Brunch
Served until 4 pm

**Butter Block Pastries** $5–9
Availability changes daily

**The Bagel Jar Bagels** $5
Add Cream Cheese $1

**Seasonal Yogurt Parfait** $7
gl/vg
Vanilla bean yogurt with mango cardamom compote and almond granola.

**Breakfast Sandwich** $15
Egg, bacon, muenster cheese, and roasted red pepper aioli on a toasted roll. Served with fruit or potato pancake.

Soup & Salads

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

**Summer Panzanella Salad** $15
Local greens, roasted summer squash, goat cheese crumbles, heirloom tomatoes, corn, bacon, bagel croutons, and “everything” green goddess dressing.

**Peach Burrata Salad** $16
gl/vg
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

**Honey Sea Salt Nuts** $6
gl/vg

**Roasted Eggplant Hummus** $16
v
Served with kalamata olives, crispy chickpeas, fresh vegetables, and pita.

**Shrimp Ceviche Tostada** $16
gl
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** $17
vg
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

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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.
Sandwiches
All sandwiches come with a choice of cup of fruit, kettle chips, mixed green salad, side Caesar salad (+$1), or cup of soup (+$1). Gluten-free bread available on request (+$1).

Falafel Pita Pocket v
House-made falafel served in a warm pita with eggplant hummus, spinach, tomato, cucumber, and pickled red onion. $17

Roast Beef Sandwich
House-roasted beef, gorgonzola horseradish cream, caramelized onions, and arugula on a weck roll. Served with a side of au jus. $18

Lemon Pistachio Chicken Salad Wrap
Roasted chicken breast tossed in a creamy lemon pistachio dressing served on a spinach wrap with fresh spinach, tomato, and red onion. $15

For Kids

Kids Grilled Cheese vg
Served with a side of fruit. $10

Fruit and Veggie Plate gf/v
Fresh fruits and veggies served with crispy chickpeas. $10

Kids Chicken Breast gf
Served with seasonal vegetables. $12

PB&J Sandwich v
Served with a side of fruit. $8

Beverages

Espresso
$4

Tea Latte
$6

Cappuccino
$5.50

London Fog
$6

Macchiato
$5

Peach Tea
$4.50

Latte/Iced Latte $6

Kombucha
$4.50

Cold Brew
$5

Juices

Soda (12 oz)
$4.50

Non-Dairy Milk $1
Almond, Oat

Entrees

Falafel Bowl gf/v
House-made falafel served over quinoa with spinach, tomatoes, cucumbers, kalamata olives, and lemon dill tahini. $24

Halibut
Herb-crusted and served with coconut black rice, mango chutney, and roasted summer squash. $38

Seared Scallops gf
Served with lobster and sweet corn risotto, saffron butter, and asparagus. $32

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Wines

**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

**Rosé**

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

**White**

Pinot Grigio  
J. Hofstätter  
Südtirol Alto Adige, Italy  
$13 / $52

Chardonnay  
Moniker  
Mendocino, California 2021  
$15 / $60

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

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

**Red**

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

Gamay  
Stephane Aviron  
Beaujolais Villages, Burgundy, France  
2020  
$13 / $52

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

Cabernet Sauvignon  
American Gothic, Art of Wine  
Lodi, California  
$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%  
$6
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, 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!