

Cornelia

Brunch

<i>Pastries</i> Availability Changes Daily	\$3-8	<i>Pork Belly Hash and Eggs</i> Slow braised pork belly sauteed with root vegetables, onions, peppers, and apple cider glaze. Topped with fried eggs and served with toast. (GF upon request)	\$18
<i>The Bagel Jar Bagels</i> Plain, Blueberry, Rosemary Sea Salt, Sesame, and Everything Add cream cheese \$1 Add Specialty Cream Cheese \$1	\$5	<i>Butternut Squash Tartine</i> <small>vg</small> Toasted baguette topped with house-made ricotta, arugula, roasted squash, corn and bean succotash, and a fried egg. Served with choice of side.	\$16
<i>Pumpkin Spiced Latte</i> <i>Overnight Oats</i> <small>gf/v</small> Rolled oats mixed with creamy oat milk, pumpkin, Tipico espresso, and warm spices. Topped with toasted pepitas.	\$7	<i>Uova in Purgatorio</i> <small>vg</small> A flavorful southern Italian dish of eggs baked in a rich tomato sauce. Topped with burrata, basil, and garlic oil. Served with toasted baguette. (GF upon request)	\$17
<i>Seasonal Yogurt Parfait</i> <small>gf/vg</small> Vanilla bean yogurt layered with almond granola and apple compote.	\$7	<i>Basic Breakfast</i> Two eggs, bacon, sausage, potato pancake, and toast. (GF upon request)	\$16
<i>Classic Caesar</i> Chopped romaine, baby kale, house Caesar dressing, shaved parmesan, sourdough croutons, lemon, and white anchovies.	\$15	<i>Lox and Bagel</i> Your choice of bagel smeared with whipped cream cheese and topped with house-cured lox, cucumbers, red onion, and capers.	\$15
<i>Autumn Grain Bowl</i> <small>v</small> Roasted fall vegetables, arugula, toasted pepitas, and farro. Served with a maple mustard vinaigrette.	\$16	<i>Flat 12 Mushrooms and Leek Strudel</i> <small>vg</small> With parmesan, black cherry mushroom jus, and a fried egg.	\$18
<i>Apple Fennel Chopped Salad</i> <small>gf/vg</small> Chopped romaine, pickled fennel, apples, dried cranberries, dates, figs, toasted pecans, gorgonzola, and caraway fennel vinaigrette.	\$16	<i>Dutch Baby</i> Oven-baked German style pancake with seasonal weekly rotating topping.	\$16
<i>Soup du Jour</i> \$6/cup \$8/bowl Availability Changes	*Add chicken \$9 *Add fried egg \$2 *Add lox \$12		
<i>Fruit and Cheese Plate</i> <small>vg</small> An assortment of imported and local cheeses served with seasonal fruit. Serves 2-4. (GF upon request)	\$24		
<i>Breakfast Sandwich</i> Egg, bacon, muenster cheese, and roasted red pepper aioli on a toasted roll served with your choice of fruit or potato pancake. Substitute roll for a bagel \$1	\$16		
		Sides Warm Baguette \$3 Toast and Butter \$3 Breakfast Sausage \$5 Egg \$2	Bacon \$5 Half Avocado \$2 Potato Pancake \$5 Cup of Fruit \$5

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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Brunch Drinks

Bloody Marys \$10
Traditional (Vodka)
Bloody Elizabeth (Gin)
Bloody Maria (Tequila)
Bloody Derby (Whiskey)

Mimosas \$9
Ask about our seasonal juice options
from Red Jacket Orchards.

Cocktails

Classic Cocktails \$12
Martini, Old Fashioned, Negroni,
Manhattan, Cosmo

Featured Cocktails \$13
Inspired by artworks from the Buffalo
AKG Art Museum collection

I Think So
Bourbon, five spice simple
syrup, orange bitters

Pumpkin 16
Tip Top espresso martini, pumpkin
pie spice, pumpkin puree

Can Can
Gin, lemon juice, pear liqueur, prosecco,
rosemary, star anise

With Monkey
Tequila, hibiscus tea, orange liqueur,
Chambord, lime, tonic, and black
lava salt

Sunset in Muskoka
Aged Rum, Campari, Lime Juice,
Pink Grapefruit Soda

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> \$4	<i>Tea Latte</i> \$6
<i>Cappuccino</i> \$5.50	<i>London Fog</i> \$6
<i>Macchiato</i> \$5	<i>Harney & Sons Iced Tea</i> \$4.50
<i>Latte / Iced Latte</i> \$6	<i>Juices</i> \$4.50
<i>Coffee</i> \$4.50	<i>Kombucha on Draft (seasonal rotation)</i> \$8
<i>Cold Brew</i> \$5	<i>Soda (12 oz.)</i> \$4.50
<i>Tea</i> \$4.50	College Club Cola College Club Diet Cola Buffalo Birch Beer 1922 Ginger Ale
Non-Dairy Milk \$1 Almond, Oat	

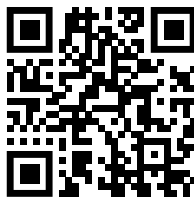
Buffalo AKG Membership

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 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!

June 2025

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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

Malbec Rosé \$12 / \$36
Familia Vicente Pearce
Mendoza, Argentina

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

Big Ditch Brewing \$6
Hayburner IPA
12 oz., 7.2%

Wayland Brewing \$8
Seasonal
Ask server for selection

Keuka Brewing Company \$8
Pumpkin Cream Ale
16 oz., 6.3%

Allagash \$6
White Belgium Style Wheat
12 oz., 5.2%

Thin Man Brewery \$8
Minky Boodle Fruited Sour
16 oz., 7%

Blackbird Cider Works \$7
Maple Honey Cluster
12 oz., 6.5%

Athletic Brewing \$6
(Non-Alcoholic)
Upside Dawn Golden Ale
12 oz., less than 0.5%

Nutrl Vodka Seltzer \$7
Assorted Flavors
12 oz., 4.5%