

## *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

*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 chilis, 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 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

## Cocktails

<i>Kiki</i>	\$12
strawberry infused sherry / aperol / sparkling wine	
<i>Joan</i>	\$13
coconut rum / ube / citrus	
<i>Arshile</i>	\$14
fennel vodka / fennel syrup / cucumber juice / lime	
<i>Clyfford</i>	\$15
rye / amaro / arpano antica sweet vermouth / caramel / chocolate	

## 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>Falafel Bowl</i> <small>gf/v</small>	\$22
House-made falafel served over quinoa with spinach, tomatoes, cucumbers, kalamata olives, and lemon dill tahini.	
<i>Scallops</i>	\$32
Served with apricot kale farro, rhubarb gastrique, and asparagus.	
<i>Salmon</i>	\$28
Served with gochujang miso sauce, squid ink pasta, scallions, cured egg yolk, and furikake.	
<i>Strip Steak</i> <small>gf</small>	\$48
Served with smashed baby red potatoes, asparagus, and chimichurri sauce.	
<i>Duck Confit</i> <small>gf</small>	\$34
Served with Flat 12 mushrooms, English peas, Boursin risotto, and Meyer lemon pea jus.	
<h2>Dessert</h2>	
<i>Honey Matcha Crème Brûlée</i>	\$14
<i>Lemon Meringue</i>	\$14
<i>Tahitian Vanilla and Brown Butter Cheesecake</i>	\$15

## 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%