

# Cornelia

## Quick Bites

*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* \$7

*Overnight Oats* gf/v

Rolled oats mixed with creamy  
oat milk, chia seeds, poppy seeds,  
agave, lemon, and blueberry  
compote.

*Seasonal Yogurt Parfait* gf/vg \$7

Vanilla bean yogurt with house-  
made peach preserves and  
almond granola.

*Amanda Browder*

*Panna Cotta* gf \$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.

*Honey Cajun Nuts* gf/vg \$6

## 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* \$17

*Leek Strudel* vg

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

## Soup & 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 dressing.

*Peach Ricotta Salad* gf/vg \$16

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

*Korean Cold Noodle Salad* \$18

*(Bibim Guksu)*

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

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 on  
food and non-alcoholic beverages.

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## Handhelds

All sandwiches are served with choice of fruit cup, kettle chips, mixed greens, Caesar salad (+\$1), or cup of soup (+\$1).  
*Gluten free bread and wraps are available upon request (+\$1).*

### *Turkey Flatbread Sandwich* \$16

House-roasted turkey, provolone cheese, pesto yogurt spread, arugula, and roasted tomatoes on a grilled flatbread.

### *Black Bean Burger* <sup>v</sup> \$18

House-made black bean burger served on a kaiser roll with smashed avocado, corn succotash, and vegan chipotle crema.

### *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.

### *Roast Beef Sandwich* \$18

House-roasted beef, gorgonzola horseradish cream, caramelized onions, and arugula on a week roll. Served with a side of au jus.

## Entrées

### *Crispy Pork Belly* <sup>gf</sup> \$26

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

### *Mushroom Shawarma Bowl* <sup>v</sup> \$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. Served with toasted pita.

## For Kids

### *Kids Grilled Cheese* <sup>vg</sup> \$10

Served with a side of fruit.

### *Fruit and Veggie Plate* <sup>gf/v</sup> \$10

Fresh fruits and veggies served with crispy chickpeas.

### *Kids Chicken Breast* <sup>gf</sup> \$12

Served with seasonal vegetables.

### *PB&J Sandwich* <sup>v</sup> \$8

Served with a side of fruit.

### *Lion's Mane Nuggets* <sup>vg</sup> \$8

"Tastes like chicken!"

Served with a side of fruit.

### *Buttered Noodles* \$8

## Beverages

### *Espresso*

\$4

### *Cappuccino*

\$5.50

### *Macchiato*

\$5

### *Latte / Iced Latte*

\$6

### *Coffee*

\$4.50

### *Cold Brew*

\$5

### *Tea*

\$4.50

Non-Dairy Milk \$1  
Almond, Oat

### *Tea Latte*

\$6

### *London Fog*

\$6

### *Harney & Sons Iced Tea*

\$4.50

### *Juices*

\$4.50

### *Kombucha on Draft* *(seasonal rotation)*

\$8

### *Soda (12 oz)*

\$4.50

College Club Cola  
College Club Diet Cola  
Buffalo Birch Beer  
1922 Ginger Ale

## 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

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## 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

## Wines

### *Sparkling*

#### Prosecco

La Gioiosa  
Veneto, Italy

\$12 / \$36

#### Prosecco Rosé

Fratelli Cosmo  
Extra Dry Rosé, Veneto, Italy

\$12 / \$36

### *Rosé*

#### Cinsault

Château Routas  
Provence, France

\$12 / \$48

### *White*

#### Pinot Grigio

Cantina Lavis  
Trentino-Alto Adige, Italy

\$12 / \$36

#### Chardonnay

Moniker  
Mendocino, California 2021

\$14 / \$42

#### Riesling

J. Hofstätter –  
Weingut Dr. Fischer  
Mosel, Germany

\$12 / \$36

#### Vinho Verde

Foral Alvarinho  
Megalço, Portugal

\$12 / \$36

#### Sauvignon Blanc

La Coeur de la Reine  
Loire Valley, France

\$12 / \$36

### *Red*

#### Pinot Noir

Haute Vallée Louis Max  
Bourgogne, France

\$12 / \$36

#### Malbec

Familia Vicente Pearce  
Azcuénaga Vineyard  
Mendoza, Argentina

\$12 / \$36

#### Cabernet Sauvignon

Klinker Brick Winery  
Lodi, California

\$15 / \$45

## Beers & Seltzers

#### Keuka Brewing Company Blueberry Wheat

16 oz., 5.2%

\$8

#### Wayland Brewing Waylander Pilsner

16 oz., 5.1%

\$8

#### Big Ditch Brewing Hayburner IPA

12 oz., 7.2%

\$6

#### Prison City Brewing Mass Riot IPA

16 oz., 6.8%

\$10

#### Collective Arts Brewing Sour—Guava Gose

12 oz., 4.9%

\$9

#### Downeast Cider House Original Blend Craft Cider

12 oz., 5.1%

\$7

#### Athletic Brewing (Non-Alcoholic)

Upside Dawn Golden Ale  
12 oz., less than 0.5%

\$6

#### Nutrl Vodka Seltzer Assorted Flavors

12 oz., 4.5%

\$6

# Cornelia

## About Cornelia Bentley Sage Quinton

Cornelia Bentley Sage Quinton was the first female director of a major art museum in North America—right here in Buffalo at the Albright Art Gallery from 1910 to 1924. She was a determined and passionate woman who pushed the boundaries of classic expectations in her own direct but delicate way. This menu was designed to embody her bold legacy while echoing her desire for communal harmony.

## Picnic Basket

Consider requesting your meal “picnic style.” Submit a credit card to open a tab and receive a picnic blanket and your meal packed in a lovely basket. Picnics may be enjoyed outdoors on the campus or in the Town Square during cooler months. The tab will be closed when picnic materials have been returned to Cornelia.

### **Picnic Basket Hours:**

11 am–4 pm Monday, Saturday, and Sunday  
11 am–8 pm Thursday and Friday

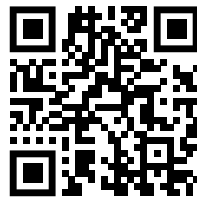
## Buffalo AKG Membership

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!