**Italy**

Michele Chiarlo, Moscato d'Asti Nivole, Piedmont, 2021  
Tenuta Rapitalà, Vivri Grillo, Sicily  
Kettmeir, Müller-Thurgau, Südtirol Alto Adige, 2020  
Castello di Bolgheri, Rosso Varvàra, 2021  
Manincor, Lago di Caldaro Classico Superiore Schiava  
Kalterersee Keil, 2021  
Aurelio Settimo, Barolo Nebbiolo, Barolo Riserva, 2016  
Cantine Giacomo Ascheri Nebbiolo, Langhe, 2021  
Casaloste, Chianti Classico, 2019  
Casa E. Di Mirafiore, Barolo, Piedmont, 2018  
J. Hofstätter, Barthenau Vigna S. Urbano, Trentino-Alto Adigo  
Sassetti Livio Pertimali, Brunello di Montalcino Pertimali, 2018  
Rizzi, Nebbiolo, Barbaresco, 2019  

**Spain**

Legado del Conde, Rías Baixas Albariño, Galicia, 2022  
Valenciso, Rioja Reserva, 2015  

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**Cornelia**
Bites & Small Plates

**Rosemary Sea Salt Nuts**  gf/v  $6

**Black Bean Hummus**  gf/v  $16
Served with pickled red onions, cilantro, lime, fresh veggies, and tortilla chips.

**Flat 12 Mushroom and Leek Strudel**  vg  $17
With parmesan, black cherry mushroom jus, and fresh greens.

**Cheese and Charcuterie Plate**  $28
An assortment of imported and local meats and cheeses served with seasonal accompaniments and pita chips.
Just Cheese $24

**Chorus of the Deep**  gf  $18
Inspired by Firelei Báez’s mural of the same name on view in Cornelia. Grilled saffron-brined Spanish octopus in a butterfly pea broth with golden beets, Fresno chilies, and lime.

Soup and Salad

**Soup du jour**  $6/cup  $8/bowl

**Strawberry Burrata Salad**  gf/vg  $16
Burrata, fresh strawberries, pickled rhubarb, macadamia nuts, spinach, and strawberry balsamic.

**Caesar Wedge Salad**  $15
Baby romaine wedge, classic Caesar dressing, shaved parmesan, focaccia bread crumbs, lemon, and white anchovies.

Wine

**Bubbles**
Champagne Deutz, Champagne Brut Classic  $75
Gonet-Médeville, Champagne Brut 1er Cru Tradition  $80  1.5L  $120
Gonet-Médeville, Extra Brut Rosé  $86  1.5L  $130

**Crisp Aromatic White**
Brandi, Terrassen Riesling, Niederösterriich, Austria  $45
Artemis Karamolegos, Assyrtiko, Aidani, Athiri, Santonini, Greece, 2020  $70

**California**
Gundlach Bundschu, Chardonnay Sonoma Coast, 2021  $52
Alexander Valley Vineyards, Gewürztraminer, Mendocino County, 2020  $48
Balletto Vineyards, Chardonnay Teresa’s Unoaked Estate Grown Russian River  $59
Orin Swift, Blank Stare Sauvignon Blanc, Russian River Valley, 2019  $60
Fess Parker Ashley’s Vineyard Chardonnay Sta. Rita Hills, 2020  $100
Cline Cellars, Live Oak Zinfandel Contra Costa County, 2018  $52
Valran Pinot Noir, Sonoma County  $56
Long Meadow Ranch Cabernet Sauvignon, Napa, 2017  $132
Three Sticks PFV Pinot Noir, Sonoma County  $135
Rudd Samantha’s Cabernet Sauvignon, Oakville, Napa, 2018  $300

**France**
Alphonse Mellot, Sancerre La Moussière Blanc, Loire Valley, 2022  $60
Domain Zind-Humbrecht, Chardonnay, Pinot Auxerrios, Alsace, 2020  $87
Domaine Brusset Laurent B. Grenache, Côtes du Rhône  $40
Château des Jacques, Gamay, Moulin-à-Vent Burgundy, 2020  $65
Château des Eyrsins, Margaux, Bordeaux, 2019  $70
Château Faugères, Haut Faugères Saint-Émilion Grand Cru, Bordeaux, 2020  $90
Château Haute-Bailly II, Bordeaux, Pessac-Léognan  $100

Cornelia was known for her extraordinary hospitality! Most items can be made gluten-free or vegetarian, so please tell your server or counter attendant about your dietary restrictions and let us take extra good care of you.

v: vegan  vg: vegetarian  gf: gluten free
Gluten-free bread is available on request.
Cocktails

Kiki $12
strawberry infused sherry / aperol / sparkling wine

Joan $13
coconut rum / ube / citrus

Arshile $14
fennel vodka / fennel syrup / cucumber juice / lime

Clyfford $15
rye / amaro / arpano antica sweet vermouth / caramel / chocolate

Amari

Averna Amaro $12
Fernet Branca $12
Montenegro Amaro $10
Mr. Black Coffee Liqueur $11

Coffee & Tea

Espresso $4
Cappuccino $5.50
Cortado $5
Americano $4.50
Macchiato $5
Latte / Iced Latte $6
Coffee $4.50
Tipico Cold Brew $5
Tea $4.50
London Fog $6
Tea Latte $5

Non-Dairy Milk $1
Almond, Oat

Entrees

Falafel Bowl gf/v $22
House-made falafel served over quinoa with spinach, tomatoes, cucumbers, kalamata olives, and lemon dill tahini.

Scallops $32
Served with apricot kale farro, rhubarb gastrique, and asparagus.

Salmon $28
Served with gochujang miso sauce, squid ink pasta, scallions, cured egg yolk, and furikake.

Strip Steak gf $48
Served with smashed baby red potatoes, asparagus, and chimichurri sauce.

Duck Confit gf $34
Served with Flat 12 mushrooms, English peas, Boursin risotto, and Meyer lemon pea jus.

Dessert

Honey Matcha Crème Brûlée $14
Lemon Meringue $14
Tahitian Vanilla and Brown Butter Cheesecake $15
Wine

**Sparkling**

Prosecco  
La Gioiosa  
Veneto, Italy  
$12/48

Chardonnay, Aligoté  
Veuve Ambal  
Brut Blanc de Blancs,  
Burgundy, France  
$10/40

Pinot Noir  
Veuve Ambal  
Crémant de Bourgogne  
Brut Rosé, Burgundy, France  
$12/48

**Red**

Pinot Noir  
Haute Vallée Louis Max  
Bourgogne, France  
$12/48

Gamay  
Stephane Aviron  
Beaujolais Villages,  
Burgundy, France  
$13/52

Bordeaux  
Cru Monplaisir Bordeaux  
Supérieur, Gonet-Médeville,  
France 2020  
$15/62

Cabernet Sauvignon  
American Gothic, Art of Wine  
Lodi, California  
$13/52

Cabernet Sauvignon, Merlot  
Château Haut-Bailly II  
Pessac-Léognan, France  
$25/100

**Rosé**

Cinsault  
Château Routas  
Coteaux Varois en Provence,  
France 2022  
$12/48

**White**

Pinot Grigio  
J. Hofstätter  
Südtirol Alto Adige, Italy  
$13/51

Chardonnay  
Moniker  
Mendocino, California 2021  
$14/56

Alvarinho  
Floral de Melgaço  
Vinho Verde, Portugal 2022  
$12/48

Sauvignon Blanc  
The Wave, Art of Wine  
Chile  
$13/52

Beers

Ask about our rotating draft list.

Jack's Abby  
Blood Orange Wheat  
16 oz., 4%  
$8

Sixpoint Brewery  
The Crisp Pilz  
12 oz., 5.4%  
$7

Big Ditch Brewing  
Hayburner  
12 oz., 7.2%  
$6

Thin Man Brewery  
Minkey Boodle  
16 oz., 7%  
$8

Collective Arts  
Ransack the Universe  
16 oz., 6.8%  
$8

Downeast Guava  
Passionfruit Cider  
12 oz., 5%  
$7

Athletic Brewing  
(Non-Alcoholic)  
Upside Down Golden Ale  
12 oz., less than 0.5%  
$6

Nutrl Vodka Seltzer  
Assorted Flavors  
12 oz., 4.5%  
$5