

WELCOME TO THE terrace café

salads & light fare

Terrace Cobb\$14.50
Mixed greens, avocado, tomato, cucumber, chopped egg, bacon, roasted chicken, smoked bleu cheese with house balsamic dressing.

Quinoa Fattoush\$14.50
Romaine, Persian cucumber, watermelon radish, scallions, red pepper, parsley with pomegranate-sumac vinaigrette.

Chicken Caesar.....\$14
Fresh romaine, lemon chicken, parmesan cheese, croutons with homemade Caesar dressing.

Deconstructed Gyro\$14.50
Sliced gyro meat, romaine, grape tomato, red onion, feta with tzatziki dressing.

Avocado-Mango\$14.50
Haas avocado, local greens, fresh mango, green onion with chili lime vinaigrette.

Mandarin Orange Fennel\$14.50
Shaved fennel, field greens, mandarin orange, goat cheese, craisins, honey maple walnuts with strawberry vinaigrette.

sandwiches

Sandwiches come with choice of side

Terrace Chicken Salad.....\$14.50
Shredded chicken, carrots, scallions, celery, lemon aioli, lettuce, tomato, sharp white cheddar on toasted croissant.

Pastrami.....\$14.50
Hickory smoked pastrami, Swiss cheese, provolone, sauerkraut, whole grain Dijon aioli on sourdough marble rye.

Classic Caprese\$14.50
Fresh mozzarella, 80 acres basil, organic pesto, heirloom tomato, balsamic glaze on grilled ciabatta.

Bacon-Egg & Cheese\$13.50
Applewood smoked bacon, cage free eggs, sharp cheddar on toasted croissant.

Three Grain Vegan Burger \$14.50
Black beans, roasted corn, bulgar, quinoa, brown rice, roasted red peppers, tomato relish on gluten free bun.

Veggie Melt..... \$14
Tomato tortilla wrap, Boursin cheese spread, mixed greens, roasted veggies, and portobello mushrooms.

Terrace Club\$14.50
Black forest ham, smoked turkey, applewood smoked bacon, sharp white cheddar, house guacamole, chipotle aioli, lettuce, tomato on multigrain.

soup

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

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

sides

Grippó’s plain or BBQ chips..... \$3

Fresh Fruit \$3

Side Salad \$3

children’s selection

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

Jumbo Cookie \$3

Cake of the Day \$6

beverages

Soft Drinks \$3
Coke, Diet Coke, Cherry Coke, Sprite, pink lemonade, iced tea, sweet iced tea, raspberry iced tea

Hot Tea \$4
Elmwood Fine Teas

Coffee \$2.50
Fair trade organic Guatemalan coffee by Oakley Artisan

Nitro Cold Brew..... \$4
Cold brew coffee charged with nitrogen to give it a rich, creamy head by *Oakley Artisan Roasters*
Make it an iced latte \$5.00
Mocha, caramel, vanilla hazelnut, 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!