

Lunch

PECAN SQUARE CAFÉ

October 30, 2024

Marinated Olives *citrus, hot peppers* ~9

Oeufs Mayonnaise *smoked trout roe, dill* ~10

Zucchini Fritti *green goddess* ~12

Zuppa Toscana *royal corona beans, cima di rapa, pancetta* ~15

Grilled Gai-Lan Caesar *breadcrumbs, boquerones* ~14

Chilled Snow Crab Salad *radish, 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, little gems, dijonnaise, frites* ~25

Hydra Kale Pizza - *smoked scamorza, hazelnut salsa di nocci* ~24

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

Gnocchetti Sardi *Steelbow Farm late summer tomato pomodoro, ricotta salata* ~24

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

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

Blistered Lunchbox Peppers
champagne vinaigrette ~12

Sautéed Baby Turnips
brown butter ~12

Gristmill Polenta
housemade marscapone ~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
Old Cuban	Diplomático Reserva rum, Bounty White rum, sparkling wine, Angostura, lime, mint	~14
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

Luis Pato	'Vinho Espumante Bruto' Baga Rosé Barriada, Portugal	~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
Chateau Bela	'Mužla' Riesling 2019 Južnoslovenská, Slovakia	~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

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

Elisa Guerin	Gamay 2020 Beaujolais Villages, 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	~10
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

