

## *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

*Beet Hummus* vg \$16

Topped with pistachios and served with fresh veggies and warm pita.  
*(GF upon request)*

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

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

*Warm Brussels Sprout Dip* \$15

Topped with bacon bread crumbs and served with warm baguette.  
*(GF upon request)*

*Cheese and Charcuterie Plate* \$28

An assortment of imported and local meats and cheeses served with seasonal accompaniments.  
*Cheese only \$24*

## Soups & Salads

*Classic Caesar* \$15

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

*Spring Cobb* gf \$16

Spinach, English peas, bacon, roasted pearl onions, radish, egg, goat cheese, and green goddess dressing.

*Strawberry Burrata Salad* gf/vg \$16

Burrata, fresh strawberries, pickled rhubarb, macadamia nuts, spinach, and strawberry balsamic.

*Roasted Carrot and Lentil Salad* gf/v \$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*

Add chicken \$9; add salmon \$14; add fried egg \$2; add shrimp \$12  
Additional Anastasia's Artisan baguette \$3

## 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 Estate Grown Russian River	\$59
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, Bordeaux, 2020	\$90
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

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

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

*12-OZ. Angus Reserve Strip Steak*

gf

\$42

Served with fondant potato, grilled asparagus, and balsamic pearl onions.

*Duck Breast*

gf

\$32

Served with spring pea and mushroom risotto, pea puree, pickled apples, and cherry jus.

*Chickpea Vegetable Tagine*

v

\$22

Vegetables and chickpeas stewed together in warm Moroccan spices served over couscous and topped with preserved lemon, toasted almonds, and zhoug. Served with pita. *(GF upon request)*

*Pan-Seared Salmon*

\$28

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

*Rack of Lamb*

gf

\$38

Served with roasted carrots, butter poached new potatoes, and apricot thyme gastrique.

## Dessert

*Pistachio Baklava Cheesecake*

vg

\$14

Served with strawberry apricot compote.

*Strawberry Rhubarb Cobbler*

vg

\$12

Topped with vanilla bean ice cream.

*London Fog Crème Brulée*

vg

\$13

Topped with honey whipped cream and shortbread cookie.

*Mango Ube Sticky Rice Pudding Trifle*

gf/v

\$13

Coconut ube rice pudding layered with mango compote.

Wine

<i>Sparkling</i>		<i>Red</i>	
<b>Prosecco</b>	\$12/36	<b>Pinot Noir</b>	\$12/36
La Gioiosa		Haute Vallée Louis Max	
Veneto, Italy		Bourgogne, France	
<b>Prosecco Rosé</b>	\$12/36	<b>Malbec</b>	\$12/36
Fratelli Cosmo		Familia Vicente Pearce	
Extra Dry Rosé, Veneto, Italy		Azcuénaga Vineyard	
		Mendoza, Argentina	
<i>Rosé</i>		<b>Cabernet Sauvignon</b>	\$15/45
<b>Cinsault</b>	\$12/48	Klinker Brick Winery	
Château Routas		Lodi, California	
Provence, France			
<i>White</i>			
<b>Pinot Grigio</b>	\$12/36		
Cantina Lavis			
Trentino-Alto Adige, Italy			
<b>Chardonnay</b>	\$14/42		
Moniker			
Mendocino, California 2021			
<b>Riesling</b>	\$12/36		
J. Hofstätter –			
Weingut Dr. Fischer			
Mosel, Germany			
<b>Vinho Verde</b>	\$12/36		
Foral Alvarinho			
Megalço, Portugal			
<b>Sauvignon Blanc</b>	\$12/36		
La Coeur de la Reine			
Loire Valley, France			

Beers & Seltzers

<b>Keuka Brewing Company</b>	\$8
<b>Blueberry Wheat</b>	
16 oz., 5.2%	
<b>Wayland Brewing Company</b>	\$8
<b>Waylander Pilsner</b>	
16 oz., 5.1%	
<b>Big Ditch Brewing</b>	\$6
<b>Hayburner IPA</b>	
12 oz., 7.2%	
<b>Prison City Brewing</b>	\$10
<b>Mass Riot IPA</b>	
16 oz., 6.8%	
<b>Collective Arts Brewing</b>	\$9
<b>Sour—Guava Gose</b>	
12 oz., 4.9%	
<b>Downeast Cider House</b>	\$7
<b>Original Blend</b>	
<b>Craft Cider</b>	
12 oz., 5.1%	
<b>Athletic Brewing</b>	\$6
<b>(Non-Alcoholic)</b>	
<b>Upside Dawn Golden Ale</b>	
12 oz., less than 0.5%	
<b>Nutrl Vodka Seltzer</b>	\$6
<b>Assorted Flavors</b>	
12 oz., 4.5%	