

Italy

Michele Chiarlo, Moscato d'Asti Nivole, Piedmont, 2021	\$32
Tenuta Rapitalà, Vivri Grillo, Sicily	\$40
Kettmeir, Müller-Thurgau, Südtirol Alto Adige, 2020	\$46
Castello di Bolgheri, Rosso Varvàra, 2021	\$50
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. Hofstätter, Barthenau Vigna S. Urbano, Trentino-Alto Adige	\$150
Sassetti Livio Pertimali, Brunello di Montalcino Pertimali, 2018	\$180
Rizzi, Nebbiolo, Barbaresco, 2019	\$200

Spain

Legado del Conde, Rías Baixas Albariño, Galicia, 2022	\$48
Valenciso, Rioja Reserva, 2015	\$100

Cornelia

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.

Bites & Small Plates

Honey Sea Salt Nuts gf/vg \$6

Roasted Eggplant Hummus v \$16

Served with kalamata olives, crispy chickpeas, fresh vegetables, and pita.

Shrimp Ceviche Tostada gf \$16

Lime and cilantro-marinated shrimp with mango, cucumber, cilantro, red onion, pickled Fresno chiles, avocado crema, and toasted pepitas on a crispy corn tortilla.

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. (Serves 2-4)

Just Cheese \$24

Soup and Salad

Soup du jour

\$6/cup \$8/bowl

Peach Burrata Salad gf/vg \$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 scallops \$18; add steak \$16; add falafel \$7

Wine

Bubbles

Champagne Deutz, Champagne Brut Classic \$75

Gonet-Médeville, Champagne Brut 1er Cru Tradition 750ml \$80 1.5L \$120

Gonet-Médeville, Extra Brut Rosé 750ml \$86 1.5L \$130

Crisp Aromatic White

Brandi, Terrassen Riesling, Niederösterreich, 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 \$59

Estate Grown Russian River

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 Auxerrois, Alsace, 2020 \$87

Domaine Brusset Laurent B. Grenache, Côtes du Rhône \$40

Château des Jacques, Gamay, Moulin-à-Vent Burgundy, 2020 \$65

Château des Eyrins, Margaux, Bordeaux, 2019 \$70

Château Faugères, Haut Faugeres Saint-Émilion Grand Cru, \$90

Bordeaux, 2020

Château Haute-Bailly II, Bordeaux, Pessac-Léognan \$100

Amari

<i>Averna Amaro</i>	\$12
<i>Fernet Branca</i>	\$12
<i>Montenegro Amaro</i>	\$10
<i>Mr. Black Coffee Liqueur</i>	\$11

Coffee & Tea

Proudly brewing Tipico Coffee

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

Non-Dairy Milk \$1
Almond, Oat

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

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

Entrees

<i>Halibut</i> gf	\$38
Herb crusted and served with coconut black rice, mango chutney, and roasted summer squash.	
<i>Falafel Bowl</i> v/gf	\$24
House-made falafel served over quinoa with spinach, tomatoes, cucumber, kalamata olives, and lemon dill tahini sauce.	
<i>Strip Steak</i> gf	\$48
14-o. Angus reserve strip steak served with crispy smashed baby red potatoes, grilled asparagus, and chimichurri.	
<i>Seared Scallops</i> gf	\$32
Served with lobster and sweet corn risotto, saffron butter, and asparagus.	
<i>Duck Confit Carbonara</i> gf	\$28
Shredded duck confit served with fresh pasta in a light carbonara sauce with pea shoots, cured egg yolk, and shaved parmesan.	

Dessert

<i>Blackberry Mousse</i> vg	\$15
Served on lavender shortbread	
<i>Grilled Peach Shortcake</i> vg	\$14
Served with bourbon whipped cream	
<i>Mango Colada Panna Cotta</i> v/gf	\$14

Wine

Sparkling

Prosecco \$12/48

La Gioiosa
Veneto, Italy

Chardonnay, Aligoté \$10/40

Veuve Ambal
Brut Blanc de Blancs,
Burgundy, France

Pinot Noir \$12/48

Veuve Ambal
Crémant de Bourgogne
Brut Rosé, Burgundy, France

Rosé

Cinsault \$12/48

Château Routas
Coteaux Varois en Provence,
France 2022

White \$13/51

Pinot Grigio
J. Hofstätter
Südtirol Alto Adige, Italy

Chardonnay \$14/56

Moniker
Mendocino, California 2021

Alvarinho \$12/48

Floral de Melgaço
Vinho Verde, Portugal 2022

Sauvignon Blanc \$13/52

The Wave, Art of Wine
Chile

Red

Pinot Noir \$12/48

Haute Vallée Louis Max
Bourgogne, France

Gamay \$13/52

Stephane Aviron
Beaujolais Villages,
Burgundy, France 2020

Bordeaux \$15/62

Cru Monplaisir Bordeaux
Supérieur, Gonet-Médeville,
France 2020

Cabernet Sauvignon \$13/52

American Gothic, Art of Wine
Lodi, California

Cabernet Sauvignon, Merlot \$25/100

Château Haut-Bailly II
Pessac-Léognan, France

Beers

*Ask about our rotating
draft list.*

Jack's Abby \$8

Blood Orange Wheat
16 oz., 4%

Sixpoint Brewery \$7

The Crisp Pils
12 oz., 5.4%

Big Ditch Brewing \$6

Hayburner
12 oz., 7.2%

Thin Man Brewery \$8

Minkey Boodle
16 oz., 7%

Collective Arts \$8

Ransack the Universe
16 oz., 6.8%

Downeast Guava \$7

Passionfruit Cider
12 oz., 5%

Athletic Brewing \$6

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

Nutrl Vodka Seltzer \$6

Assorted Flavors
12 oz., 4.5%