

Lunch

PECAN SQUARE CAFÉ

November 20, 2024

Marinated Olives *citrus, hot peppers* ~9

Oeufs Mayonnaise *smoked trout roe, dill* ~10

Zucchini Fritti *green goddess* ~12

Black Pearl Mushroom & Farro Soup *green cabbage, crème fraîche, dill* ~12

Puntarelle 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 *spicy greens, Pecorino Romano, Calabrian chili aioli, choice of frites or lettuces* ~24

Dean & Peeler Cheeseburger *Quadrello di Bufala, caramelized onions, little gems, dijonnaise, frites* ~25

Scallion Pizza *smoked scmorza, roasted garlic* ~24

Sweet Corn Pizza *Oro Bianco Blanco Fresco, chili crisp* ~24

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

Cavatelli con Cicoria - *dandelion green pesto, ricotta salata* ~24

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

Golden Tilefish en Papillote *Amarosa fingerling potato, sauce vierge* ~34

Gristmill Polenta
housemade marscapone - 12

Grilled Broccoli
hazelnut salsa di noci ~ 12

Hand-cut Frites ~9



COCKTAILS

Café Spritz <i>daily mix of citrus, herbs & spices with aperitif & sparkling wine</i>	~14
50/50 Martini <i>Equal parts Ford's gin & Dolin dry vermouth, black lemon bitters & grapefruit oil</i>	~16
Ginger Grant <i>Rey Campero espadin, Averna, ginger, lemon, Richard's Rainwater</i>	~15
Bie's Knees <i>Aviation gin, Drambuie, spiced honey, lemon</i>	~14
Old Cuban <i>Diplomático Reserva rum, Bounty white rum, sparkling wine, Angostura, lime, mint</i>	~14
Negroni Blanco <i>Rey Campero espadin, Luxardo Bitter Bianco, Giffard triple sec, Dolin dry vermouth</i>	~15
Hill Country Daisy <i>LALO tequila, Aperol, lime, honey, red wine float</i>	~14
PSC Old Fashioned <i>Old Forester bourbon, demerara, pecan tincture, orange oil, cherry</i>	~15

CHAMPAGNE & SPARKLING

Luis Pato 'Vinho Espumante Bruto' Baga Rosé Bairrada, 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

Château Belá Dry Riesling 2019 Štúrovský, 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 'Village' 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	Saison Dupont, Belgium	~12
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	Fresh Orange or Grapefruit Juice	~5
Green Yaupon Arnold Palmer	~5	Bawi Aqua Fresca	~5
Cherry Limeade	~5		

