

PECAN SQUARE CAFÉ

dinner

July 8th, 2024

Marinated Olives *citrus, hot peppers* ~9

Oeufs Mayonnaise *smoked trout roe, dill* ~10

Adagio Salumeria Fiocco *melon, vincotto* ~16

Zucchini Fritti *green goddess* ~12

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

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

Andalusian Gazpacho *midnight Roma tomato, Marcona almonds, fried croutons* ~15

Grilled Eggplant Salad *sweet pepper, red wine vinaigrette, ricotta salata* ~14

Local Lettuces *moscatel vinaigrette, soft herbs* ~16

Hand-cut Maltagliati *Genovese basil pesto, chili crisp* ~22

Agnolotti dal Plin *sweet corn, Lira Rossa crescenza* ~24

Tomato Pizza *Parmigiano Reggiano, Sicilian oregano, white anchovy* ~24

Sweet Lesya Pepper Pizza *Oro Bianco feta, parsley* ~24

Sausage & Shishito Pizza *Hatch chili, Bianco tomato, fontina* ~26

44-Farms Cheeseburger *Quadrello di Bufala, caramelized onions, heirloom tomato, dijonnaise, frites* ~25

Pork Schnitzel *string bean remoulade, caper aioli, spicy mustard* ~32

Daily Fish *roasted Purple Orca potato, castelvetro olives, saffron and Basque chili beurre blanc* ~38

Grilled Pork Chop *charred peaches, pickled spring onion, mustard vinaigrette* ~38

44-Farms Bavette Steak *marinated Jimmy Nardello peppers, salsa rossa* ~42

Legacy NY Strip Steak for Two *choice of two sides, salsa verde* ~120

Braised Creamer Peas

crispy pancetta

~12

Rugosa Friulana

Summer Squash

walnut salsa di noci

~12

Heirloom Tomato

Pt Reyes Bay Blue cheese

~10

Hand-cut Frites

~7



Cocktails

Café Spritz ~14

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

Luna Verde ~14

1879 Vodka, basil syrup, Velvet Falernum, seasonal cucumber, lime & Richard's Rainwater

50/50 Martini ~16

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

Bie's Knees ~15

Ford's gin, Drambuie, spiced honey, lemon

Negroni Blanco ~15

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

Beer

Pilsner Urquell, Czech Republic ~8

Altstadt Hefeweizen, Fredricksburg ~6

Meanwhile Secret Beach IPA, Texas ~9

Champagne and Sparkling

Gramona 'La Cuvée' 2017
CORPINNAT, SPAIN ~16/60

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

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

White

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

Weszeli Grüner Veltliner 2021
KAMPTAL, AUSTRIA ~14/52

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

Two Shepherds Skin-Fermented Trousseau Gris 2022
WINDSOR, CALIFORNIA ~15/56

Daisy Buchanan ~14

LALO tequila, Texas peaches, housemade ginger syrup, lime

Joie de Vivre ~14

Park 'Carte Blanche' VS Cognac, housemade blackberry cordial, Palo Cortado sherry, lemon, orgeat

Texas Dino-Melon Daiquiri ~14

Bounty White rum, lime, Dino-melon syrup

PSC Old Fashioned ~15

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

Perfect Brooklyn ~15

Rittenhouse rye, Rubino vermouth, Cocchi extra dry vermouth, Maraska maraschino, China-China amer

BFM √225 Saison, Switzerland ~15

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

Lagunitas N.A. IPA, California ~7

Rosé

Domaine de Fontaine 'Gris de Gris' Grenache 2022
CORBIERES, FRANCE ~15/56

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

Red

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

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

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

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

Land of Saints Cabernet Sauvignon 2022
SANTA BARBARA COUNTY, CALIFORNIA ~21/78

Brooks Pinot Noir 2022
YAMHILL, OREGON ~24/92

