

WELCOME TO THE terrace café

salads & light fare

Grilled Salmon Avocado Salad..... \$14

Grilled salmon, romaine, cucumbers, heirloom tomatoes, red onions, feta, kalamata olives with housemade herbed balsamic

Crunchy Cran-Orange Salad \$13

Mandarin and blood oranges, fresh fennel, dried cranberries, local field greens, romaine, red cabbage, carrots, cucumbers topped with crispy chow mein noodles and sesame citrus vinaigrette

Add chicken or salmon \$4

Chicken Caesar Salad \$13

Fresh chopped romaine, diced lemon chicken, grated parmesan cheese, marble rye croutons with housemade Caesar dressing

Southwest Pasta Salad \$13

Mixed field greens, seasoned farfalle, sweet corn, black beans, cherry tomatoes, sweet peppers, scallions, cotija cheese with chili lime vinaigrette

Add chicken or salmon \$4

Cobb Salad \$14

Mixed greens, avocado, tomatoes, cucumbers, chopped eggs, bacon, roasted chicken, smoked bleu cheese with house balsamic dressing

sandwiches

Sandwiches come with choice of side

Terrace Club..... \$14

Applewood smoked ham, smoked turkey, bacon, sharp white cheddar, house guacamole, chipotle aioli, lettuce, tomato on toasted multigrain

Chicken Salad \$13

Diced chicken, carrots, scallions, celery, lemon aioli, lettuce, tomato, sharp white cheddar on toasted croissant

Three Grain Vegan Burger \$13

Black beans, roasted corn, bulgar quinoa, brown rice, brown rice, roasted red peppers, pesto on toasted vegan gluten free bun

Roasted Vegetable & Hummus Club..\$13

Roasted portobello mushroom, local squash, zucchini, sliced tomato, mélange of sweet peppers and onions, with homemade hummus on multigrain bread

Sausage, Egg & Cheese Croissant..... \$12

Herbed breakfast sausage patty, local eggs, sharp white cheddar, and maple butter on toasted croissant

Chipotle Chicken Cheesesteak \$14

Sliced grilled chicken, sauteed onions and peppers, chipotle aioli, with white cheddar on a hoagie roll

soup

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

Soup of the Day\$4 cup | \$8 bowl

sides

Grippo's plain or BBQ chips.....\$2

Fresh Fruit\$3

Side Salad\$3

children's selections

All children's selections served with applesauce and chips

Macaroni & Cheese.....\$6

Chicken Fingers\$7

Grilled Cheese.....\$6

Chicken Quesadilla\$7

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

Tea Forté, a selection of fine teas in silk infusers

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 get 10% discount

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

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.”

Dale Chihuly
(American, b. 1941)

**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.

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!