

Cornelia

Small Plates & Shareables

Maple Rosemary Sea Salt Nuts gf/vg \$6

Marinated Olives gf/v \$7

Warm Bread from Anastasia's vg \$11
With house-whipped ricotta, EVOO, and pomegranate balsamic.

Bacon-Wrapped Dates gf \$16
Stuffed with gorgonzola and topped with toasted pecans and hot honey.

Oysters on the Half-Shell gf \$18/six
Fresh-shucked oysters with chardonnay mignonette, horseradish, and lemon. \$32/twelve

French Onion Hummus v \$16
Classic hummus blended with sherry caramelized onions. Topped with garlic oil and green onions. Served with warm baguette. (GF upon request)

Cheese and Charcuterie Plate \$32/whole
An assortment of imported and local meats and cheeses served with seasonal accompaniments. \$16/half

Fruit and Cheese Plate vg \$26/whole
An assortment of imported and local cheeses served with seasonal fruit. (GF upon request) \$14/half

Warm Caesar Brussels Sprouts \$18
Brussels sprouts tossed in winter house Caesar dressing, with shaved parmesan, toasted breadcrumbs, orange, and white anchovy.

Flat 12 Mushrooms and Leek Strudel vg \$17
With parmesan, black cherry mushroom jus, and fresh greens.

Cider-Glazed Burnt Ends gf \$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.

Fig and Goat Cheese Flatbread Pizza \$18
Fresh figs, goat cheese, arugula, prosciutto, and white balsamic and thyme glaze.

Soup & Salads

Warm Lentil Salad v/gf \$17
With spinach, roasted sweet potatoes, dried cranberries, roasted Brussels sprouts, beets, almonds, and roasted red pepper za'atar dressing.

Bok Choy Salad v/gf \$17
Baby bok choy, water chestnuts, roasted broccoli, toasted sesame seeds, kimchi, and sesame teriyaki dressing.

Three Sister Salad v/gf \$16
Roasted spaghetti squash topped with a hominy and bean succotash, roasted Brussels sprouts, white cornflower fried shallots, and sassafras apple cider vinaigrette.

Soup du Jour *Add chicken \$9
\$6/cup \$10/bowl *Add fried egg \$2
Availability Changes *Add salmon \$14

Desserts

Peppermint Hot Cocoa Crème Brûlée vg/gf \$14
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.

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

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 & 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 (seasonal rotation)</i>
\$4.50	\$8
<i>Cold Brew</i>	<i>Soda (12 oz)</i>
\$5	\$4.50
<i>Tea</i>	College Club Cola
\$4.50	College Club Diet Cola
	Buffalo Birch Beer
	1922 Ginger Ale
Non-Dairy Milk \$1	
Almond, Oat	

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

Crisp Aromatic White

Brandl, Terrassen Riesling, Niederösterreich, Austria	\$45
Artemis Karamolegos, Assyrtiko, Aidani, Athiri, Santorini, Greece, 2020	\$70
Dr. Fischer Ockfen Ockfener Bockstein Riesling, Mosel, 2021	\$60

California

Balletto Vineyards, Chardonnay Teresa's Unoaked Estate Grown Russian River	\$59
Orin Swift, Blank Stare Sauvignon Blanc, Russian River Valley, 2019	\$60

Valran Pinot Noir, Sonoma County	\$56
Long Meadow Ranch Cabernet Sauvignon, Napa, 2017	\$132
Rudd Samantha's Cabernet Sauvignon, Oakville, Napa, 2018	\$300

France

Alphonse Mellot, Sancerre La Moussière Blanc, Loire Valley, 2022	\$60
Domaine du Pas de L'Escalette Les Clapas Blanc, Languedoc, 2020	\$45
Domaine Belleville Rully La Créée Chardonnay, 2021	\$48
Jean-Marc Brocard Chablis 2023	\$65
Alphonse Mellot Pinot Noir, Loire Valley, 2020	\$60
Domaine Jessiaume Santenay 1er Cru 2021, Burgundy	\$65
Château des Jacques, Gamay, Moulin-à-Vent Burgundy, 2020	\$65
Château des Eyrins, Margaux, Bordeaux, 2019	\$70

Italy

Kettmeir, Müller-Thurgau, Südtirol Alto Adige, 2020	\$46
Castello di Bolgheri, Rosso Varvèra, 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
J. Hofstätter Pinot Nero, Trentino-Alto Adige, 2022	\$150
Sasseti 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.

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

* 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 \$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%