

WELCOME TO THE terrace café

salads & light fare

Quinoa Salad \$14

Black & Scarlet Kale with Arugula, Quinoa, sun dried Turkish Apricots, Pomegranate Arils, toasted Pecans, and White Balsamic Vinaigrette.

Chicken Caesar Salad \$14

Fresh chopped Romaine, diced Lemon Chicken, grated Parmesan Cheese, Marble Rye Croutons with homemade Caesar's dressing.

Steak & Delicata Squash \$14

Grilled Steak, roasted Delicata Squash, local field greens, scarlet Kale, Goat Cheese, with Pomegranate Arils and Dark Balsamic Vinaigrette.

Pseudo Waldorf \$14

Local greens, Gala Apples, Candied Walnuts, Grapes, Craisins, with Champagne 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, brown rice, roasted red peppers, with avocado relish on toasted gluten free bun.

Bocadillo de Pollo \$14

Grilled chicken breast, Prosciutto, local greens, tomato, peppadew tapenade, garlic aioli, on Ciabatta bun.

Bocadillo de Verduras \$14

Fresh Mozzarella, grilled vegetables (zucchini, yellow squash, mushrooms, sun dried tomato jam on a Telera roll.

Mixto \$14

Smoked Gouda, grilled Black Forest Ham, Dijon on pressed Ciabatta Bun.

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 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!