

Cornelia

Sundays:
11 am-4:30 pm

Brunch

<i>Pastries</i>	\$3-9
Availability Changes Daily	
<i>The Bagel Jar Bagels</i> v	\$5
Plain, Blueberry, Rosemary Sea Salt, Sesame, and Everything	
Add plain cream cheese \$1	
Add specialty cream cheese \$1.50	
<i>Overnight Oats</i> gf/v	\$8
Rolled oats mixed with creamy oat milk, passion fruit, and toasted coconut.	
<i>Seasonal Yogurt Parfait</i> gf/vg	\$8
Vanilla bean yogurt layered with housemade pecan granola, lemon curd, and fresh berries.	
<i>Acai Bowl</i> gf/v	\$14
Acai, mixed berries, and bananas, topped with housemade pecan granola.	
<i>Classic Caesar</i>	\$16
Chopped romaine, baby kale, Caesar dressing, shaved Parmigiano Reggiano, sourdough croutons, lemon, and white anchovies.	
<i>Mediterranean Quinoa Salad</i> gf/vg	\$16
Kalamata olives, heirloom tomatoes, cucumbers, feta, spinach, lemon dill vinaigrette, and baba ghanoush.	
<i>Summer Cobb Salad</i> gf	\$17
Mixed greens, roasted corn, tomatoes, bacon, jammy egg, pickled red onions, queso fresco, and poblano lime green goddess dressing.	
<i>Fruit and Cheese Plate</i> vg	\$26/whole \$14/half
An assortment of imported and local cheeses served with seasonal fruit.	

Soup du Jour

\$6/cup \$10/bowl	*Add chicken \$9
Availability Changes	*Add fried egg \$2
	*Add grilled shrimp \$12
	*Add tofu \$7

<i>Roasted Beet Hummus</i> 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)	

<i>Burrata and Stone Fruit</i>	\$17
Served with basil oil, fresh herbs, and warm baguette.	

<i>Breakfast Sandwich</i>	\$16
Egg, bacon, muenster cheese, and roasted red pepper aioli on a toasted roll served with potato pancake.	

<i>Basic Breakfast</i>	\$16
Two eggs, bacon, sausage, potato pancake, and toast.	

<i>Lox Plate</i>	\$22
House cured salmon, pickled red onion, whipped cream cheese, shaved cucumbers, radish, avocado, capers, jammy egg, and choice of bagel.	

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

<i>Chilaquiles</i> gf	\$18
Corn tortillas tossed in a chili verde sauce and topped with queso fresco, radish, pickled red onion, avocado, cilantro, and fried egg.	

<i>Pork Belly Hash</i> vg	\$18
Potatoes, pork belly, peppers, and onions with maple mustard glaze. Topped with fried egg and served with toast. (Substitute tofu upon request)	

<i>Dutch Baby</i>	\$17
Oven baked German style pancake with seasonal weekly rotating topping.	

Sides

Anastasia's warm baguette \$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

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Brunch Drinks

<i>Bloody Marys</i>	\$10
Traditional (Vodka)	
Bloody Elizabeth (Gin)	
Bloody Maria (Tequila)	
Bloody Derby (Whiskey)	
<i>Mimosas</i>	\$9
Choose from orange or cranberry.	

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

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

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!

Cornelia

Wines

Sparkling

Prosecco \$13 / \$39
La Gioiosa
Veneto, Italy

Ciel de Perles \$15 / \$45
Domaine des Pierrettes
Loire Valley, France

Rosé

Cinsault \$15 / \$45
Château Routas
Provence, France

Malbec Rosé \$13 / \$39
Familia Vicente Pearce
Mendoza, Argentina

White

Pinot Grigio \$13 / \$39
Cantina Lavis
Trentino-Alto Adige, Italy

Chardonnay \$15 / \$45
Domaine Laurent Chardigny
Bourgogne, France 2023

Vinho Verde \$13 / \$39
Foral Alvarinho
Megalço, Portugal

Sauvignon Blanc \$13 / \$39
La Coeur de la Reine
Loire Valley, France

Riesling \$14 / \$42
Mia Lous Roter Hirt-Gebhardt
Rheingau, Germany

Red

Pinot Noir \$13 / \$39
Maison Chavet Les Petit
Georges Menetou-Salon,
Loire, France

Malbec \$13 / \$39
Familia Vicente Pearce
Azcuénaga Vineyard
Mendoza, Argentina

Cabernet Sauvignon \$16 / \$48
Klinker Brick Winery
Lodi, California

Gamay \$14 / \$42
Domaine Du Tracot
Beaujolais, France 2023

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 \$8
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%

Narragansett \$8
Del's Shandy
16 oz., 4.7%

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%