

PECAN SQUARE CAFÉ

DINNER

Marinated Olives *citrus, hot peppers* ~ 9

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

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

Oeufs Mayonnaise *smoked trout roe, dill* ~ 10

The Salumeria Fioco ~ 20

Beef Carpaccio *arugula, parmigiano, horseradish, fried capers* ~ 22

Local Lettuces *moscatel vinaigrette, soft herbs* ~ 14

Tangerine & Pantaleo *arugula, olive oil* ~ 15

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

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

Goat's Milk Tortelli *Cima de rapa, whey, lemon* ~ 25

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

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

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

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

Daily Fish *crispy rice, rainbow chard, salsa verde* ~ 38

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

44-Farms Bavette Steak *roasted sunchokes, green garlic Béarnaise* ~ 38

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

Braised Short Rib *cauliflower puree, roasted cabbage, Bordelaise* ~ 40

Roasted Greener Pastures Chicken *charred delicata squash, chicory, 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

French Dispatch~ 17

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

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

Beer

Scrimshaw Pilz, 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

Fable Farms 'Emanation' Cider, Vermont ~ 12

Lagunitas N.A. IPA, Santa Rosa ~ 7

Champagne and Sparkling

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

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

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

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

White

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

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

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

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

