

# Cornelia

## Brunch

<i>Pastries</i> Availability Changes Daily	\$3–8	<i>Pork Belly Hash and Eggs</i> Slow-braised pork belly sautéed with potatoes, onions, peppers, and apple cider glaze. Topped with fried eggs and served with toast. <i>(GF upon request)</i>	\$18
<i>The Bagel Jar Bagels</i> Plain, Blueberry, Rosemary Sea Salt, Sesame, and Everything <i>Add plain/speciality cream cheese \$1</i>	\$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>Gingerbread Latte</i> <i>Overnight Oats</i> <small>gf/v</small> Rolled oats with oat milk, espresso, molasses, chia seeds, and warm winter spices layered with cranberry compote	\$8	<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. <i>(GF upon request)</i>	\$17
<i>Seasonal Yogurt Parfait</i> <small>gf/vg</small> Vanilla bean yogurt with almond granola and blood orange curd.	\$8	<i>Basic Breakfast</i> Two eggs, bacon, sausage, potato pancake, and toast. <i>(GF upon request)</i>	\$16
<i>Winter Caesar</i> Chopped romaine, baby kale, black garlic Caesar dressing, shaved parmesan, sourdough croutons, orange, and white anchovies.	\$16	<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>Warm Lentil Salad</i> <small>v/gf</small> Lentils, spinach, sweet potatoes, Brussels sprouts, beets, almonds, and red pepper za'atar dressing.	\$17	<i>Flat 12 Mushrooms and Leek Strudel</i> <small>vg</small> With parmesan, black cherry mushroom jus, and a fried egg.	\$18
<i>Three Sister Salad</i> <small>v/gf</small> Roasted spaghetti squash topped with hominy and bean succotash, roasted Brussels sprouts, white corn flour-fried shallots, and sassafras apple cider vinaigrette.	\$16	<i>Dutch Baby</i> Oven-baked German style pancake with seasonal weekly rotating topping.	\$16
<i>Soup du Jour</i> \$6/cup \$10/bowl Availability Changes			
<i>Fruit and Cheese Plate</i> <small>vg</small> Imported and local cheeses served with seasonal fruit.	\$26/whole \$14/half		
<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. <i>Substitute roll for a bagel \$1</i>	\$16		
Sides			
Warm Baguette \$3	Breakfast Sausage \$5	Salmon \$14 / Lox \$9	
Toast and Butter	Egg \$2	Potato Pancake \$5	
White \$3	Bacon \$5	Cup of Fruit \$5	
Rye/Sourdough \$4	Chicken Breast \$9	Sour Cream \$0.50	

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

# Cornelia

## 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

*Tamayo Women*  
Reposado tequila, Tipico espresso,  
Kahlua, chocolate liquor, cayenne,  
and cinnamon

*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

*Dialogue (Zero Proof)*  
Blood orange, lime juice, ginger ale,  
and mint

## 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 &amp; 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	

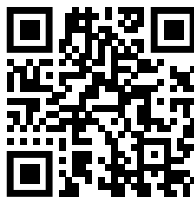
## Buffalo AKG Membership

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](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!

# Cornelia

## Wines

### *Sparkling*

**Prosecco** \$12 / \$36  
La Gioiosa  
Veneto, Italy

**Prosecco Rosé** \$12 / \$36  
Fratelli Cosmo  
Extra Dry Rosé, Veneto, Italy

**Ciel de Perles** \$14 / \$42  
Domaine des Pierrettes  
Loire Valley, France

### *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

**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  
Maison Chavet Les Petit  
Georges Menetou-Salon,  
Loire, 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

**Great Lakes Brewing** \$7  
**Edmund Fitzgerald**  
12 oz., 6%

**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  
**Winter Berry**  
12 oz., 6.3%

**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%