

Cornelia

Sundays:
11 am–4:30 pm

Brunch

Pastries \$3–9

Availability Changes Daily

The Bagel Jar Bagels ^v \$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 blended with creamy oat
milk, Tipico coffee, pumpkin, and warm
spices topped with toasted pepitas.

Seasonal Yogurt Parfait ^{gf/vg} \$8

Vanilla yogurt layered with cinnamon
apples and pecan granola.

Acai Bowl ^{gf/v} \$14

Acai, mixed berries, and bananas,
topped with housemade pecan granola.

Fruit and Cheese Plate ^{vg} \$26/whole

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, mint chutney, and
pickled red onions. Served with
warm pita. (GF upon request)

Fall Grain Bowl ^{gf/v} \$17

Quinoa, mixed greens, roasted
butternut squash, crispy chickpeas,
roasted beets, dried cranberries,
pepitas, and maple tahini dressing.

Breakfast Sandwich \$16

Egg, bacon, muenster cheese, and
roasted red pepper aioli on a toasted
roll served with a side of potato
pancake.

Basic Breakfast \$16

Two eggs, bacon, sausage, potato
pancake, and toast.

Lox Plate \$18

Beet cured salmon, pickled red onions, cream
cheese, shaved cucumber, radish, avocado,
capers, jammy egg, and your choice of bagel.

Flat 12 Mushrooms and Leek Strudel ^{vg} \$18

With parmesan, black cherry mushroom
jus, and a fried egg.

Shakshuka \$18

Aromatic tomato sauce baked with eggs, feta
cheese, avocado, and cilantro. Served with
warm pita. (GF upon request)

Italian Sausage Hash \$18

Sweet potatoes, peppers, onions, roasted
tomatoes, and sausage topped with fried
eggs and toast. (GF upon request)

Dutch Baby \$17

Oven baked German style pancake with
seasonal weekly rotating topping.

Soups & Salads

Classic Caesar \$16

Chopped romaine, baby kale, Caesar dressing,
shaved Parmigiano Reggiano, sourdough
croutons, lemon, and white anchovies.*

Mediterranean Spinach Salad ^{gf/v} \$16

Kalamata olives, roasted tomatoes,
cucumbers, feta, spinach, lemon dill
vinaigrette, and baba ghanoush.*

Autumn Brussels Sprout Salad ^{gf/vg} \$17

Baby Kale, roasted Brussels sprouts,
apples, candied pecans, goat cheese
crumbles, and honey buttermilk dressing.*

*Add chicken \$9

*Add grilled shrimp \$12

*Add fried egg \$2

*Add tofu \$7

Soup du Jour \$6/cup
Availability Changes \$10/bowl

Sides:

Anastasia's warm baguette \$3

White toast and butter \$3

Rye toast and butter \$4

Sourdough and butter \$4

Breakfast sausage \$5

Egg \$2

Bacon \$5

Chicken breast \$9

Lox \$9

Potato pancake \$5

Cup of fruit \$5

Side sour cream \$0.50

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

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

Can Can
Gin, lemon juice, pear liqueur, prosecco,
rosemary, star anise

Mocktail

<i>Promised Land (Zero Proof)</i>	\$9
Yuzu, lime juice, ginger ale, and mint	

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	
		Green	
		Peach	
		Non-Dairy Milk \$1	
		Almond, Oat	
		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

Down East Cider Seasonal \$8
12 oz., 5.2%

Ommegang Abbey Ale \$7
12 oz., 8.2%

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

Kronenbourg 1664 Blanc \$6
11.2 oz., 5%

Nutrl Vodka Seltzer \$7
Assorted Flavors
12 oz., 4.5%

Best Day Brewing \$6
(Non-Alcoholic)
Assorted Flavors
12 oz., less than 0.5%