

Cornelia

Fridays:
5 pm-8 pm

Small Plates & Shareables

<i>Marinated Olives</i> gf/v	\$7
<i>Warm Bread from Anastasia's</i> vg 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> vg An assortment of imported and local cheeses served with seasonal fruit.	\$26/full \$14/half
<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>Autumn Vegetable Curry</i> gf/v Pumpkin, roasted squash, cauliflower, chickpeas, red curry, and coconut milk. Served over jasmine rice with toasted pita.	\$22
<i>Flat 12 Mushrooms and Leek Strudel</i> vg With parmesan, black cherry mushroom jus, and fresh greens. Add a 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

Soup

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

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

Desserts

<i>Maple Crème Brûlée</i> gf/vg Served with apple compote, whipped cream, and toasted granola.	\$15
<i>Black Sesame Cheesecake</i> Served with honey matcha whipped cream.	\$16
<i>Seasonal House-Made Ice Cream</i> gf/vg Ask about our housemade ice cream and sorbet flavors	\$5/scoop

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

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

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.

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%