

bresca

• MENU •

BREAKFAST & BRUNCH

AVOCADO TOAST WITH POACHED EGG / 14

Two slices toasted multigrain bread, smashed avocado, prosciutto, butter lettuce, and cherry tomatoes topped with two poached eggs. Served with seasonal fresh fruit.

BAKED GREEN EGGS WITH TOASTED CROSTINI / 16

Two soft baked eggs in creamy greens with cremini mushrooms, sprinkled with gruyere, and served with toasted crostini. Served with seasonal fresh fruit.

BERRY GREEN SMOOTHIE BOWL / 10

Locally grown spinach, strawberry, blueberry, banana smoothie topped with berries, kiwi, toasted coconut, and almond chia granola

TOASTED PISTACHIO MUESLI / 10

Topped with sliced apple and fig, served with your choice of almond or coconut milk

BRIOCHE FRENCH TOAST / 13

Topped with vanilla creme fraîche and fresh berry compote

CHICKEN AND WAFFLE SLIDERS / 18

Three sliders - buttermilk brined crispy fried chicken, topped with a fried egg in between two waffles and a side of spicy maple syrup. Served with seasonal fresh fruit.

LIGHT FARE

HUMMUS / 11

Classic chickpea hummus topped with EVOO and toasted garlic. Served with warm pita.

TUNA POKE / 13

Wild rice, avocado, seaweed and sesame seeds.

CHARCUTERIE BOARD / 25

Local cheeses (3), cured meats (3), dried apricots, figs, toasted almonds, honey, olives, toasted crostini

HEIRLOOM TOMATOES & BURRATA / 9

Locally grown tomatoes, burrata, fresh basil drizzled with a balsamic reduction and served with crostini.

GOAT CHEESE, FIG & PROSCIUTTO FLATBREAD / 13

Grilled flatbread, prosciutto, fig, arugula, goat cheese

SOUPS & SALADS

LEEK SOUP / 8

Topped with crispy shoe string potatoes and herbs

NEW ENGLAND CLAM CHOWDER / 9

Classic clam chowder topped with crispy bacon

KALE CAESAR / 11

Chopped kale, parmesan, oven baked garlic croutons, caesar dressing

ROASTED BEET SALAD / 10

Roasted beets, whipped goat cheese and toasted walnuts on a bed of arugula drizzled with our house made balsamic vinaigrette

MARKET CHOPPED SALAD / 15

Mixed greens, cucumbers, cherry tomatoes, red onion, carrots with grilled chicken and our house made Italian vinaigrette

SANDWICHES

GRILLED BURGER / 12

Grilled grass fed beet burger on a toasted brioche bun topped with lettuce, tomato, cheddar cheese and herbed aioli served with a side of sweet potato fries

WALDORF CHICKEN SALAD SANDWICH / 10

Free-range, organic chicken, red onions, apples, grapes, cranberries, and slivered almonds dressed in a savory greek yogurt with Boston lettuce in between multigrain bread served with our house made vegetable chips

ROASTED SWEET POTATO APPLE HAM SANDWICH / 10

Honey baked ham, rosemary roasted sweet potatoes, caramelized onions, melted cheddar cheese and honey mustard in between toasted marbled rye served with a side of our house made vegetable chips

RAINBOW VEGETABLE SANDWICH / 9

Multigrain ciabatta roll, roasted red pepper hummus, tomatoes, shredded carrots, yellow bell pepper, spinach, alfalfa sprouts and shredded purple cabbage served with a side of sweet potato fries

MAIN PLATES

MAPLE SOY GLAZED SALMON / 15

served with roasted sweet potatoes, butternut squash, gold potatoes, onions and bell peppers

LEMONY ARTICHOKE PASTA / 12

Crispy artichokes, fusilli pasta in an asparagus pistachio pesto

CRISPY BREADED PORK CUTLET / 13

served on a bed of lemony kale, radicchio, snap pea and avocado salad

HONEY GARLIC SHRIMP / 14

honey, ginger and soy glazed shrimp served on a bed of brown rice

OVEN ROASTED HALF CHICKEN / 18

Herb roasted half chicken served with a vegetable quinoa pilaf

DESSERT

MOLTEN CHOCOLATE CAKE / 8

Soft cake with warm dark chocolate center topped with vanilla ice cream

WARM APPLE CRISP / 8

Perfectly baked apples under a crunchy brown sugar oat topping served with salted caramel ice cream

SKILLET CHOCOLATE CHIP COOKIE / 8

Warm chocolate chip cookie topped with vanilla ice cream

THANK YOU FOR DINING AT FRESCÁ

Please inform us of any dietary restrictions or allergies. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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• DRINK MENU •

GREEN MONSTA SMOOTHIE / 5

Spinach, mango, pineapple, banana, and almond milk

NEWBERRY SMOOTHIE / 5

Blueberries, strawberries, blackberries, banana, Greek yogurt, and almond milk

FRESH SQUEEZED ORANGE JUICE / 3

LEMON ICED TEA / 3

with fresh squeezed lemon and mint leaves

ITALIAN SODA / 3

sparkling water with your choice of: cherry lime, grapefruit, passion fruit, peach, pomegranate, red raspberry or strawberry infusion

ICED TEA / 2

Black or Green tea

HOT TEA / 2

Black, chamomile, english breakfast or green tea

COFFEE (HOT OR ICED) / 2

Fresh ground coffee beans from Boston's local Equal-Exchange Café

COCKTAILS

MIMOSA / 8

Fresh squeezed orange juice and sparkling wine

FRESCÁ BLOODY MARY / 8

Tomato juice, lemon juice, and vodka garnished with cherry tomatoes, sweet peppers, herbs, and spices

FRESCÁ MULE / 10

Ginger beer and vodka with muddled blueberries, cucumber, mint and fresh lime juice

BOSTON TEA PARTY / 10

House infused honey peach tea, vodka, tequila, rum, triple sec, gin

CAPE CODDER / 10

Lime infused vodka and cranberry juice

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