

PECAN SQUARE CAFÉ

BRUNCH

Pecan Sticky Bun ~ 8

Marinated Olives *citrus, hot peppers* ~ 9

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

Tangerine & Pantaleo *arugula, olive oil* ~ 15

Local Lettuces *moscatel vinaigrette, soft herbs* ~ 14

Handcut Pappardelle *lamb sugo, green olives, gremolata* ~ 32

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

Grilled Kale Sausage Pizza *Bianco tomato, Fontina, black olives* ~ 26

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

Broccoli Pizza *Louisiana shallots, Piave, Pine nuts* ~ 24

Add an Egg ~ 3

Grilled Kale Sausage and Eggs *soft scrambled eggs, Pecorino Romano* ~ 23

Chickpea Crepe Suzette *goat's milk ricotta, Grand Marnier* ~ 18

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

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

44-Farms Steak and Eggs *new potatoes, salsa verde, olives* ~ 35

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

Cold Brew ~ 5

Steeping Room Tea

Iced Green Texas Yaupon ~ 4

Loose Leaf Teapot ~ 6

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

Beverages

Green Yaupon Arnold Palmer ~ 5

Hibiscus Lemonade ~ 5

Fresh Orange or Grapefruit Juice ~ 5

Bawi Agua Fresca *passion fruit or limón* ~ 5

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

French Dispatch~ 17

White rum, Cognac, pineapple orange, rosemary, lemon,
Velvet Falernum

Sherry Bloody Mary ~ 15

Texas vodka, tomato juice, sherry, basil-infused ver jus,
lemon, PSC pickles & olives

Beer

Scrimshaw Pilz, Fort Bragg ~ 7

Texas Beer Co. Pecos Amber Lager, Taylor ~ 7

Sierra Nevada Pale Ale, Chico ~ 7

Duchesse de Bourgogne, Belguim ~ 18

Champagne and Sparkling

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

Meinklang 'Prosa' Rosé
NEUSIEDLERSEE, AUSTRIA ~ 16/60

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

White

Peter Lauer Riesling 'Barrel X'
MOSEL VALLEY, GERMANY 2021 ~ 20/78

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

Domaine Des Ardoisières Jacquère 'Silice'
SAVOIE, FRANCE 2020 ~ 24/92

Papillon ~ 15

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

PSC Old Fashioned ~ 16

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

Winter Mezcal Daisy ~ 16

Rey Campero espadin, tequila, carrot, Fresno chile, lime,
Calabrian chili salt

Normandy Sour ~ 18

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

Adonis ~ 15

Amontillado sherry, Cocchi di Torino, Cynar, Laphroaig

Slow Luck ~ 14

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

BFM √225 Saison, Switzerland ~ 15

Fable Farms 'Emanation' Cider, Vermont ~ 12

Lagunitas N.A. IPA, Santa Rosa ~ 7

Orange

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

Day Wines Viognier, Pinot Gris 'Tears of Vulcan'
CHEHALEM, OREGON 2021 ~ 23/88

Rosé

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

Railsback Frères Grenache, Mourvèdre 'Les Rascasses'
SANTA YNEZ VALLEY, CALIFORNIA 2021 ~ 17/64

Red

Melaric '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

William Chris Mourvèdre, Cabernet Sauvignon
'Relief Project III' TEXAS 2021 ~ 20/78

Maysara Pinot Noir 'Cyrus'
MCMINNVILLE, OREGON 2015 ~ 25/98

