

Cornelia

Fridays:
5 pm-8 pm

Small Plates & Shareables

<i>Marinated Olives</i> <small>gf/v</small>	\$7
<i>Warm Bread from Anastasia's</i> <small>vg</small> Served with house whipped ricotta, Extra virgin olive oil, and strawberry balsamic.	\$11
<i>Cheese and Charcuterie Plate</i> An assortment of imported and local meats and cheeses served with seasonal accompaniments.	\$32/full \$16/half
<i>Fruit and Cheese Plate</i> <small>vg</small> An assortment of imported and local cheeses served with seasonal fruit.	\$26/full \$14/half
<i>Roasted Beet Hummus</i> <small>vg</small> 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 (<i>GF upon request</i>)	\$16
<i>Coconut Green Curry Shrimp Skewers</i> Served with dressed greens, radish, lime wedges, and cilantro chutney.	\$22
<i>Flat 12 Mushrooms and Leek Strudel</i> <small>vg</small> With parmesan, black cherry mushroom jus, and fresh greens.	\$17
<i>Thai Peanut Lettuce Wraps</i> <small>gf</small> 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.	\$18
<i>Miso Apricot Glazed Pork Belly Burnt Ends</i> Served with blistered shishito peppers, furikake, scallions, and mustard greens. (<i>Substitute tofu upon request</i>)	\$18

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

Soup & Salads

<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> <small>gf/vg</small>	\$16
Kalamata olives, heirloom tomatoes, feta, spinach, lemon dill vinaigrette, and baba ghanoush.	
<i>Summer Cobb Salad</i> <small>gf</small>	\$17
Mixed greens, roasted corn, tomatoes, bacon, jammy egg, pickled red onions, queso fresco, and poblano lime green goddess dressing.	
<i>Soup du Jour</i>	*Add chicken \$9 \$6/cup \$10/bowl *Add fried egg \$2 Availability Changes *Add grilled shrimp \$12 *Add tofu \$7

Desserts

<i>Pink Lemonade Crème Brûlée</i>	\$15
Fresh whipped cream and candied lemon.	
<i>Ube Cheesecake</i>	\$16
Served with passion fruit coulis, toasted coconut, and fresh whipped cream.	
<i>Seasonal House-Made Ice Cream</i>	\$5/scoop
Ask about our housemade 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

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

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

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

Bottle Service

Bubbles

Gonet-Médeville, Champagne Brut Ier
Cru Tradition 750ml \$80/
1.5L \$120

White

Artemis Karamolegos, Assyrtiko, Aidani,
Athiri, Santorini, Greece, 2020 \$70

Dr. Fischer Ockfen Ockfener Bockstein
Riesling, Mosel, 2021 \$60

Alphonse Mellot Sancerre La Moussiere
Blanc Loire Valley, 2022 1.5L \$80

Kettmeir, Muller-Thurgau, Sudtirol
AltoAdiage, 2020 \$46

Red

Rudd Samantha's Cabernet Sauvignon
Oakville, Napa, 2018 \$200

Domaine Jessiaume Santenay Ier Cru
Burgundy, 2021 \$65

Chateau des Eyrins, Margaux
Bordeaux, 2019 \$70

Manincor, Lago di Caldaro Classico
Superiore Schiava kalterersee Keil, 2021 \$68

Aurelio Settimo, Barolo Nebbiolo,
Barolo Riserva, 2016 \$72

Cantine Giacomo Ascheri Nebbiolo,
Langhe, 2021 \$86

Casaloste Chianti Classico 2019 \$82

Casa E. Di Mirafiore, Barolo Piedmont 2018 \$125

J Hofstatter Pinot Nero, Trentino-Alto
Adige, 2022 \$150

Sassetti Livio Pertimali, Brunello di
Montalcino Pertimali, 2018 \$180

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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.

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%