welcome to the terrace café

salads & light fare

Avocado-Mango Salad......\$14

Hass avocado, local field greens, fresh mango, green onions with chili 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

sandwiches

Sandwiches come with choice of side

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

soup

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

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	
Quesadilla	\$7

pastries & desserts

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

beverages

Hot Tea\$4 Tea Forté, a selection of fine teas in silk infusers

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

Dale Chihuly

(American, b. 1941)

Cobalt, Cerulean, Purpura and Oxblood Persian Installation

blown glass The Nancy and David Wolf Collection 2016.132a–k 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 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!