

# Cornelia

## Brunch

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

*Pastries* \$4-9

Availability Changes Daily

*The Bagel Jar Bagels* \$5

Plain, Cinnamon Raisin,

Rosemary Sea Salt,

Sesame, and Everything

Add cream cheese \$1

*Carrot Cake Overnight Oats* <sup>gf/v</sup> \$7

Rolled oats mixed with creamy

oat milk, chia seeds, maple

syrup, grated carrots, coconut,

pineapple, and warm spices.

*Seasonal Yogurt Parfait* <sup>gf/vg</sup> \$7

Vanilla bean yogurt with

strawberry rhubarb compote and

almond granola.

*Amanda Browder*

*Panna Cotta* <sup>gf</sup> \$8

Inspired by the kaleidoscope of

colors and soft fabrics in Amanda

Browder's collaborative artworks,

this silky panna cotta features

layers of berry, orange, vanilla,

and lime custards in harmony

with this classic sweet.

*European Breakfast* \$22

An assortment of cured meats,

cheeses, hard boiled eggs, fruit, nuts,

spreads, and a toasted baguette.

*Classic Caesar* \$15

Chopped romaine, baby kale,

house Caesar dressing, shaved

parmesan, sourdough croutons,

lemon, and white anchovies.

*Spring Cobb Salad* <sup>gf</sup> \$16

Spinach, English peas, bacon,

roasted pearl onions, radish, egg,

goat cheese, and green goddess

dressing.

*Strawberry Burrata Salad* <sup>gf/vg</sup> \$16

Burrata, fresh strawberries,

pickled rhubarb, macadamia

nuts, spinach, and strawberry

balsamic.

*Roasted Carrot and Lentil Salad* <sup>gf/v</sup> \$16

Roasted carrots, pickled red

onions, lentils, pistachios,

mixed greens, and za'atar red

pepper vinaigrette.

*Soup du Jour*

\$6/cup \$8/bowl

Availability Changes

*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.

*Monte Cristo* \$16

An egg-battered fried sandwich

of ham, Swiss cheese, and

raspberry jam served on country

white. Dusted with powdered

sugar and served with a side of

maple mustard dipping sauce

and your choice of side.

*Shrimp and Grits* <sup>gf</sup> \$18

Cajun-grilled shrimp served

with cheesy grits, tomato jam,

and Cajun gravy.

\*Brunch continued on  
next page.

# Cornelia

## Brunch Cont.

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

### *Chilaquiles* gf \$16

Crispy tortillas coated in a flavorful salsa rojo. Topped with cilantro, queso fresco, radish, pickled red onion, avocado, and fried eggs.

### *Steak and Eggs* gf \$18

Coffee-crusted grilled sirloin steak, two eggs, potato pancake, and maple steak sauce.

### *Lox and Bagel* \$14

Your choice of bagel smeared with whipped cream cheese and topped with lox, cucumbers, red onion, and capers.

### *Flat 12 Mushrooms and Leek Strudel* vg \$18

With parmesan, black cherry mushroom jus, and a fried egg.

### *Dutch Baby* \$16

Oven-baked German style pancake with seasonal weekly rotating topping.

## Sides

Toast and butter \$3

Egg \$2

Bacon \$5

Potato pancake \$5

Cup of fruit \$5

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 ten. Buffalo AKG members always receive a benefit of 10% off food and non-alcoholic beverages.

# Cornelia

## Brunch Drinks

<i>Bloody Marys</i>	\$10
Traditional (Vodka)	
Bloody Elizabeth (Gin)	
Bloody Maria (Tequila)	
Bloody Derby (Whiskey)	

<i>Mimosas</i>	\$9
Ask about our seasonal juice options from Red Jacket Orchards.	

## Local Farms and Purveyors:

Always Something Farm, 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>	<i>Tea Latte</i>
\$4	\$6
<i>Cappuccino</i>	<i>London Fog</i>
\$5.50	\$6
<i>Macchiato</i>	<i>Harney &amp; Sons Iced Tea</i>
\$5	\$4.50
<i>Latte / Iced Latte</i>	<i>Juices</i>
\$6	\$4.50
<i>Coffee</i>	<i>Kombucha on Draft (seasonal rotation)</i>
\$4.50	\$8
<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	

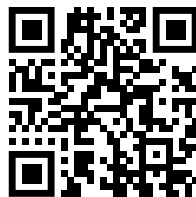
## Buffalo AKG Membership

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 on food and non-alcoholic beverages!

March 2025

# Cornelia

## Wines

### *Sparkling*

**Prosecco** \$12 / \$36  
La Gioiosa  
Veneto, Italy

**Prosecco Rosé** \$12 / \$36  
Fratelli Cosmo  
Extra Dry Rosé, Veneto, Italy

### *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

**Malbec** \$12 / \$36  
Familia Vicente Pearce  
Azcuénaga Vineyard  
Mendoza, Argentina

**Cabernet Sauvignon** \$15 / \$45  
Klinker Brick Winery  
Lodi, California

## Beers & Seltzers

**Keuka Brewing Company** \$8  
**Blueberry Wheat**  
16 oz., 5.2%

**Wayland Brewing** \$8  
**Waylander Pilsner**  
16 oz., 5.1%

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

**Prison City Brewing** \$10  
**Mass Riot IPA**  
16 oz., 6.8%

**Collective Arts Brewing** \$9  
**Sour—Guava Gose**  
12 oz., 4.9%

**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%