



\$5 'fresco fives' late night menu

served 9-11 pm thursdays

10 pm-midnight fridays & saturdays

midnight breakfast sandwich

shaved Nueske's ham, poached egg*

parmesan mornay sauce, local micro greens,

fresh croissant

asparagus & frisee salad

grilled asparagus, frisee, mixed greens,

poached egg*, bacon lardon, toasted panko,

basil vinaigrette

pulled pork sliders

three bbq minis, fresh slaw

homemade hummus

farmers' market vegetables, grilled pita

tarragon chicken salad on toasted rye

three open-faced minis, micro greens

prince edward island mussels

white wine, saffron, shallot,

dijon cream sauce

risotto cakes

veggies change with the season, ask your server

ricotta gnocchi

seasonal vegetables, brown butter herb cream

buttermilk beignets

milk chocolate center, vanilla creme anglaise

mint panna cotta

fresh mint

gail ambrosius dark chocolates

assorted flavors, handmade in madison

*whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

an 18% gratuity may be added to groups of six or more.



just a few of our beverages

bottled beer

\$4.75

bell's oberon | ale asylum madtown nutbrown ale
capital brewery wisconsin amber | capital brewery supper club goose
island honker's ale | new glarus spotted cow
clauthaler (non-alcoholic) | miller lite (\$4.00)

wines by the glass

⑤ rotating selection of \$5 glass wines,
please ask your server

segura viudas cava	\$ 6.00
villa grande prosecco	\$ 9.25
aveleda fonte vinho verde	\$ 5.50
willakenzie pinot gris	\$11.25
omaka springs estates sauvignon blanc	\$ 9.25
stanley lambert pristine chardonnay	\$ 7.50
clos pegase 'mitsuko's vineyard' chardonnay	\$11.00
elsa bianchi torrontes	\$ 6.75
c.g. di arie rose	\$11.00
helfrich gewurztraminer	\$ 9.25
schloss vollrads riesling	\$ 9.75
fess parker 'parker station' pinot noir	\$ 9.50
windsor sonoma pinot noir	\$11.75
parducci 'sustainable red'	\$ 8.25
santa ema reserve merlot	\$ 8.25
punto final malbec	\$ 7.50
kokomo zinfandel	\$11.00
broquel cabernet sauvignon	\$10.50

fresco cocktails

all cocktails \$ 8.00

permanent collection

- ⑤ st germain sparkler elderflower, lavender, sparkling wine
- ⑤ clementine ginger fizz clementine vodka, spicy ginger soda
- ⑤ grapefruit gimlet vodka, grapefruit, fresh lime, simple syrup
- ⑤ lemongrass collins gin, lemongrass simple syrup, fresh lemon, club soda
- ⑤ barn burner 360 eco vodka, tomato mountain farm spicy bloody mary mix

special exhibit – limited quantities made daily

cucumber caipirinha sugarcane rum, fresh cucumber, lime, club soda
strawberry basil mojito sugarcane rum, strawberry, mint, lime, basil, seltzer
watermelon cucumber margarita watermelon, cucumber, tequila, orange

the fresco fives

beverages marked with a ⑤ are just \$5
from 9pm to 11pm thurs & 10pm to midnight fri & sat