

# Cornelia

## Plates & Bites

<i>Maple Rosemary Sea Salt Nuts</i> gf/v	\$6
<i>Marinated Olives</i> gf/v	\$7
<i>French Onion Hummus</i> v Classic hummus blended with sherry caramelized onions. Topped with garlic oil and green onions. Served with warm baguette. (GF upon request)	\$16
<i>Warm Elote Dip</i> vg 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.	\$16
<i>Cheese and Charcuterie Plate</i> An assortment of imported and local meats and cheeses served with seasonal accompaniments. Serves 2-4. (GF upon request)	\$28
<i>Fruit and Cheese Plate</i> vg An assortment of imported and local cheeses served with seasonal fruit. (GF upon request)	\$24
<i>Warm Ceasar Brussels Sprouts</i> Crispy Brussels sprouts tossed in house Caesar dressing, topped with fresh shaved parmesan, toasted breadcrumbs, and white anchovy.	\$16
<i>Flat 12 Mushrooms and Leek Strudel</i> vg With parmesan, black cherry mushroom jus, and fresh greens.	\$17
<i>Cider-Glazed Burnt Ends</i> gf 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.	\$18
<i>Crispy Baked Root Vegetables</i> gf/vg An assortment of seasonal vegetables, baked crispy and served with black garlic aioli.	\$15

<i>Spanish Littleneck Clams</i> Simmered in white wine, chorizo, cannellini beans, tomato, and fresh herbs. Served with toasted baguette. (GF upon request)	\$18
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## Soup & Salads

<i>Autumn Grain Bowl</i> v Roasted fall vegetables, arugula, toasted pepitas, and farro. Served with a maple mustard vinaigrette.	\$16
<i>Apple Fennel Chopped Salad</i> gf/vg Chopped romaine, pickled fennel, apples, dried cranberries, dates, figs, toasted pecans, gorgonzola, and caraway fennel vinaigrette.	\$16
<i>Three Sister Salad</i> v Roasted spaghetti squash topped with a corn and bean succotash, roasted Brussels sprouts, white cornflower fried shallots, and sassafras apple cider vinaigrette.	\$18

<i>Soup du Jour</i> \$6/cup \$8/bowl Availability Changes	*Add chicken \$9 *Add fried egg \$2 *Add lox \$12
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## Desserts

<i>Pumpkin Crème Brulée</i> vg Topped with orange saffron whipped cream and black cocoa tuille. (GF upon request)	\$14
<i>Apple Pie Cheesecake</i> vg Spiced apples baked into creamy cheesecake topped with miso caramel, crushed peanuts, and sesame seeds.	\$13
<i>Seasonal House-Churned Ice Cream &amp; Sorbet</i> Ask about our house-made ice cream and sorbet 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 &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>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

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

### *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 Varvара, 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
Sassetti 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

\* Half-price bottles of wine all day on Fridays

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

# Cornelia

## 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** \$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

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### *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%