

WELCOME TO THE terrace café

salads & light fare

Roasted Turnip/Delicata

Squash Salad \$14
Delicata Squash, roasted Turnips, medley of Baby Kale, dried Apricots, Pepitas, and shaved Parmigiano Reggiano with Hot Honey Vinaigrette

The Cobb

..... \$14
Mixed Field Greens, Avocado, Tomatoes, Persian Cucumbers, chopped Eggs, Bacon, roasted Chicken, smoked Bleu Cheese with house Balsamic

Three Sisters Salad

..... \$14
Sweet Corn, roasted Winter Squash, Cannellini Beans, sliced Red Onions, and 80 Acres Basil, on a bed Scarlet Kale and Garden Rocket with White balsamic

Turkey Succotash

..... \$14
Oven roasted Turkey Breast, Sweet Corn, Lima Beans, Applewood smoked crumbled Bacon, Craisins, Goat Cheese on Local Field Greens with Raspberry Vinaigrette

Chicken Caesar Salad

..... \$14
Fresh chopped Romaine, diced Lemon Chicken, shaved Parmesan, Marble Rye Croutons with homemade Caesar dressing

sandwiches

Sandwiches come with choice of side

Chicago's Italian Beef Sandwich

..... \$14
Sliced Roast Beef, Au Jus, Green Peppers, Giardiniera on grilled Ciabatta Bun

Terrace Club

..... \$15
Black Forest Ham, smoked Turkey, Applewood smoked Bacon, sharp White Cheddar, house-made Guacamole, Chipotle Aioli, mixed greens, tomato on toasted Multigrain

Classic Chicken Salad Sandwich

..... \$14
Diced Chicken, Carrots, Chives, Celery, Lemon Aioli, Field Greens, Tomato, sharp White Cheddar on toasted Croissant

3 Grain Vegan Burger

..... \$14
Black Beans, Roasted Corn, Quinoa, Brown Rice, roasted Red Peppers, with Avocado Relish on toasted gluten-free Bun

Winter Veggie Melt

..... \$14
Grilled Onions, roasted Winter Squash, Avocado, sauteed Mushrooms with smoked Gouda on Ciabatta

soup

members get 10% discount | parties of 6 or more will be charged an 18% gratuity/service charge

Cream of Tomato Soup ...\$4 cup | \$8 bowl
Soup of the Day\$4 cup | \$8 bowl

sides

Grippo's plain or BBQ chips.....\$3

Fresh Fruit\$3

Side Salad\$3

children's selections

All children's selections served with applesauce and chips

Macaroni & Cheese.....\$6

Chicken Fingers\$8

Grilled Cheese.....\$7

Chicken Quesadilla\$8

Nathan's Hot Dog.....\$8

pastries & desserts

Assorted Scones\$4

Croissant.....\$4

Cinnamon Roll\$4

Cake of the Day\$6

beverages

Soft Drinks\$2

Coke, Diet Coke, Cherry Coke, Sprite, pink lemonade, iced tea, sweet iced tea, raspberry iced tea

Hot Tea\$4

Elmwood Fine Teas

Coffee\$2

Fair trade organic Guatemalan coffee by Oakley Artisan

Nitro Cold Brew.....\$3

Cold brew coffee charged with nitrogen to give it a rich, creamy head by *Oakley Artisan Roasters*

Make it an iced latte \$.50

Mocha, caramel, hazelnut, vanilla, vanilla caramel, mocha caramel, vanilla mocha

members receive free admission to ticketed exhibitions

Upgrade your exhibition ticket purchase to a membership and enjoy free exhibitions, discounts in the café and gift shop and member perks all year long.

become a member

Ask your server, visit our front desk or visit cincinnatiartmuseum.org to become a member of the art museum today.

about the artwork in the terrace café

Hunt Slonem

(American, b. 1951)

Bunny Wall

2012–16

oil on wood

Gift of Henry and Pat Shane

2020.169–195

Each day, before his first cup of coffee, New York artist Hunt Slonem paints a series of colorful and calligraphic bunny portraits that flow quickly from his memory and imagination through his brush and onto the canvas. Some have droopy ears, others have ears that stand at attention and bushy whiskers. Set within an old, salvaged frame, each has a unique personality and are a nod to Slonem's Post-Expressionistic and Pop Art style and his love of history and antiques.

Slonem's practice of "warm-up paintings", as he calls them, was inspired by Abstract Expressionist painter Hans Hoffmann (1880–1966) who created several small abstract paintings each morning in preparation for tackling larger projects. After learning that he was born in the Chinese zodiac's Year of the Rabbit, Slonem decided to paint bunnies. Slonem kept rabbits as pets during his childhood and has always loved them for their dynamism and independence. He adds, "If you're going to paint multiples, it seems right to do it with rabbits."

to our guests

The Terrace Café is committed to providing you with high-quality, responsibly-sourced, local food (when available) and using recyclable and compostable products. We hope you enjoy your time with us!