

WELCOME TO THE terrace café

salads & light fare

Cobb Salad \$14
Mixed greens, avocados, tomatoes, cucumbers, chopped eggs, scallions, bacon, roasted chicken, smoked blue cheese, & house white balsamic dressing

The Harvest \$14
Mix of kale, brussel sprouts, Napa cabbage, radicchio, Fuji apple, dried cranberries, feta cheese served with raspberry vinaigrette

Pomegranate, Pear, & Pistachio Salad \$14
Romaine, Bartlett pears, pomegranate arils, diced red peppers, julienned red onions, goat cheese, pistachio served with pomegranate vinaigrette

Chicken Caesar Salad \$14
Chopped hearts of romaine, diced lemon chicken, shredded parmesan, home made marble rye croutons with house made Caesar dressing

Roasted Mushrooms & Radicchio Salad \$14
Roasted wild mushrooms, chopped radicchio, local field greens, marinated olives, crumbled feta cheese served with homemade balsamic dressing

sandwiches

Sandwiches come with choice of side

Panini Caprese \$13
Fresh mozzarella, 80 Acres Basil, heirloom tomatoes, pesto on Italian flatbread

Chicken Salad \$14
Diced chicken, carrots, scallions, celery, lemon aioli, sharp cheddar, lettuce, tomato, toasted croissant

Terrace Club..... \$14
Applewood smoked ham, smoked turkey, bacon, white cheddar, house guacamole, chipotle aioli, lettuce, tomato, toasted multi grain bread

Classic Reuben \$14
Allen Brothers corned beef, Swiss cheese, sauerkraut, Thousand Island on rye bread

Meatball Sub \$14
Italian meatballs, provolone, marinara, shredded parmesan on hoagie bun

Three-Grain Vegan Burger \$14
Black beans, roasted corn, bulgar quinoa, brown rice, roasted red peppers, pesto on gluten free bun

soup

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

appetizer

Vegetable Samosas (2)\$8
A classic South Asian turnover pastry stuffed with spiced potato and peas and served with date tamarind sauce and mint cilantro chutney

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

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 \$5.50

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."

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!