

Cornelia

Quick Bites

<i>Pastries</i> Availability Changes Daily	\$3–8
<i>The Bagel Jar Bagels</i> Plain, Blueberry, Rosemary Sea Salt, Sesame, and Everything Add plain/specialty cream cheese \$1	\$5
<i>Gingerbread Latte</i> <i>Overnight Oats</i> <small>gf/v</small> Rolled oats mixed with creamy oat milk, espresso, molasses, chia seeds, and warm winter spices layered with cranberry compote.	\$8
<i>Seasonal Yogurt Parfait</i> <small>gf/vg</small> Vanilla bean yogurt layered with almond granola and blood orange curd.	\$8
<i>Maple Rosemary</i> <i>Sea Salt Nuts</i> <small>gf/vg</small>	\$6
<i>Marinated Olives</i> <small>gf/v</small>	\$7

Snacks & Share Plates

<i>French Onion Hummus</i> <small>v</small> Classic hummus blended with sherry-caramelized onions. Topped with garlic oil and green onions. Served with warm baguette. (GF upon request)	\$16
<i>Oysters on the Half-Shell</i> <small>gf</small> Fresh shucked oysters served with chardonnay mignonette, horseradish, and lemon.	\$18/six \$32/twelve
<i>Cheese and Charcuterie Plate</i> An assortment of imported and local meats and cheeses served with seasonal accompaniments.	\$32/whole \$16/half
<i>Fruit and Cheese Plate</i> <small>vg</small> An assortment of imported and local cheeses served with seasonal fruit.	\$26/whole \$14/half

Soup & Salads

<i>Winter Caesar</i> Chopped romaine, baby kale, black garlic Caesar dressing, shaved parmesan, sourdough croutons, orange, and white anchovies.	\$16
<i>Warm Lentil Salad</i> <small>v/gf</small> With spinach, roasted sweet potatoes, dried cranberries, Brussels sprouts, beets, almonds, and red pepper za'atar dressing.	\$17
<i>Bok Choy Salad</i> <small>v/gf</small> Baby bok choy, water chestnuts, roasted broccoli, toasted sesame seeds, kimchi, and sesame teriyaki dressing.	\$17
<i>Three Sister Salad</i> <small>v/gf</small> Roasted spaghetti squash topped with a hominy and bean succotash, roasted Brussels sprouts, fried shallots, and sassafras apple cider vinaigrette.	\$16
<i>Soup du Jour</i> \$6/cup \$10/bowl Availability Changes	*Add chicken \$9 *Add fried egg \$2 *Add salmon \$14

Entrées

<i>Flat 12 Mushrooms and Leek Strudel</i> <small>vg</small> With parmesan, black cherry mushroom jus, and fresh greens.	\$17
<i>Cider-Glazed Burnt Ends</i> <small>gf</small> 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>West African-Style Peanut Stew</i> <small>v</small> Chickpeas, sweet potato, greens, and warm spices in a hearty tomato and peanut based stew. Served over white rice with a side of grilled pita. (GF upon request)	\$18
<i>Pan-Seared Salmon</i> Served with gochujang miso sauce, squid ink pasta, scallions, cured egg yolk, and furikake.	\$28

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

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.

Curry Cauliflower Wrap ^v \$17

Curried cauliflower and chickpea salad, spinach, and mint chutney on a spinach wrap.

Breakfast Sandwich \$16

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

Peppermint Hot Cocoa \$14

Crème Brûlée ^{gf/vg}

Topped with mini marshmallows and crushed peppermint.

Ginger Molasses Cheesecake ^{vg} \$15

Served with cranberry compote and orange chantilly cream.

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

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.

Tamayo Women

Reposado tequila, Tipico
espresso, Kahlua, chocolate
liqueur, cayenne, 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, mint.

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

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

* Half-price bottles of wine all day
on Fridays

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

Cornelia

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

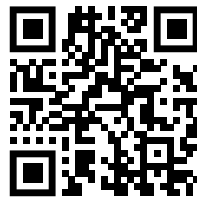
Buffalo AKG Membership

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!