

Lunch

PECAN SQUARE CAFÉ

September 30, 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

Gnocchetti Sardi *Hat & Heart Farms Juliet tomato pomodoro, housemade mascarpone* ~24

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

Blackfin Snapper en Papillote *Amarosa fingerling potato, sauce vierge* ~38

Braised Corona Beans
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

Café Spritz	daily mix of citrus, herbs & spices with aperitif & sparkling wine	~14
50/50 Martini	Equal parts Ford's gin & Dolin dry vermouth, black lemon bitters & grapefruit oil	~16
Bie's Knees	Aviation gin, Drambuie, spiced honey, lemon	~15
Negroni Blanco	Rey Campero espadin, Luxardo bitter bianco, Giffard triple sec, Dolin dry vermouth	~15
Hill Country Daisy	LALO tequila, Aperol, lime, honey, red wine float	~14
Fig Carré	Texas Fig infused Rittenhouse Rye, Park Cognac, Campari, sweet vermouth	~15
PSC Old Fashioned	Old Forester bourbon, demerara, pecan tincture, orange oil, cherry	~15

CHAMPAGNE & SPARKLING

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

WHITE

Hager Matthias 'Mollands'	Grüner Veltliner 2023 Kamptal, Austria	~14/52
Wagner Stempel	Riesling 2020 Rheinhessen, Germany	~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

ROSÉ & ORANGE

Division 'L'Orange'	Skin Contact 2023 Portland, Oregon	~17/64
Outward 'Two Wolves Vineyard'	Grenache 2023 Santa Ynez Valley, California	~17/64

RED

Jean-Paul Dubost 'Lantignié'	Gamay 2023 Beaujolais, France	~16/60
Chiara Condello 'Predappio'	Sangiovese 2019 Emilia-Romagna, Italy	~18/68
Piedrasassi	Syrah 2021 Santa Barbara County, California	~20/76
William Chris Vineyards 'Wanderer Relief IV'	Cabernet, Mourvèdre, Cinsault 2021 Texas	~20/76
Bedrock Wine Co.	Cabernet Sauvignon 2022 Sonoma County, California	~24/92
Presqu'île 'Estate Vineyard'	Pinot Noir 2022 Santa Maria Valley, California	~24/92

BEER

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

NON-ALCOHOLIC

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

