

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

Mediterranean Hummus vg \$16

Classic hummus topped with heirloom tomatoes, cucumbers, olives, garlic, feta, and EVOO, served with warm pita. *(GF upon request)*

Flat 12 Mushrooms and Leek Strudel vg \$17

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

Charred Spanish Octopus Ceviche gf \$18

Grilled octopus tossed with lime juice, cilantro, red onion, chili crisp, EVOO, and avocado. Served with corn tortilla chips.

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.

Nourish Grain Bowl gf/v \$16

Quinoa, roasted summer squash, sweet corn, baby kale, bell peppers, heirloom radish, roasted tomatoes, and vegan green goddess.

Peach Ricotta Salad gf/vg \$16

House-made buttermilk ricotta, fresh peaches, fresh blueberries, pickled red onions, macadamia nuts, spinach, and pesto vinaigrette drizzled with a blueberry balsamic rection.

Korean Cold Noodle Salad (Bibim Guksu) \$18

Soba noodles, seasonal shaved vegetables, kimchi, soy-cured egg yolks, edamame, fresh mint, sesame, and a spicy, tangy dressing.

Soup du Jour

\$6/cup \$8/bowl

Availability Changes

Add chicken \$9; add fried egg \$2; add black bean patty \$7

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 Haut Bailly II, Bordeaux, Pessac-Léognan	\$100

Cocktails

Featured Cocktails

\$13

Inspired by artworks from the Buffalo AKG Art Museum collection

Electric, Edward
Mango Purée, Lime, Elderflower Liqueur, Prosecco

The Old Mill
Earl Grey Tea-Infused Gin, Lemon, Vanilla Syrup, Soda

Political Woman
Bourbon, Amaro, Black Walnut Bitters

Street Music
Tequila, Mezcal, Watermelon Juice, Lime, Basil

Visual Resonance
Coconut-Washed Dark Rum, Tipico Espresso, Irish Cream, Pinch Salt

Coffee & Tea

Non-Dairy Milk
\$1; Almond, Oat

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

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, Eden Valley Creamery, Flat 12 Mushrooms, Groundwork Market Garden, Issa's, Pittsford Farms Dairy, Produce Peddlers, Red Jacket Orchards, The Bagel Jar, Tiny House Farms, Tipico Coffee

Entrees

Grilled Flank Steak gf

\$32

Served with warm potato salad, heirloom beans, and red and green chimichurri.

Crispy Pork Belly gf

\$26

Served over sesame miso risotto with sweet corn, scallions, greens, chili oil, and toasted sesame.

Mushroom Shawarma Bowl v

\$24

Marinated and grilled Flat 12 mushrooms served over basmati rice with hummus, baba ghanoush, arugula, tomatoes, cucumber, pickled red onion, radish, and vegan tzatziki.

Duck Breast

\$32

Pan-seared and served with summer squash fritter, heirloom tomato jam, pesto, and sauteed greens.

Seafood Feature

\$MKP

Ask about our fresh weekly seafood feature.

Dessert

Pistachio Baklava Cheesecake

\$14

Served with brown sugar whipped cream and blueberry compote.

Smore's Crème Brulée

\$13

Chocolate custard topped with toasted marshmallow and crumbled graham crackers.

Warm Peach Crisp

\$12

Topped with crunchy oats and vanilla ice cream.

Mango Ube Sticky Rice Pudding Trifle gf/v

\$13

Coconut ube rice pudding layered with mango compote.

Seasonal House-Churned Ice Cream and Sorbet

\$5/scoop

Ask about our rotating flavors.

Wine

<i>Sparkling</i>	
Prosecco	\$12/36
La Gioiosa	
Veneto, Italy	
Prosecco Rosé	\$12/36
Fratelli Cosmo	
Extra Dry Rosé, Veneto, Italy	
<i>Rosé</i>	
Cinsault	\$12/48
Château Routas	
Provence, France	
<i>White</i>	
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	

<i>Red</i>	
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 Company	\$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%	