salads & light fare

Avocado-Mango Salad............. $14
Hass avocado, local field greens, fresh mango, green onions with chilli lime vinaigrette

Watermelon Strawberry Caprese Salad.. $14
Field greens, watermelon, strawberries, crumbled feta, 80 acres basil served with herbed balsamic vinaigrette

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

Tuscan Tortellini Salad.............. $14
Baby spinach, chopped romaine, tri color tortellini, sun dried tomatoes, salami, kalamata olives served with dark balsamic vinaigrette

Cobb Salad .................................. $12
Mixed greens, avocados, tomatoes, cucumbers, chopped eggs, scallions, bacon, roasted chicken, smoked blue cheese, and house white balsamic dressing

sides

Grippo’s plain or BBQ chips........ $3
Fresh Fruit.......................... $3
Side Salad........................... $3

children’s selections

Macaroni & Cheese.................... $6
Chicken Fingers ..................... $8
Grilled Cheese....................... $7
Quesadilla........................... $7

pastries & desserts

Assorted Scones ....................... $4
Croissant............................. $4
Cinnamon Roll......................... $4
Cake of the Day....................... $6

sandwiches

Sandwiches come with choice of side

Classic Falafel......................... $13
Chickpea & broad bean croquettes stuffed in pita pocket with romaine, local tomatoes, persian cucumber, tahini, and Greek yogurt with dill

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

Grilled Caprese ....................... $14
Fresh mozzarella, 80 acres basil, local tomatoes, pesto, balsamic drizzle on ciabatta

BBQ Pulled Pork ....................... $14
Smoked pulled pork, house made barbeque sauce, fresh slaw on potato bun

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

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
about the artwork in the terrace café

Hunt Slonem
(American, b. 1951)

Bunny Wall
2012–16

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.

Dale Chihuly
(American, b. 1941)

Cobalt, Cerulean, Purpura and Oxblood
Persian Installation
1993

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.

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!