shank*

\$34

Slow-braised lamb shank served with kale, chèvre, cranberry orzo risotto, roasted brussels sprouts, and lamb jus.

### *Five-Spice Duck* <sup>gf</sup>

\$32

Chinese five-spice-crust duck breast served with sweet potato purée, baby bok choy, and blood orange marmalade.

### *Pan-Seared Salmon*

\$28

Served with gochujang miso sauce, squid ink pasta, scallions, cured egg yolk, and furikake.

### *12 oz Strip Steak* <sup>gf</sup>

\$38

Coffee-crust strip steak served with a fried quail egg, crispy smashed baby red potatoes, roasted brussels sprouts, and maple steak sauce.

## Dessert

### *Blood Orange Crème Brûlée* <sup>gf</sup>

\$14

Served with cranberry compote and whipped cream.

### *Ginger Molasses Bread Pudding* <sup>vg</sup>

\$14

Served with house-made vanilla bean ice cream and blood orange marmalade.

### *Peppermint Mocha Affogato* <sup>gf/vg</sup>

\$12

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

### *Black Forest Panna Cotta* <sup>gf/v</sup>

\$13

Chocolate custard with cherry gelée, Luxardo cherries, and amaretto kirsch coconut whip.

## Wine

### *Sparkling*

**Prosecco** \$12/36

La Gioiosa  
Veneto, Italy

**Pinot Noir** \$12/36

Veuve Ambal  
Brut Rosé, Burgundy, France

### *Rosé*

**Cinsault** \$12/48

Château Routas  
Provence, France

### *White*

**Pinot Grigio** \$12/36

Cantina Lavis  
Trentino-Alto Adige, Italy

**Chardonnay** \$14/42

Moniker  
Mendocino, California 2021

**Riesling** \$12/36

J. Hofstätter –  
Weingut Dr. Fischer  
Mosel, Germany

**Vinho Verde** \$12/36

Foral Alvarinho  
Megalço, Portugal

**Sauvignon Blanc** \$12/36

La Coeur de la Reine  
Loire Valley, France

### *Red*

**Pinot Noir** \$12/36

Haute Vallée Louis Max  
Bourgogne, France

**Gamay** \$13/39

Beaujolais Villages  
Burgundy, France

**Malbec** \$12/36

Familia Vicente Pearce  
Azcuénaga Vineyard  
Mendoza, Argentina

**Cabernet Sauvignon** \$15/45

Klinker Brick Winery  
Lodi, California

## Beers & Seltzers

**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 IPA**  
12 oz., 7.2%

**Prison City Brewing** \$10

**Mass Riot IPA**  
16 oz., 6.8%

**Thin Man Brewery** \$8

**Minkey Boodle**  
**Raspberry Sour**  
16 oz., 7%

**Keuka Brewing Company** \$9

**Fat Stack Maple**  
**Pecan Porter**  
16 oz., 7.3%

\* Limited availability

**Downeast Cider House** \$7

**Original Blend**  
**Craft Cider**  
12 oz., 5.1%

**Athletic Brewing** \$6

**(Non-Alcoholic)**  
**Upside Dawn Golden Ale**  
12 oz., less than 0.5%

**Nutrl Vodka Seltzer** \$6

**Assorted Flavors**  
12 oz., 4.5%