

Lunch

# PECAN SQUARE CAFÉ

September 18th, 2024

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

**Oeufs Mayonnaise** *smoked trout roe, dill* ~10

**Zucchini Fritti** *green goddess* ~12

**Buena Tierra Butternut Squash Soup** *yogurt, mint, fried sourdough croutons* ~15

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

**Chilled Snow Crab Salad** *cucumber, green tomato, celery heart relish, brioche* ~24

**Local Lettuces** *moscatel vinaigrette, soft herbs* ~16

**Provençal Salad** *seasonal lettuces & vegetables, olive vinaigrette, choice of tuna conserva or wood-oven roasted chicken breast* ~24

**Grilled Steak & Arugula Salad** *cherry tomato, fennel, Parmegiano Reggiano, Marcona almonds, preserved lemon vinaigrette* ~28

*add soft boiled egg* ~3

**Housemade Porchetta Sandwich** *Jimmy Nardello peppers, Pecorino Romano, Calabrian chili aioli, choice of frites or lettuces* ~24

**Dean & Peeler Cheeseburger** *Quadrello di Bufala, caramelized onions, heirloom tomato, dijonnaise, frites* ~25

**Oyster Mushroom Pizza** *Gorgonzola, fried rosemary* ~24

**Patty Pan Pizza** *Lone Star chèvre, gremolata* ~24

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

**Goats Milk Ricotta Cavatelli** *Hat & Heart Farms Juliet tomato pomodoro* ~24

**Pork Schnitzel** *Armenian cucumber salad, caper aioli, spicy mustard* ~32

**Pompano en Papillote** *Amarosa fingerling potato, sauce vierge* ~38

**Braised Creamer Peas**  
*crispy pancetta* ~12

**Rugosa Friulana Squash**  
*hazelnut salsa di noci* ~12

**Blistered Jimmy Nardello Peppers**  
*champagne vinaigrette* ~12

**Hand-cut Fries** ~9

Executive Chef Chelsea Fadda



## COCKTAILS

<b>Café Spritz</b> <i>daily mix of citrus, herbs &amp; spices with aperitif &amp; sparkling wine</i>	~14
<b>Luna Verde</b> <i>1876 Vodka, basil syrup, Velvet Falernum, seasonal cucumber, lime &amp; Richard's Rainwater</i>	~14
<b>50/50 Martini</b> <i>Equal parts Ford's gin &amp; Dolin dry vermouth, black lemon bitters &amp; grapefruit oil</i>	~16
<b>Bie's Knees</b> <i>Aviation gin, Drambuie, spiced honey, lemon</i>	~15
<b>Negroni Blanco</b> <i>Rey Campero espadin, Luxardo bitter bianco, Giffard triple sec, Dolin dry vermouth</i>	~15
<b>Violet Daisy</b> <i>LALO tequila, Texas Blackberry cordial, housemade ginger syrup, lemon</i>	~14
<b>Texas Watermelon Daiquiri</b> <i>Bounty White rum, lime, watermelon syrup</i>	~14
<b>PSC Old Fashioned</b> <i>Old Forester bourbon, demerara, pecan tincture, orange oil, cherry</i>	~15

## CHAMPAGNE & SPARKLING

<b>Fangareggi 'Puro!'</b> <i>Lambrusco Emilia, Italy</i>	~15/56
<b>Eyrie Vineyards 'Spark'</b> <i>Rosé Dundee, Oregon</i>	~17/64
<b>Cruse Wine Co. 'Cruse Tradition'</b> <i>North Coast, California</i>	~21/80
<b>Goutorbe Bouillot 'Reflets de Rivière'</b> <i>Brut Champagne, France</i>	~28/108

## WHITE

<b>Hager Matthias 'Mollands'</b> <i>Grüner Veltliner 2023 Kamptal, Austria</i>	~14/52
<b>Wagner Stempel</b> <i>Riesling 2020 Rheinhessen, Germany</i>	~14/52
<b>Brendel Sauvignon Blanc</b> <i>2020 Napa Valley, California</i>	~19/72
<b>Tablas Creek 'Patelin'</b> <i>Grenache Blanc Blend 2022 Paso Robles, California</i>	~20/76
<b>Martin Woods Chardonnay</b> <i>2021 Eola-Amity Hills, Oregon</i>	~25/96

## ROSÉ & ORANGE

<b>Division 'L'Orange'</b> <i>Skin Contact 2023 Portland, Oregon</i>	~17/64
<b>Railsback Frères 'Les Rascasses'</b> <i>Grenache, Mourvèdre 2021 Santa Ynez Valley, California</i>	~17/64
<b>Outward 'Two Wolves Vineyard'</b> <i>Grenache 2023 Santa Ynez Valley, California</i>	~17/64

## RED

<b>Jean-Paul Dubost 'Lantignié'</b> <i>Gamay 2023 Beaujolais, France</i>	~16/60
<b>Chiara Condello 'Predappio'</b> <i>Sangiovese 2019 Emilia-Romagna, Italy</i>	~18/68
<b>Piedrasassi Syrah</b> <i>2021 Santa Barbara County, California</i>	~20/76
<b>William Chris Vineyards 'Wanderer Relief IV'</b> <i>Cabernet, Mourvèdre, Cinsault 2021 Texas</i>	~20/76
	~24/92

## BEER

<b>Meanwhile Pilsner</b> , <i>Texas</i>	~8	<b>BFM √225 Saison</b> , <i>Switzerland</i>	~15
<b>Meanwhile Secret Beach IPA</b> , <i>Texas</i>	~9	<b>Shacksbury x MML 'Bad Boy'</b> <i>Cider, Vermont</i>	~9
<b>Live Oak Hefeweizen</b> , <i>Texas</i>	~6	<b>Best Day Non-Alcoholic Kölsch</b> , <i>California</i>	~7

## NON-ALCOHOLIC

<b>Iced Green Texas Yaupon</b>	~4	<b>Cherry Limeade</b>	~5
<b>Green Yaupon Arnold Palmer</b>	~5	<b>Fresh Orange or Grapefruit Juice</b>	~5
<b>Seasonal Lemonade</b>	~5	<b>Bawi Aqua Fresca</b> <i>passion fruit, limón</i>	~5

