

Cornelia

Available:
11 am–4 pm

Quick Bites

<i>Pastries</i> Availability Changes Daily	\$3–9
<i>The Bagel Jar Bagels</i> Plain, Blueberry, Rosemary Sea Salt, Sesame, and Everything Add plain cream cheese \$1 Add specialty cream cheese \$1.50	\$5
<i>Overnight Oats</i> gf/v Rolled oats blended with creamy oat milk, Tipico coffee, pumpkin, and warm spices topped with toasted pepitas.	\$8
<i>Seasonal Yogurt Parfait</i> gf/vg Vanilla yogurt layered with cinnamon apples and pecan granola.	\$8
<i>Marinated Olives</i> gf/v	\$7

Snacks & Share Plates

<i>Roasted Beet Hummus</i> vg 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)	\$16
<i>Cheese and Charcuterie Plate</i> An assortment of imported and local meats and cheeses served with seasonal accompaniments.	\$32/whole \$16/half
<i>Fruit and Cheese Plate</i> vg An assortment of imported and local cheeses served with seasonal fruit.	\$26/whole \$14/half

Soup

<i>Soup du Jour</i> Availability Changes	\$6/cup \$10/bowl
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Salads

<i>Classic Caesar</i> Chopped romaine, baby kale, Caesar dressing, shaved Parmigiano Reggiano, sourdough croutons, lemon, and white anchovies.	\$16
<i>Mediterranean Spinach Salad</i> gf/v Kalamata olives, roasted tomatoes, cucumbers, feta, spinach, lemon dill vinaigrette, and baba ghanoush.	\$16
<i>Autumn Brussels Sprout Salad</i> gf/vg Baby Kale, roasted Brussels sprouts, apples, candied pecans, goat cheese crumbles, and honey buttermilk dressing.	\$17
<i>Fall Grain Bowl</i> gf/v Quinoa, mixed greens, roasted butternut squash, crispy chickpeas, roasted beets, dried cranberries, pepitas, and maple tahini dressing.	\$17

*Add chicken \$9 *Add grilled shrimp \$12
*Add fried egg \$2 *Add tofu \$7

Plates

<i>Flat 12 Mushrooms and Leek Strudel</i> vg With parmesan, black cherry mushroom jus, and fresh greens. Add fried egg \$2	\$17
<i>Thai Peanut Lettuce Wraps</i> gf Your choice of chicken, shrimp, or tofu(V) tossed with a Thai peanut sauce served with shredded carrots, pickled red onion, radish, shaved cucumber, and lettuce cups.	\$18
<i>Sweet Potato Gnocchi</i> Served with sage brown butter, Italian sausage, greens, savory granola, and shaved parmesan.	\$24

<i>Autumn Vegetable Curry</i> gf/v Pumpkin, roasted squash, cauliflower, chickpeas, red curry, and coconut milk. Served over jasmine rice with toasted pita.	\$18
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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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Handhelds

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

Turkey Flatbread Sandwich \$17

House roasted turkey, crispy prosciutto, brie, cranberry relish, arugula, and maple mustard. Served with chips.

Fall Chickpea Salad Wrap ^{vg} \$16

Chickpeas mixed with chopped walnuts, cranberries, blue cheese crumbles, spinach, red onion, rosemary, and black garlic vegan mayo. Served with chips.

Breakfast Sandwich \$16

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

Maple Crème Brûlée ^{gf/vg} \$15

Served with apple compote, whipped cream, and toasted granola.

Black Sesame Cheesecake \$15

Served with honey matcha 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

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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.

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

Mocktails

Promised Land (Zero Proof) \$9
Martini, Old Fashioned,
Negroni, Manhattan, Cosmo

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

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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

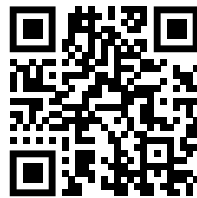
Buffalo AKG Membership

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!