

# Cornelia

Sundays:  
11 am-4:30 pm

## Brunch

*Pastries* \$3-9  
Availability Changes Daily

*The Bagel Jar Bagels* \$5  
Plain, Blueberry, Rosemary Sea Salt, Sesame, and Everything.  
Add plain/speciality cream cheese \$1

*Overnight Oats* gf/v \$8  
Rolled oats mixed with creamy oat milk, carrots, toasted coconut, pineapple juice, and warm spices.

*Seasonal Yogurt Parfait* gf/vg \$8  
Vanilla bean yogurt layered with pecan granola and strawberry yuzu compote.

*Acai Bowl* gf/v \$16  
Topped with house made granola, fresh berries, and banana.

*Classic Caesar* \$16  
Chopped romaine, baby kale, Caesar dressing, shaved Parmigiano Reggiano, sourdough croutons, lemon, and white anchovies.

*Mediterranean Quinoa Salad* gf/vg \$16  
Kalamata olives, roasted tomatoes, feta, spinach, lemon dill vinaigrette, and baba ghanoush.

*Miso Ginger Spinach Salad* v \$17  
Spinach, red cabbage, edamame, carrots, snap peas, scallions, cashews, wonton crisps, and miso ginger dressing.

*Roasted Beet Hummus* vg \$16  
Classic hummus blended with roasted beets. Topped with a jammy egg, crispy chickpeas, toasted pistachios, pickled red onion, and mint chutney. Served with warm pita (GF upon request)

*Soup du Jour* \$6/cup \$10/bowl  
Availability Changes  
\*Add chicken \$9  
\*Add fried egg \$2  
\*Add lox \$9  
\*Add grilled shrimp \$12

*Fruit and Cheese Plate* vg \$26/whole \$14/half  
An assortment of imported and local cheeses served with seasonal fruit.

*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.

*Basic Breakfast* \$16  
Two eggs, bacon, sausage, potato pancake, and toast.

*Lox Plate* \$17  
House cured salmon, pickled red onion, whipped cream cheese, shaved cucumbers, radish, avocado, capers, jammy egg, and choice of bagel.

*Flat 12 Mushrooms and Leek Strudel* vg \$18  
With parmesan, black cherry mushroom jus, and a fried egg.

*Chilaquiles* \$18  
Corn tortillas tossed in a rojo sauce and topped with queso fresco, radish, pickled red onion, avocado, cilantro, and fried egg.

*Bacon Jam Hash* \$18  
Potatoes, bacon jam, peppers, and onions. Topped with fried eggs and served with toast.

*Dutch Baby* \$16  
Oven-baked German-style pancake with seasonal weekly rotating topping.

## Sides

Anastasia's WarmBaguette \$3	Breakfast Sausage \$5	Potato pancake \$5
White Toast and butter \$3	Egg \$2	Cup of fruit \$5
Anastasia's Rye Toast and butter \$4	Bacon \$5	Side Sour Cream \$0.50
Anastasia's Sourdough \$4	Chicken Breast \$9	
	Lox \$9	

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

*With Monkey*  
Tequila, hibiscus tea, orange liqueur,  
Chambord, lime, tonic, and black  
lava salt

*Promise Land (Zero Proof)*  
Yuzu, lime juice, ginger ale, and mint

*My Heart Is Dancing*  
Gin, strawberry, orange liquor, basil,  
and prosecco

## 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>Cuppa Culture Teas</i> \$4.50
<i>Americano</i> \$4.50	Earl Grey English Breakfast Green Mint Hibiscus Black Peach
<i>Cortado</i> \$4.50	<i>Fizz Soda</i> \$4.50
<i>Cappuccino</i> \$5.50	Cola Diet Cola Buffalo Birch Beer Ginger Ale Orange
<i>Macchiato</i> \$5	<i>Hot Chocolate</i> \$3
<i>Latte/Iced Latte</i> \$6	<i>Kombucha on Draft</i> \$8
<i>London Fog</i> \$6	<i>Red Jacket Juice</i> \$4.50
<i>Chai Latte</i> \$6	<i>Harney &amp; Son's Iced Tea</i> \$4.50
<i>Matcha Latte</i> \$6	Black Green Peach
<i>Coffee</i> \$4.50	Non-Dairy Milk \$1 Almond, Oat Flavor Shot \$0.50
<i>Cold Brew Can</i> \$5	

## 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!

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## Wines

### *Sparkling*

**Prosecco** \$13 / \$37  
La Gioiosa  
Veneto, Italy

**Prosecco Rosé** \$13 / \$37  
Fratelli Cosmo  
Extra Dry Rosé, Veneto, Italy

**Ciel de Perles** \$15 / \$43  
Domaine des Pierrettes  
Loire Valley, France

### *Rosé*

**Cinsault** \$13 / \$49  
Château Routas  
Provence, France

**Malbec Rosé** \$13 / \$37  
Familia Vicente Pearce  
Mendoza, Argentina

### *White*

**Pinot Grigio** \$13 / \$37  
Cantina Lavis  
Trentino-Alto Adige, Italy

**Chardonnay** \$15 / \$43  
Moniker  
Mendocino, California 2021

**Vinho Verde** \$13 / \$37  
Foral Alvarinho  
Megalço, Portugal

**Sauvignon Blanc** \$13 / \$37  
La Coeur de la Reine  
Loire Valley, France

### *Red*

**Pinot Noir** \$13 / \$37  
Maison Chavet Les Petit  
Georges Menetou-Salon,  
Loire, France

**Malbec** \$13 / \$37  
Familia Vicente Pearce  
Azcuénaga Vineyard  
Mendoza, Argentina

**Cabernet Sauvignon** \$16 / \$46  
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

**Cider Creek Black-Eyed Peach** \$6  
12 oz., 6.9%

**Allagash** \$6  
**White Belgium Style Wheat**  
12 oz., 5.2%

**Thin Man Brewery** \$8  
**Minky Boodle Fruited Sour**  
16 oz., 7%

**Abita Strawberry Lager** \$6  
12 oz., 4.2%

**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%