

Cornelia

Available:

11 am-4 pm

Quick Bites

Pastries \$3-9
Availability Changes Daily

The Bagel Jar Bagels \$5
Plain, Blueberry, Rosemary Sea Salt, Sesame, and Everything
Add plain/specialty 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.

Curried Sea Salt Nuts gf/v \$9

Marinated Olives gf/v \$7

Snacks & Share Plates

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)

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

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

Soup & Salads

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.

Chopped Salad gf \$17
Mixed greens, spring peas, chevre, roasted rainbow carrots, radish, pancetta, and bacon fat vinaigrette.

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

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

Plates

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

Thai Peanut Lettuce Wraps gf \$18
Your choice of chicken or tofu (V) tossed with a Thai peanut sauce served with shredded carrots, pickled red onion, bean sprouts, and lettuce cups.

Soba Noodle Stir Fry \$24
Your choice of shrimp or tofu (V) stir fried with soba noodles, miso garlic sauce, summer squash, red onions, mushrooms, asparagus, water chestnuts, and toasted sesame seeds.

Spring Vegetable Polenta gf/vg \$18
Creamy polenta blended with white cheddar and topped with spring peas, asparagus, carrots, and watercress.

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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Handhelds

All Sandwiches are served with choice of fruit cup, chips, mixed greens, Caesar salad (+\$1), or cup of soup (+\$1). GF bread is available upon request (+\$1).

Turkey Flatbread Sandwich \$17
House roasted turkey, bacon jam, spinach, roasted tomatoes, provolone, and roasted garlic aioli.

Lemon Dill Chickpea Salad Wrap v \$16
Tender chickpeas mixed with vegan lemon dill sauce, spinach, cucumbers, radishes, and carrots.

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 weck 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

Strawberry Yuzu Crème Brulée \$14
Fresh whipped cream and vanilla tuille.

Browned Butter Cheesecake \$15
Tamari caramel sauce, sesame tuille, and fresh whipped cream.

Seasonal House-Made Ice Cream gf/vg \$5/scoop
Ask about our house-made ice cream and sorbet flavors.

Beverages

Espresso
\$4

Americano
\$4.50

Cortado
\$4.50

Cappuccino
\$5.50

Macchiato
\$5

Latte/Iced Latte
\$6

London Fog
\$6

Chai Latte
\$6

Matcha Latte
\$6

Coffee
\$4.50

Cold Brew Can
\$5

Cuppa Culture Teas
\$4.50

Earl Grey
English Breakfast
Green Mint
Hibiscus
Black Peach

Fizz Soda
\$4.50

Cola
Diet Cola
Buffalo Birch Beer
Ginger Ale
Orange

Hot Chocolate
\$3

Kombucha on Draft
\$8

Red Jacket Juice
\$4.50

Harney & Son's Iced Tea
\$4.50

Black
Green
Peach

Non-Dairy Milk \$1
Almond, Oat
Flavor Shot \$0.50

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

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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.

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

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 \$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
Hayburner IPA** \$6
12 oz., 7.2%

**Wayland Brewing
Seasonal** \$8
Ask server for selection

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

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

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

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

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

**Nutrl Vodka Seltzer
Assorted Flavors** \$7
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

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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

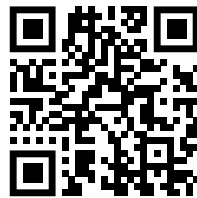
Buffalo AKG Membership

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!