

WELCOME TO THE terrace café

salads & light fare

- Tabbouleh** \$10
Bulgur wheat, local heirloom tomatoes, local mint, scallions and toasted lemon zest, tossed together and served with warm pita bread
- Chips and Guacamole** \$8
Plantain chips, house made guacamole
- Heirloom Tomato Caprese** \$14
Local Heirloom tomatoes, fresh mozzarella, local basil, extra virgin olive oil, aged balsamic vinegar and black lava sea salt
- Watermelon and Prosciutto Salad** \$14
Field greens with watermelon, prosciutto, tomato, feta cheese, Local mint, pickled red onions, toasted pine nuts and charred orange vinaigrette
- Ginger Sesame Shrimp Salad** \$14
Roasted shiitake mushrooms, roasted red pepper, scallions, mango, snow peas, shaved red radish, crushed wasabi peas, marinated shrimp, butter lettuce and ginger sesame vinaigrette
- Cobb Salad** \$12
Field greens, tomatoes, cucumbers, scallions, avocado, hard boiled eggs, bacon, braised chicken, crumbled bleu cheese and balsamic vinaigrette
- sandwiches & more**
**Sandwiches come with choice of side.*
- *Bacon Jam Grilled Cheese** \$10
Cherrywood smoked bacon jam, tomato, sharp white cheddar, Sixteen Bricks French bread
- *Café Gyro** \$12
Shaved Lamb, house tzatziki sauce, feta cheese, pickled red onion, heirloom tomatoes, local mint, on warm pita bread
- Chicken and Prosciutto Flatbread** \$15
Braised chicken, prosciutto, fresh mozzarella, feta, roasted garlic, pickled red onion, roasted red pepper, and tomato. Finished with aged balsamic vinegar and local basil
- *Terrace Café Club** \$13
Mesquite smoked turkey, black forest ham, cherrywood smoked bacon, white cheddar, house guacamole, chipotle aioli, lettuce and tomato on toasted everything bread
- *Chicken Salad Sandwich** \$11
Braised chicken, carrots, scallions, celery, tossed in lemon aioli, with sharp white cheddar, lettuce and tomato, on a toasted croissant
- Bacon, Egg and Cheese Croissant** \$6
Thick cut cherrywood bacon, scrambled eggs, sharp white cheddar, and maple infused brown mustard, on a toasted croissant
- Braised Short Rib Ramen** \$15
Miso-Ginger broth, scallions, roasted shiitake mushrooms, jalapeño peppers, and snow peas, with braised beef short ribs and Soba noodles

soup

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

sides

- Kettle Chips** \$3
Seasonal Fruit \$3
Side Salad \$3

children's selections

All Children's Selections served with applesauce and chips.

- Hotdog** \$5
Grilled Cheese \$5
Macaroni and Cheese \$6
Chicken Fingers \$6

pastries & desserts

- Blueberry Scone** \$4
Croissant \$4
Raspberry & Cream Cheese Croissant \$5
Coffee Cake \$4
Cinnamon Roll \$4
Fresh Baked Cookie \$1
Chef's Choice \$6

beverages

- Soft Drinks** \$2
Coke, Diet Coke, Cherry Coke, Sprite, pink lemonade, iced tea, sweet iced tea, raspberry iced tea
- Hot Tea** \$4
Tea Forté, a selection of fine teas in silk infusers
- Coffee** \$2
Fair trade organic Peruvian coffee by *Oakley Artisan Roasters*
- Nitro Cold Brew Coffee** \$3
Cold brew coffee charged with nitrogen to give it a rich, creamy head by *Oakley Artisan Roasters*
Make it an iced latte \$1.50
Mocha, caramel, hazelnut, cinnamon, dulce de leche, vanilla, butter pecan, vanilla caramel, mocha caramel, vanilla mocha, mint mocha

Members get 10% discount.

Parties of 6 or more will be charged an 18% gratuity/service charge.

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About the artwork in the terrace café

Hunt Slonem (b. 1951)

United States

Bunny Wall

2012–16

oil on wood

Lent by Henry and Pat Shane



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."

Dale Chihuly (b. 1941)

United States

Cobalt, Cerulean, Purpura and Oxblood Persian Installation

1993

blown glass

The Nancy and

David Wolf Collection

2016.132a-k



Dale Chihuly began creating "Persians" in the early 1980s. The series grew out of his desire to create unprecedented forms in glass. Believing that these colorful, exuberant shapes, which vary wildly in contour and size, conjured the multi-sensory experience of visiting historic and exotic lands, Chihuly dubbed them Persians. This 11-piece composition was designed for the home of collectors Nancy and David Wolf following Chihuly's 1993 visit to Cincinnati.

Dale Chihuly may be the most well-recognized glass artist working today. In the late 1960s, he was awarded a grant to study and work at the prestigious Venini factory on the island of Murano, in Venice, Italy. He was the first American to gain access to the secrets of Venetian glass blowing. Upon his return to America, he co-founded the Pilchuck School of Glass in Seattle. Utilizing Venetian techniques and the model of teamwork that he had observed, he revolutionized the American studio glass movement.