

# PECAN SQUARE CAFÉ

## LUNCH

Smoked Tarama Dip *trout roe, vegetables, flatbread* ~ 18

Oeufs Mayonnaise *poached bay shrimp, dill* ~ 10

Zucchini Fritto *anchovy green goddess* ~ 14

Mortadella & The Salumeria Plate ~ 23

Foie Gras Mi-Cuit *sherry gelée, toast* ~ 28

Local Lettuces *moscatel vinaigrette, soft herbs* ~ 14

Provençal Salad *tuna confit, blanched vegetables, chicories, olive vinaigrette* ~ 23

Chilled Snow Crab Salad *cucumber, sugar peas, tarragon aioli* ~ 24

Goat Milk Ricotta Agnolotti *dandelion greens, brown butter, whey* ~ 26

Handcut Tagliatelle *spring pesto, chili crunch* ~ 24

Kale & Sausage Pizza *Fontina, Bianco tomato, salt cured olive, confit garlic, fennel flowers* ~ 21

New Potato & Taleggio Pizza *parmesan cream, spring onion, thyme* ~ 20

Fruitful Hill Golden Squash Pizza *ricotta, squash blossoms, Texas Rose garlic* ~ 20

Daily Fish À La Plancha *spigarello, tarbais beans, aioli* ~ 44

Pork Shoulder Schnitzel *root vegetable slaw, caper aioli, spicy mustard* ~ 34

44-Farms Bavette Steak *anchovy butter, blistered green beans, salsa verde* ~ 39

## DAILY PRE FIXE ~ 45

Local Lettuces *moscatel vinaigrette, soft herbs*

Belle Vie Chicken *roasted greens, heirloom carrots, sauce verjus*

Chocolate Mousse *chantilly, sea salt, olive oil, honeycomb*

## Cocktails

### Café Spritz ~ 14

*daily recipe of citrus, herbs & spices with aperitif & sparkling wine*

### The Pink Moon ~ 16

*Texas vodka, Cocchi Americano rosa, Dimmi, lemon, Aperol sink*

### Bie's Knees ~ 16

*Aquavit, vodka, lemon & toasted fennel honey*

### 50/50 Martini ~ 17

*Equal parts Beefeater gin & Dolin dry vermouth, black lemon bitters & grapefruit oil*

### Westsider ~ 16

*Genever & agricole rum, mint & basil, lime*

### PSC Old Fashioned ~ 16

*Old Granddad bonded bourbon, demerara, pecan tincture, orange oil, cherry*

### Spring Mezcal Daisy ~ 16

*Rey Campero espadin, strawberry curaçao, lime, hibiscus & ginger salt*

### Scandinavian Sling ~ 16

*Brandy, Linie aquavit, Swedish punsch, Leopold cherry, pineapple, lime, Angostura & soda*

### Sotol & Soda ~ 15

*Marfa Spirit Co. Sotol, grapefruit cordial, rosemary tincture, Topo Chico*

### Sherry Julep ~ 15

*Manzanilla & Oloroso sherry, berries & mint, orange oleo*

### Slow Luck ~ 14

*Non-alcoholic cocktails are available with a substitution of Slow Luck non-alcoholic spirit*

## Beer

*Scrimshaw Pilsner, Fort Bragg ~ 7*

*Anchor Steam, San Francisco ~ 7*

*Sierra Nevada Pale Ale, Chico ~ 7*

*BFM √225 Saison, Switzerland ~ 15*

*Fairweather Cider, Austin ~ 7*

*Francois Sehedic Cidre, Brittany ~ 12*

*Lagunitas N.A. IPA, Santa Rosa ~ 7*

## Proud Mary Coffee

*Mill-King whole milk or*

*Minor Figures oat milk available*

*'Angel Wings' House Drip ~ 4*

*Single Origin French Press ~ 9*

*Espresso / Americano ~ 5*

*Cappuccino / Latte ~ 6*

## Steeping Room Tea

*Iced Green Texas Yaupon ~ 4*

*Loose Leaf Teapot ~ 6*

*assam black breakfast, mandarin green, milk oolong, chamomile & citrus or turmeric & ginger*

## Beverages

*Green Yaupon Arnold Palmer ~ 5*

*Strawberry Lemonade ~ 5*

*Fresh Orange or Grapefruit Juice ~ 5*

*Bawi Agua Fresca ~ 5*

*passion fruit or limón*

