

# Cornelia

## Brunch

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

*Pastries* \$3–8  
Availability Changes Daily

*The Bagel Jar Bagels* \$5  
Plain, Cinnamon Raisin, Rosemary Sea Salt, Sesame, and Everything  
Add cream cheese \$1  
Add Specialty Cream Cheese \$1

*Lemon Blueberry Poppyseed Overnight Oats* <sup>gf/v</sup> \$7  
Rolled oats mixed with creamy oat milk, chia seeds, poppy seeds, agave, lemon, and blueberry compote.

*Seasonal Yogurt Parfait* <sup>gf/vg</sup> \$7  
Vanilla bean yogurt with house-made peach preserves and almond granola.

*Classic Caesar* \$15  
Chopped romaine, baby kale, house Caesar dressing, shaved parmesan, sourdough croutons, lemon, and white anchovies.

*Nourish Grain Bowl* <sup>gf/v</sup> \$16  
Quinoa, roasted summer squash, sweet corn, baby kale, bell peppers, heirloom radish, roasted tomatoes, and vegan green goddess dressing.

*Peach Ricotta Salad* <sup>gf/vg</sup> \$16  
House-made buttermilk ricotta, fresh peaches, fresh blueberries, pickled red onions, macadamia nuts, spinach, and pesto vinaigrette drizzled with a blueberry balsamic reduction.

*Soup du Jour*  
\$6/cup \$8/bowl  
Availability Changes

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

*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.

*Croque Madame* \$17  
Ham, Gruyère cheese, and honey Dijon on country white bread, toasted and baked with Béchamel sauce, topped with a fried egg and served with choice of side.

*Chilaquiles* <sup>gf</sup> \$16  
Crispy tortillas coated in a flavorful salsa verde. Topped with cilantro, queso fresco, radish, pickled red onion, avocado, and fried eggs.

*Basic Breakfast* \$16  
Two eggs, bacon, sausage, potato pancake, and toast.

*Steak and Eggs* \$18  
Coffee-crusting grilled sirloin steak, two eggs, potato pancake, and maple steak sauce. Served with a side of toast.

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

\*Brunch continued on next page.

# Cornelia

## Brunch Cont.

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

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

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

## Sides

Toast and butter \$3  
Breakfast Sausage \$5  
Egg \$2  
Bacon \$5  
Half Avocado \$2  
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.

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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
Ask about our seasonal juice options from Red Jacket Orchards.	

## 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

## Local Farms and Purveyors:

Always Something Farm, 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

## 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</i>
\$4.50	<i>(seasonal rotation)</i>
<i>Cold Brew</i>	\$8
\$5	
<i>Tea</i>	<i>Soda (12 oz)</i>
\$4.50	\$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](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!

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## 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%