

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 cream cheese \$1
Add specialty cream cheese \$1.50

Overnight Oats gf/v \$8
Rolled oats mixed with creamy oat milk, passion fruit, and toasted coconut.

Seasonal Yogurt Parfait gf/vg \$8
Vanilla bean yogurt layered with housemade pecan granola, lemon curd, and fresh berries.

Marinated Olives gf/v \$9

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)

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

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, heirloom tomatoes, cucumbers, feta, spinach, lemon dill vinaigrette, and baba ghanoush.

Summer Cobb Salad gf \$17
Mixed greens, roasted corn, tomatoes, bacon, jammy egg, pickled red onions, queso fresco, and poblano lime green goddess dressing.

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

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, shrimp, or tofu(V) tossed with a Thai peanut sauce served with shredded carrots, pickled red onion, bean sprouts, and lettuce cups.

Miso Apricot Glazed Pork Belly Burnt Ends \$18
Served with blistered shishito peppers, furikake, scallions, and mustard greens. (Substitute tofu upon request)

Shrimp Tacos \$18
Blackened shrimp, corn, tomato, and white bean pico, green chili remoulade, and pickled red onion on flour tortillas.

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

Handhelds

Upgrade your side to soup, fruit, mixed greens, or caesar salad (+\$1). GF bread is available upon request (+\$3).

Turkey Flatbread Sandwich \$17

House roasted turkey, tomato jam, spinach, provolone, and roasted garlic aioli. Served with chips.

Add bacon \$2

The Green Machine Wrap ^{vg} \$16

Roasted zucchini, fresh spinach, whipped ricotta, bean sprouts, white beans, and walnut pesto on a spinach wrap. Served with chips.

Breakfast Sandwich \$16

Egg, bacon, muenster cheese, and roasted red pepper aioli on a toasted roll served with 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 and chips.

For Kids

Kids Grilled Cheese ^{vg} \$10

Served with a side of chips.

Kids Chicken Breast ^{gf} \$12

Served with seasonal vegetables.

PB&J Sandwich ^v \$8

Served with a side of chips.

Lion's Mane Nuggets ^{vg} \$8

"Tastes like chicken!"

Served with a side of chips.

Buttered Noodles \$8

Desserts

Pink Lemonade Crème Brûlée \$15

Fresh whipped cream and candied lemon.

Ube Cheesecake \$15

Served with passion fruit coulis, toasted coconut, and fresh whipped cream.

Seasonal House-Made Ice Cream ^{gf/vg} \$5/
scoop

Ask about our housemade 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 & Sons

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

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.

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

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

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%

Cornelia

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

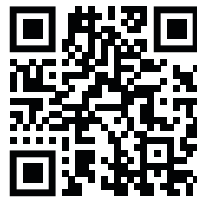
Buffalo AKG Membership

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!