

PECAN SQUARE CAFÉ

DINNER

Marinated Olives *preserved citrus, grilled hot peppers* ~ 9

Smoked Tarama Dip *trout roe, crudités, flatbread* ~ 20

Sweet Potato Fritters *aioli, brown butter vinaigrette* ~ 14

Chilled Snow Crab Salad *Hakurei turnip, pea tendrils, tarragon aioli* ~ 24

The Salumeria Lonza ~ 20

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

Local Lettuces *moscatel vinaigrette, soft herbs* ~ 14

Provençal Salad *tuna conserva, seasonal lettuces & vegetables, olive vinaigrette* ~ 24

Persimmon & Pantaleo *arugula, olive oil* ~ 15

Ribollita *white bean, kale, parmigiano, sourdough croutons* - 15

Butternut Squash Mezzaluna *brown butter, poppy seeds* ~ 25

Goat's Milk Tortelli *cima di rapa, whey, lemon* ~ 25

Handcut Parpadelle *mushroom & lamb sugo, gremolata* ~ 32

Sausage and Padrón Pepper Pizza *roasted Hatch chiles, Fontina, Bianco tomato, basil* ~ 26

La Ratte Fingerling Potato Pizza *Gorgonzola, elephant garlic, rosemary* ~ 24

Pizza Rosa *Louisiana shallot, Piave, pistachio, speck* ~ 24

Daily Fish *crispy rice, pea shoots, olives, salsa verde* ~ 38

Pork Schnitzel *kohlrabi & daikon slaw, caper aioli, spicy mustard* ~ 29

44-Farms Bavette Steak *sungold sauce choron, blistered Jimmy Nardello peppers* ~ 38

Grilled Pork Chop *cherry radishes, ambrosia apples, Francois Sehedic cidre* ~ 36

Braised Short Rib *kohlrabi puree, roasted cabbage, Bordelaise* ~ 38

Roasted Greener Pastures Chicken *charred pumpkin, sprigarello, sauce verjus* ~ half 36 / whole 72

Cocktails

Café Spritz ~ 14

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

Harvest Moon ~ 16

Texas vodka, Ambrosia Aperitivo, hibiscus, cinnamon, grapefruit, soda

Bie's Knees ~ 16

Aquavit, gin, Texas sour pear, honey, lemon, sparkling wine, thyme

50/50 Martini ~ 17

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

Blazin' Fury ~ 18

Venezuelan rum, Jamaican rum, spiced pineapple cordial, pecan orgeat, lime, habenero shrub

Papillon ~ 15

Uruapan Charanda rum, Averna, black pepper, turmeric, absinthe

PSC Old Fashioned ~ 16

Bonded bourbon, demerara, pecan tincture, orange oil, cherry

Fall Mezcal Daisy ~ 16

Rey Campero espadin, tequila, Texas pepper curaçao, lime, Calabrian chili salt

Normandy Sour ~ 18

Calvados, Amaro Nonino, Texas apple butter, lemon, egg white

Slow Luck ~ 14

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

Beer

Scrimshaw Pils, Fort Bragg ~ 7

Texas Beer Co. Pecos Amber Lager, Taylor ~ 7

Sierra Nevada Pale Ale, Chico ~ 7

Duchesse de Bourgogne, Belgium ~ 18

BFM √225 Saison, Switzerland ~ 15

Fairweather Cider, Austin ~ 7

Francois Sehedic Cidre, Brittany ~ 12

Lagunitas N.A. IPA, Santa Rosa ~ 7

Champagne and Sparkling

William Chris Petillant Natural Rosé
HIGH PLAINS, TEXAS ~ 15/58

Alice 'Osé' Rosé Brut Nature
VENETO, ITALY ~ 16/60

Thevenet & Fils Blanc de Blancs Brut
BURGUNDY, FRANCE ~ 18/66

Les Tetes 'Au Bois Dormant' Brut
LOIRE VALLEY, FRANCE ~ 22/84

Rosé & Orange

Benjamin Taillandier Cinsault, Syrah 'Six Roses'
LANGUEDOC-ROUSSILLON, FRANCE 2021 ~ 14/52

Swick Wines Grenache, Mourvèdre 'City Nights'
COLUMBIA VALLEY, WASHINGTON 2021 ~ 16/60

Fabbrica Di San Martino Sangiovese 'Rosaspina'
TUSCANY, ITALY 2019 ~ 18/68

Cantina Marilina Grecanico 'Sikele'
SICILY, ITALY 2020 ~ 15/58

White

Ott Gruner Veltliner 'Am Berg'
WAGRAM, AUSTRIA 2021 ~ 16/62

Tablas Creek Grenache Blanc 'Patilan Blanc'
PASO ROBLES, CALIFORNIA 2019 ~ 16/62

Brendel Sauvignon Blanc
NAPA VALLEY, CALIFORNIA 2019 ~ 18/68

Eyrie Vineyards Chardonnay
DUNDEE, OREGON 2020 ~ 19/72

Patrice Rion Chardonnay
BURGUNDY, FRANCE 2019 ~ 22/84

Red

Melarie 'Tandem' Grolleau, Cabernet Franc
LOIRE VALLEY, FRANCE 2020 ~ 16/60

Niepoort Baga 'Drink Me Nat Cool'
BAIRRADA, PORTUGAL 2020 ~ 17/64

Bruno Verdi Croatina, Barbera, Uva Rara 'Buttafuoco'
OLTREPO PAVESE, ITALY 2020 ~ 18/68

Maysara Pinot Noir 'Jamsheed'
MCMINNVILLE, OREGON 2014 ~ 19/74

Roman Ceremony Cabernet Sauvignon
SANTA YNEZ VALLEY, CALIFORNIA 2021 ~ 23/88

