

WELCOME TO THE terrace café

salads & light fare

Hearts of Palm Salad \$14

Local field greens, hearts of palm, artichokes, hot house cucumbers, avocado, cherry tomatoes, with lemon herbed vinaigrette.

Southwest Salad \$14

Mix of romaine, local field greens, sweet corn kernels, red bell pepper, cherry tomatoes, red onion, black beans, cotija cheese, pepitas with avocado vinaigrette.

Chicken Caesar Salad \$14

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

Apple Walnut Salad \$14

Field greens, Fuji apples, crumbled bleu cheese, candied walnuts, raisins, red onion with house balsamic vinaigrette.

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 \$14

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

Chicken Bacon Ranch Wrap \$14

Seasoned chicken, crisp applewood bacon, chopped romaine, tomatoes, ranch dressing on tomato tortilla wrap.

Panini Caprese \$14

Fresh mozzarella, 80 Acres basil, heirloom tomatoes, pesto on Italian flatbread.

Smoked Gouda Grilled Cheese \$14

Smoked gouda, homemade bacon bourbon jam on Texas toast.

soup

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

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

appetizer

Charcuterie & Cheese Board\$14

Chef's selection of meats and cheeses, whole grain mustard, cornichons, and fig jam.

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

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 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!