WELCOME TO THE terrace café

salads & light fare

Strawberry & Steak Salad .................. $13
Grilled flank steak, fresh strawberries, julienne red onion, crumbled bleu, romaine lettuce, toasted walnuts with housemade balsamic vinaigrette

Citrus Almond Salad ....................... $12
Medley of mandarin orange, blood orange, field greens, hot house cucumber, julienne red onions, slivered almonds, basil chiffonade with preserved lemon-honey vinaigrette

Chicken Caesar Salad .................... $13
Fresh chopped romaine, diced lemon chicken, grated parmesan cheese, marble rye croutons with housemade Caesar dressing

Pear, Date & Walnut Salad .................. $13
Field greens, toasted walnuts, sliced Medjool dates, julienne bartlett pears, gorgonzola with white balsamic vinaigrette

Cobb Salad .................................. $12
Mixed greens, avocado, tomatoes, cucumbers, chopped eggs, bacon, roasted chicken, smoked bleu cheese with house balsamic dressing

sides

Hen of the Woods Potato 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 ........................ $7
Grilled Cheese .......................... $6
Nathan’s Hot Dog ....................... $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 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

Grab & Go

Hen of the Woods Potato Chips ...... $3
Sea Salt, Buttermilk & Chives, Chile Con Queso
Sabra Guacamole Snack Pak ............ $6
Olli Genoa Fontina Snack Pak ........... $6

members get 10% discount

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