

# Cornelia

## Brunch

*Butter Block Pastries* \$6–8  
Availability varies

*The Bagel Jar Bagels* \$5  
Add cream cheese \$1

*Seasonal Yogurt Parfait* <sup>gf/vg</sup> \$7  
Vanilla bean yogurt with mango cardamom compote and almond granola.

*Cheese Plate* \$22  
An assortment of imported and local cheeses served with seasonal accompaniments and pita chips.

*European Breakfast* \$22  
An assortment of cheese, cured meats, fruit, and hard-boiled eggs served with seasonal accompaniments and toast.

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

*Peach Burrata Salad* <sup>gf/vg</sup> \$16  
Burrata, fresh peaches, heirloom tomatoes, spinach, red onion, candied cashews, pesto vinaigrette, and blueberry balsamic drizzle.

*The Caesar* \$15  
Chopped romaine, baby kale, classic Caesar dressing, shaved parmesan, sourdough croutons, lemon, and white anchovies.

\*Add chicken \$9

\*Add falafel \$7

\*Add scallops \$18

\*Add steak \$16

*Dutch Baby* <sup>vg</sup> \$15  
Tahitian vanilla baked German pancake topped with seasonal berry compote, whipped mascarpone, and local maple syrup.

*Frittata* <sup>gf</sup> \$16  
Eggs baked with roasted tomatoes, garlic, arugula, and feta. Topped with shaved fennel and citrus salad.

*Pork Belly Hash and Eggs* \$22  
Cider-braised pork belly, roasted fingerling potatoes, bell peppers, and onions topped with two fried eggs and maple mustard. Served with toast.

*Steak and Eggs* \$28  
Grilled sirloin steak, two fried eggs, potato pancake, gorgonzola horseradish cream, and toast.

## Sides

Toast and Butter \$3

Egg \$4

Bacon Side \$5

Pork Belly Side \$6

Potato Pancake \$3

Cup of Fruit \$5

v: vegan

vg: vegetarian

gf: gluten-free

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A gratuity of 20% is added for parties of more than six. Buffalo AKG members always receive a benefit of 10% off.

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## Brunch Drinks

<i>Bloody Marys</i>	\$10
Traditional (Vodka)	
Bloody Elizabeth (Gin)	
Bloody Maria (Tequila)	
Bloody Derby (Whiskey)	
<i>Mimosas</i>	\$9
Traditional (OJ)	
Strawberry Apple	
Apricot Stomp	
<i>Strawberry Basil Aperol Spritz</i>	\$12
Strawberry and basil-infused Aperol, sparkling rosé, soda water float	
<i>Peachy Keen</i>	\$13
Harney & Sons Peach Tea, Lemon Juice, Bourbon	
<i>Coffee Break</i>	\$12
Espresso, amaro, vodka, Irish cream, caramel syrup	

## Beverages

<i>Espresso</i>	<i>Tea Latte</i>
\$4	\$6
<i>Cappuccino</i>	<i>London Fog</i>
\$5.50	\$6
<i>Macchiato</i>	<i>Peach Tea</i>
\$5	\$4.50
<i>Latte / Iced Latte</i>	<i>Juices</i>
\$6	\$4.50
<i>Coffee</i>	<i>Kombucha</i>
\$4.50	\$4.50
<i>Cold Brew</i>	<i>Soda (12 oz)</i>
\$5	\$4.50
<i>Tea</i>	College Club Cola
\$4.50	College Club Diet Cola
	Buffalo Birch Beer
	1922 Ginger Ale
Non-Dairy Milk \$1	
Almond, Oat	

## 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](https://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!