

# Cornelia

Fridays:  
5 pm-8 pm

## Small Plates & Shareables

*Curried Sea Salt Nuts* gf/v \$6  
*Marinated Olives* gf/v \$7  
*Warm Bread from Anastasia's* v \$11  
 Served with house whipped ricotta, Extra virgin olive oil, and strawberry balsamic.

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

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

*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)

*Argentinian Pork Empanadas* \$18  
 Slow cooked pork, smoked gouda, and potato wrapped in flaky empanada dough. Served with red chimichurri.

*Coconut Green Curry Shrimp Skewers* \$22  
 Served with dressed greens, radish, lime wedges, and cilantro chutney.

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

## 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.

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

## Desserts

*Strawberry Yuzu Crème Brulée* \$15  
 Fresh whipped cream and vanilla tuille.

*Browned Butter Cheesecake* \$16  
 Tamari caramel sauce, sesame tuille, and fresh whipped 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

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## Beverages

|                         |                           |
|-------------------------|---------------------------|
| <i>Espresso</i>         | <i>Cuppa Culture Teas</i> |
| \$4                     | \$4.50                    |
| <i>Americano</i>        | Earl Grey                 |
| \$4.50                  | English Breakfast         |
| <i>Cortado</i>          | Green Mint                |
| \$4.50                  | Hibiscus                  |
| <i>Cappuccino</i>       | Black Peach               |
| \$5.50                  | <i>Fizz Soda</i>          |
| <i>Macchiato</i>        | Cola                      |
| \$5                     | Diet Cola                 |
| <i>Latte/Iced Latte</i> | Buffalo Birch Beer        |
| \$6                     | Ginger Ale                |
| <i>London Fog</i>       | Orange                    |
| \$6                     | <i>Hot Chocolate</i>      |
| <i>Chai Latte</i>       | \$3                       |
| \$6                     | <i>Kombucha on Draft</i>  |
| <i>Matcha Latte</i>     | \$8                       |
| \$6                     | <i>Red Jacket Juice</i>   |
| <i>Coffee</i>           | \$4.50                    |
| \$4.50                  | <i>Harney &amp; Son's</i> |
| <i>Cold Brew Can</i>    | <i>Iced Tea</i>           |
| \$5                     | \$4.50                    |
|                         | Black                     |
|                         | Green                     |
|                         | Peach                     |

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

## Bottle Service

|  |                           |
|--|---------------------------|
| <i>Bubbles</i>   |                           |
| Gonet-Médeville, Champagne Brut 1er<br>Cru Tradition                           | 750ml \$80/<br>1.5L \$120 |
| <i>White</i>   |                           |
| Artemis Karamolegos, Assyrtiko, Aidani,<br>Athiri, Santorini, Greece, 2020     | \$70                      |
| Dr. Fischer Ockfen Ockfener Bockstein<br>Riesling, Mosel, 2021                 | \$60                      |
| Alphonse Mellot Sancerre La Moussiere<br>Blanc Loire Valley, 2022              | 1.5L \$80                 |
| Kettmeir, Muller-Thurgau, Sudtirol<br>AltoAdiage, 2020                         | \$46                      |
| <i>Red</i>   |                           |
| Rudd Samantha's Cabernet Sauvignon<br>Oakville, Napa, 2018                     | \$200                     |
| Domaine Jessiaume Santenay 1er Cru<br>Burgundy, 2021                           | \$65                      |
| Chateau des Eyrins, Margaux<br>Bordeaux, 2019                                  | \$70                      |
| Manincor, Lago di Caldaro Classico<br>Superiore Schiava kalterersee Keil, 2021 | \$68                      |
| Aurelio Settimo, Barolo Nebbiolo,<br>Barolo Riserva, 2016                      | \$72                      |
| Cantine Giacomo Ascheri Nebbiolo,<br>Langhe, 2021                              | \$86                      |
| Casaloste Chianti Classico 2019  | \$82                      |
| Casa E. Di Mirafiore, Barolo Piedmont 2018                                     | \$125                     |
| J Hofstatter Pinot Nero, Trentino-Alto<br>Adige, 2022                          | \$150                     |
| Sassetti Livio Pertimali, Brunello di<br>Montalcino Pertimali, 2018            | \$180                     |

\* 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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## 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** \$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  
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., 6.3%

**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%

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Saturday starting at 4 pm