

Cornelia

Brunch

Served until 4:30 pm

Butter Block Pastries \$6-8

The Bagel Jar Bagels \$5

*Add Cream Cheese \$1

Seasonal Yogurt Parfait ^{gf/vg} \$7

Yogurt and house-made granola layered with seasonal fruit.

Breakfast Sandwich \$15

Egg, bacon, muenster cheese, and roasted red pepper aioli on a toasted roll. Served with potato cake.

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 ^{gf/v} \$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

Soup & Salads

Soup du jour

\$6/cup \$8/bowl

Spring Cobb Salad ^{gf/vg} \$15

Roasted asparagus, English peas, radish, farm eggs, crispy pancetta, goat cheese, spinach, and Meyer lemon vinaigrette.

Mediterranean Salad ^{gf/vg} \$14

Gem lettuce, heirloom tomatoes, cucumbers, red onion, quinoa, crispy chickpeas, feta, and za'atar red pepper vinaigrette.

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, foccacia bread crumbs, lemon, and white anchovies.

*Add Chicken \$9

*Add Salmon \$14

*Add Scallops \$18

*Add Steak \$16

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.

Cornelia

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).

Chicken Milanese \$16

Panko-breaded chicken cutlet, lemon white wine caper spread, arugula, and roasted tomatoes.

Pork Belly \$17

Slow-roasted pork belly, gochujang aioli, marinated cucumbers, and kimchi slaw.

Hummus Wrap v \$15

Black bean hummus, cilantro lime farro, spinach, bell peppers, pickled red onion, and tomatoes.

Cornelia Roast Beef \$18

Gorgonzola horseradish cream, caramelized onions, and arugula on a kimmelweck roll. Served with a side of au jus.

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.

For Kids

Kids Grilled Cheese vg \$10

Served with a side of fruit.

Fruit and Veggie Plate gf/v \$10

Fresh fruits and veggies served with crispy chickpeas.

Kids Chicken Breast gf \$12

Served with seasonal vegetables.

PB&J Sandwich v \$8

Served with a side of fruit.

Beverages

Espresso

\$4

Cappuccino

\$5.50

Macchiato

\$5

Latte / Iced Latte

\$6

Coffee

\$4.50

Cold Brew

\$5

Tea

\$4.50

Non-Dairy Milk \$1

Almond, Oat

Tea Latte

\$6

London Fog

\$6

Peach Tea

\$4.50

Juices

\$4.50

Kombucha

\$4.50

Soda (12 oz)

\$4.50

College Club Cola

College Club Diet Cola

Buffalo Birch Beer

1922 Ginger Ale

Cornelia

Wines

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

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

Chardonnay \$15 / \$60
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%

Cornelia

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!