

Cornelia

Snacks & Share Plates

<i>Honey Cajun Nuts</i> gf/vg	\$6
<i>Marinated Olives</i> gf/v	\$7
<i>Mediterranean Hummus</i> Classic hummus topped with heirloom tomatoes, cucumbers, olives, garlic, feta, and EVOO, served with warm pita. <i>(GF upon request)</i>	\$16
<i>Charcuterie Plate</i> An assortment of imported and local meats and cheeses served with seasonal accompaniments.	\$28
<i>Fruit and Cheese Plate</i> vg An assortment of imported and local cheeses served with seasonal fruit.	\$24

Soup & Salads

<i>Classic Caesar</i> Chopped romaine, baby kale, house Caesar dressing, shaved parmesan, sourdough croutons, lemon, and white anchovies.	\$15
<i>Peach Ricotta Salad</i> gf/vg House-made buttermilk ricotta, fresh peaches, fresh blueberries, pickled red onions, macadamia nuts, spinach, pesto vinaigrette, and drizzled with a blueberry balsamic reduction.	\$16
<i>Korean Cold Noodle Salad</i> <i>(Bibim Guksu)</i> Soba noodles, seasonal shaved vegetables, kimchi, soy-cured egg yolks, edamame, fresh mint, sesame, and a spicy, tangy dressing.	\$18

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

Small Plates

<i>Crispy Pork Belly</i> gf Served over sesame-miso risotto with sweet corn, scallions, greens, chili oil, and toasted sesame.	\$22
<i>Flat 12 Mushrooms and Leek Strudel</i> vg With parmesan, black cherry mushroom jus, and fresh greens.	\$17
<i>Charred Spanish Octopus Ceviche</i> gf Grilled octopus tossed with lime juice, cilantro, red onion, chili crisp, EVOO, and avocado. Served with corn tortilla chips.	\$18
<i>Lamb Meatballs</i> Baba ghanoush, tzatziki, heirloom tomatoes, cucumbers, olives, and grilled pita.	\$18
<i>Flank Steak Tostada</i> Crispy tortilla, avocado purée, summer corn succotash, cilantro, pickled red onion, and chimichurri on the side.	\$18

Desserts

<i>Pistachio Baklava Cheesecake</i> Served with brown sugar whipped cream and blueberry compote.	\$14
<i>Smore's Crème Brûlée</i> Chocolate custard topped with toasted marshmallows and crumbled graham crackers.	\$13
<i>Mango Ube Sticky Rice Pudding Trifle</i> v/gf Coconut ube rice pudding layered with mango compote.	\$13
<i>Seasonal House-Churned Ice Cream & Sorbet</i> Ask about our rotating flavors.	\$5/scoop

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.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

v: vegan
vg: vegetarian
gf: gluten-free

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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 & 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>Soda (12 oz)</i>
<i>Tea</i>	\$4.50
\$4.50	
	College Club Cola
	College Club Diet Cola
Non-Dairy Milk \$1	Buffalo Birch Beer
Almond, Oat	1922 Ginger Ale

Bottle Service

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 Auxerrios, 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

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 Varvara, 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, 2015Piedmont, 2021	\$100

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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