

Cornelia

Quick Bites

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| <i>Pastries</i> | \$3-8 |
| Availability Changes Daily | |
| <i>The Bagel Jar Bagels</i> | \$5 |
| Plain, Blueberry, Rosemary Sea Salt, Sesame, and Everything | |
| Add cream cheese \$1 | |
| Add Specialty Cream Cheese \$1 | |
| <i>Pumpkin Spiced Latte</i> | \$7 |
| <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. | |
| <i>Seasonal Yogurt Parfait</i> <small>gf/vg</small> | \$7 |
| Vanilla bean yogurt layered with almond granola and apple compote. | |
| <i>Maple Rosemary Sea Salt Nuts</i> <small>gf/v</small> | \$6 |

Snacks & Share Plates

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| <i>French Onion Hummus</i> <small>v</small> | \$16 |
| Classic hummus blended with sherry-caramelized onions. Topped with garlic oil and green onions. Served with warm baguette. (GF upon request) | |
| <i>Warm Elote Dip</i> <small>vg</small> | \$16 |
| A creamy dip of roasted corn, poblano peppers, and cotija cheese baked in a cast-iron skillet. Topped with toasted breadcrumbs and served with corn tortillas. | |
| <i>Cheese and Charcuterie Plate</i> | \$28 |
| An assortment of imported and local meats and cheeses served with seasonal accompaniments. Serves 2-4. (GF upon request) | |
| <i>Fruit and Cheese Plate</i> <small>vg</small> | \$24 |
| An assortment of imported and local cheeses served with seasonal fruit. Serves 2-4. (GF upon request) | |

Soup & Salads

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|--|--------------------|
| <i>Classic Caesar</i> | \$15 |
| Chopped romaine, baby kale, house Caesar dressing, shaved parmesan, sourdough croutons, lemon, and white anchovies. | |
| <i>Autumn Grain Bowl</i> <small>v</small> | \$16 |
| Roasted fall vegetables, arugula, toasted pepitas, and farro. Served with a maple mustard vinaigrette. | |
| <i>Apple Fennel Chopped Salad</i> <small>gf/vg</small> | \$16 |
| Chopped romaine, pickled fennel, apples, dried cranberries, dates, figs, toasted pecans, gorgonzola, and caraway fennel vinaigrette. | |
| <i>Three Sister Salad</i> <small>v</small> | \$16 |
| Roasted spaghetti squash topped with a corn and bean succotash, roasted Brussels sprouts, fried shallots, and sassafras apple cider vinaigrette. | |
| <i>Soup du Jour</i> | *Add chicken \$9 |
| \$6/cup \$8/bowl | *Add fried egg \$2 |
| Availability Changes | *Add lox \$12 |

Entrées

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|---|------|
| <i>Flat 12 Mushrooms and Leek Strudel</i> <small>vg</small> | \$17 |
| With parmesan, black cherry mushroom jus, and fresh greens. | |
| <i>Cider-Glazed Burnt Ends</i> <small>gf</small> | \$18 |
| Slow braised pork belly bites that are caramelized in apple cider glaze. Served over butternut squash purée and topped with chopped dates and dressed greens. | |
| <i>Spanish Littleneck Clams</i> | \$18 |
| Simmered in white wine, chorizo, cannellini beans, tomato, and fresh herbs. Served with toasted baguette. (GF upon request) | |

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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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 \$17
House-roasted turkey, applewood bacon, roasted butternut squash, black garlic aioli, arugula, and sharp cheddar on a toasted flatbread.

Mushroom Chorizo Tacos v/gf \$18
Flat 12 mushroom chorizo, avocado puree, roasted corn, kohlrabi slaw, and toasted pepitas on corn tortillas.

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.

For Kids

Kids Grilled Cheese vg \$10
Served with a side of fruit.

Kids Chicken Breast gf \$12
Served with seasonal vegetables.

PB&J Sandwich v \$8
Served with a side of fruit.

Lion's Mane Nuggets vg \$8
"Tastes like chicken!"
Served with a side of fruit.

Buttered Noodles \$8

Desserts

Pumpkin Crème Brûlée vg \$12
Topped with orange saffron whipped cream and black cocoa tuille. (GF upon request)

Apple Pie Cheesecake vg \$14
Spiced apples baked into creamy cheesecake topped with miso caramel, crushed peanuts, and sesame seeds.

Seasonal House-Made Ice Cream \$5/
scoop
Ask about our house-made ice cream and sorbet flavors.

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

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.

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

Malbec Rosé

Familia Vicente Pearce
Mendoza, Argentina

\$12 / \$36

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

* Half-price bottles of wine all day
on Fridays

* \$1 off select beer and wines
Thursday, Friday, and Saturday
starting at 4 pm

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

Big Ditch Brewing Hayburner IPA

12 oz., 7.2%

\$6

Wayland Brewing Seasonal

Ask server for selection

\$8

Keuka Brewing Company Pumpkin Cream Ale

16 oz., 6.3%

\$8

Allagash

White Belgium Style Wheat
12 oz., 5.2%

\$6

Thin Man Brewery

Minky Boodle Fruited Sour
16 oz., 7%

\$8

Blackbird Cider Works

Maple Honey Cluster
12 oz., 6.5%

\$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%

\$7

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

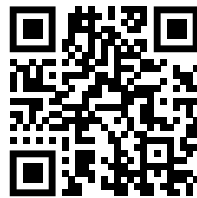
Buffalo AKG Membership

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 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!