

Lunch

PECAN SQUARE CAFÉ

January 17, 2025

Marinated Olives *citrus, hot peppers* ~9

Oeufs Mayonnaise *smoked trout roe, dill* ~10

Sweet Potato Fritters *smoked Hungarian pepper aioli* ~10

Le Puy Lentil Soup *bitter greens* ~12

Kohlrabi Caesar *breadcrumbs, boquerones* ~14

Chilled Snow Crab Salad *radish, shaved fennel, 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 & Winter Greens Salad *cherry tomato, fennel, Parmegiano Reggiano, Marcona almonds, preserved lemon vinaigrette* ~28
add soft boiled egg ~3

Cauliflower Pizza *Lone Star chèvre, gremolata* ~22

Scallion Pizza *scmorza, roasted garlic, chili crisp* ~22

Sausage & Kale Pizza *Castelvetrano olives, fontina, Bianco tomato* ~24

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, green leaf lettuce, dijonnaise, choice of frites or lettuces* ~25

Texas Lamb Sugo *pappardelle, burst cherry tomatoes* ~30

Pan Seared Red Grouper *string bean, baby turnip, caper-dill sauce* ~34

Caramelized Sugarloaf

Radicchio

Stilton cheese ~12

Gristmill Polenta

housemade marscapone ~12

Grilled Brocolini

hazelnut salsa di noci ~12

Hand-Cut Frites ~9



COCKTAILS

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| Café Spritz <i>daily mix of citrus, herbs & spices with aperitif & sparkling wine</i> | ~14 |
| Gin Talisman <i>Aviation Gin, St. George Spiced Pear, Texas tangerine-cinnamon syrup, fresh citrus, bitters</i> | ~14 |
| Hill Country Daisy <i>LALO tequila, Aperol, lime, honey, red wine float</i> | ~14 |
| Negroni Blanco <i>Rey Campero espadin, Luxardo Bitter Bianco, Giffard triple sec, Dolin dry vermouth</i> | ~15 |
| PSC Old Fashioned <i>Old Forester bourbon, demerara, pecan tincture, orange oil, cherry</i> | ~15 |
| 50/50 Martini <i>Equal parts Ford's gin & Dolin dry vermouth, black lemon bitters & grapefruit oil</i> | ~16 |

ALCOHOL FREE COCKTAILS & WINE

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| Oddbird 'Blanc de Blancs' sparkling wine | ~12 |
| Highland Highball <i>Feragaia (Scotch), Sparkling Cucumber, lemon</i> | ~14 |
| Passion Project <i>Giffard Aperitif, passion fruit, orange</i> | ~12 |
| Espresso No-tini <i>The Pathfinder Hemp and Root, Proud Mary espresso, cherry</i> | ~14 |

CHAMPAGNE & SPARKLING

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| Eyrie Vineyards 'Spark' Rosé Dundee, Oregon | ~17/64 |
| Gramona 'La Cuvee' Corpinnat, Spain | ~17/64 |
| Laherte Freres 'Blanc de Blancs' Brut Nature Champagne, France | ~30/120 |

WHITE

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| 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

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

RED

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| Elisa Guerin Gamay 'Village' 2023 Beaujolais, France | ~16/60 |
| Bertrand Stehelin Grenache, Syrah, & Mourvèdre 2020 Gigondas, France | ~19/72 |
| Trediberri 'Langhe' Nebbiolo 2023 Piedmont, Italy | ~19/72 |
| 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

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| 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 | | |

