

PECAN SQUARE CAFÉ

dinner

April 2nd, 2024

Marinated Olives *citrus, hot peppers* ~9

Oeufs Mayonnaise *smoked trout roe, dill* ~10

Adagio Salumeria Soppresata ~20

Sweet Potato Fritter *brown butter aioli, sage* ~12

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

Chilled Snow Crab Salad *radish, celery heart relish, brioche* ~24

Bull's Blood Beets *Rio Star grapefruit, ricotta salata, hazelnut vinaigrette* ~12

Local Lettuces *moscatel vinaigrette, soft herbs* ~14

Minestrone di Cecci *spring pesto, parmesan broth, fried croutons* ~14

Goat's Milk Ricotta Cavatelli *rainbow chard, Adagio pancetta* ~24

Tagliarini al Ricci di Mare *Maine uni, chive* ~30

Spring Onion Pizza *Oro Bianco mozzarella di bufala, chili crisp* ~24

Sausage & Kale Pizza *Bianco tomato, Castelvetro olives, Fontina* ~26

44-Farms Cheeseburger *Quadrello di Bufala, caramelized onions, butterhead lettuce, dijonnaise, frites* ~25

Pork Schnitzel *kohlrabi remoulade, caper aioli, spicy mustard* ~29

Daily Fish *broccolini, fennel and preserved citrus salmoriglio* ~34

Grilled Pork Chop *charred cabbage, sauce Charcutière* ~36

44-Farms Bavette Steak *salsa di nocci, arugula, pecorino romano* ~40

Cocktails

Café Spritz ~16

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

Paper Moon ~16

1879 Vodka, Pierre Ferrand Yuzu Curaçao, Aperol, lemon

50/50 Martini ~17

Equal parts Ford's gin & Dolin dry vermouth,
black lemon bitters & grapefruit oil

Bie's Knees ~16

Aquavit, Ford's gin, Yellow Chartreuse, honey, absinthe rouge

Negroni Blanco ~17

Rey Campero espadin, Luxardo bitter bianco, Giffard triple
sec, Dolin dry vermouth

Beer

Scrimshaw Pils, California ~8

Paulaner Hefeweizen, Germany ~7

Meanwhile Secret Beach IPA, Texas ~9

Champagne and Sparkling

Gramona 'La Cuvee' 2017
CAVA ~16/60

Eyrie Vineyards 'Spark' Rosé
DUNDEE, OREGON ~17/64

Goutorbe Bouillot 'Reflets de Rivière' Brut
CHAMPAGNE ~28/108

White

Wagner-Stempel 'Gutswein' Riesling Trocken 2020
RHEINHESSEN, GERMANY ~14/52

Two Shepherds Vermentino 2021
RUSSIAN RIVER VALLEY, CALIFORNIA ~16/60

Brendel Sauvignon Blanc 2020
NAPA VALLEY, CALIFORNIA ~19/72

Tablas Creek 'Patelin' Grenache Blanc Blend 2022
PASO ROBLES, CALIFORNIA ~20/76

Martin Woods Chardonnay 2021
EOLA-AMITY HILLS, OREGON ~25/96

Orange

Danjou-Banessy 'SuperNova' 2022
LANGUEDOC- ROUSILLON, FRANCE ~18/90

Daisy Cutter ~18

Lalo tequila, housemade marmalade agave,
lime, Angostura, soda

Joie de Vivre ~15

Park 'Carte Blanche' VS Cognac, Palo Cortado sherry,
lemon, Cassis de Bourgogne, housemade orgeat

Texas Strawberry Daiquiri ~16

Bounty White rum, Fredricksburg strawberries, lime,
demerara

PSC Old Fashioned ~16

Old Forester bourbon, demerara, pecan tincture,
orange oil, cherry

Adonis ~15

Rubino vermouth, Palo Cortado sherry, Frangelico hazelnut
liqueur

BFM √225 Saison, Switzerland ~15

Shacksbury x MML 'Bad Boy' Cider, Vermont ~9

Lagunitas N.A. IPA, California ~7

Rosé

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

Red

Jean-Paul Dubost 'Lantignié' Gamay 2022
BEAUJOLAIS, FRANCE ~16/60

Casa Setaro 'Terramatta' Aglianico 2021
CAMPANIA, ITALY ~18/68

Cruse Wine Co. 'Monkey Jacket' Syrah Blend 2020
NORTH COAST, CALIFORNIA ~17/64

William Chris Vineyards 'Wanderer Relief IV'
Cabernet, Mourvèdre, Cinsault 2021 TEXAS ~20/76

Chateau Le Puy 'Duc des Nauves' 2021
CÔTES-DE-BORDEAUX, FRANCE ~22/84

Brooks Pinot Noir 2022
YAMHILL, OREGON ~24/92

