

SOUP & SALAD

SOUP OF THE DAY

ask your server for today's selection \$6

FRESCO SALAD

mixed greens, pickled red onion, cucumber, grape tomato, carrot curls, choice of dressing \$6.5

CLASSIC CAESAR

romaine, shaved parmesan, brioche crouton, caesar dressing \$8.5

BERRY & BLEU SALAD

petite greens, strawberries, blueberries, pickled onion, carrots blue cheese \$10

FARMHOUSE SALAD

romaine, tomato, chopped bacon, avocado, roasted corn with poblano peppers, crispy onion \$11.5

ADD TO ANY SALAD

- + grilled chicken breast \$7
- + marinated steak \$8
- + sauteed shrimp* \$8
- + corn crusted shrimp \$8

dressings: balsamic vinaigrette, citrus vinaigrette, ranch, bleu cheese, poppy seed vinaigrette

BY HAND

FRESCO BURGER*

8oz grilled ground chuck, brioche bun, lettuce, tomato, red onion choice of french fries or Summer slaw \$14

additions
cheddar, smoked gouda, pepperjack, bacon, avocado, \$1.5 each

BACON BOURBON CHICKEN

chicken breast, bourbon glaze, pepperjack cheese, bacon, crispy onion, brioche bun. choice of french fries or summer slaw \$16

STREET TACOS

marinated steak or corn crusted shrimp*, mango pineapple salsa, avocado, flour tortilla, chili lime crema. choice of french fries or summer slaw \$15.5

STARTERS

SPINACH QUESO DIP

warm queso with spinach and artichokes. Served with corn tortilla chips and celery \$9

ZUCCHINI FRIES

lightly breaded, parmesan, roasted garlic aioli \$8

MARGARITA FLATBREAD

grape tomato, garlic, evoo, fresh mozzarella, grilled flatbread, basil pesto drizzle \$11

LUMP CRAB CAKE

roasted red pepper aioli \$12.5

CITRUS SHRIMP*

grilled shrimp skewers, citrus glaze, lime, creole remoulade \$11

BUFFALO CAULIFLOWER

breaded florets, buffalo sauce, bleu cheese, celery \$7.5

PEPPER STEAK FLATBREAD

marinated steak, red pepper, onion, marinara, pepper jack cheese, grilled flatbread \$16

MAIN DISHES

*main dishes get your choice of two sides
fresh season vegetables, ancient grains and kale,
roasted parmesan potatoes, french fries*

CITRUS GLAZED SALMON

grilled 6oz norwegian salmon, citrus glaze \$25

CHIPOTLE BBQ PORK RIB EYE

grilled 8oz pork rib eye steak, chipotle bbq sauce \$23

CHICKEN CAPRESE

seasoned twin breasts of chicken, herb roasted tomatoes, fresh mozzarella, balsamic drizzle \$21

CRAB STUFFED SHRIMP*

five shrimp, crab stuffing, bacon, lemon garlic butter \$27

ISLAND CHICKEN

grilled breasts of chicken, chili lime rub, mango pineapple salsa \$23

LUMP CRAB CAKES*

twin house made lump cakes, roasted pepper coulis \$28.5

LAND & SEA*

grilled 6oz sirloin steak and shrimp skewer, garlic butter sauce \$29

FAVORITES

CHICKEN PARMESAN

chicken breast, seasoned panko, fresh mozzarella, penne, marinara, parmesan \$22

SUMMER PASTA

penne pasta, zucchini, yellow squash, grape tomato, red onion, sun dried tomato pesto oil \$16
+ grilled chicken breast \$7 +grilled shrimp* \$8

ANCIENT GRAIN BOWL

ancient grains of quinoa, red and brown rice, black barley, kale, roasted corn with poblano pepper, avocado, tomato, red pepper, red onion, chimmichurri drizzle \$15
+marinated steak \$8 +corn crusted shrimp \$8

***CONSUMER ADVISORY** - consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illness