

Brunch

# PECAN SQUARE CAFÉ

February 1, 2025

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

**Sweet Potato Fritters**  
*smoked Hungarian pepper aioli ~10*

**Pecan Sticky Bun ~7**

**Spinach & Gruyère Frittata** *winter green salad ~12*

**Sprouted Rye Granola Bowl** *Bulgarian yogurt, macerated strawberries ~14*

**Le Puy Lentil Soup** *bitter greens ~12*

**Kohlrabi Caesar** *breadcrumbs, boquerones ~14*

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

**Chilled Snow Crab Salad** *radish, celery heart relish, brioche ~24*

**Provençal Salad** *seasonal lettuces & vegetables, olive vinaigrette, choice of tuna conserva or wood-oven roasted chicken breast ~24*  
*add soft boiled egg ~3*

**Oyster Mushroom Pizza** *Lone Star chèvre, gremolata ~22*

**Cauliflower Pizza** *scmorza cheese, chili crisp ~22*

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

*ADD fried egg ~3*

**Chickpea Flour Crepes Suzette** *goat's milk ricotta, orange & Gran Marnier sauce ~18*

**Linguiça Sausage and Eggs** *soft scrambled eggs, Pecorino Romano ~19*

**Porchetta Breakfast Sandwich** *fried egg, sweet peppers, Pecorino Romano, Calabrian chili aioli ~22*

**Dean & Peeler Cheeseburger** *Quadrello di Bufala, caramelized onions, green leaf lettuce, dijonnaise, frites ~25*

**Dean & Peeler Steak and Eggs** *frites, salsa verde ~31*

**Cedar Ridge Farm Eggs**  
*fried or scrambled - 6*

**Hand-Cut Frites ~9**

**Sourdough**  
*with butter and jam ~5*

**Top of Texas Apples**  
*honey, cinnamon~7*

Executive Chef *Chelsea Fadda*



## BRUNCH COCKTAILS

Mimosa sparkling white wine with your choice of fresh orange or grapefruit juice	~12
Café Spritz daily mix of citrus, herbs & spices with aperitif & sparkling wine	~14
PSC Bloody Mary classic mix with seasonal garnish	~14
Neil Ketel One Vodka, Allspice Dram, cranberry, lime, bitters & sparkling wine	~14
Division Bell LALO tequila, Aperol, lime, maraschino	~14
Negroni Blanco Rey Campero espadin, Luxardo Bitter Bianco, Giffard triple sec, Dolin dry vermouth	~15

## ALCOHOL FREE COCKTAILS & WINE

Oddbird 'Blanc de Blancs' sparkling wine	~12
New Years Spritz aperitif & Oddbird 'Blanc de Blancs'	~13
Highland Highball Feragaia "Scotch", sparkling cucumber, lemon	~14
Passion Project Giffard Aperitif, passion fruit, citrus	~12
Espresso No-tini The Pathfinder Hemp and Root, Proud Mary espresso, cherry	~14

## CHAMPAGNE & SPARKLING

Eyrie Vineyards 'Spark' Rosé Dundee, Oregon	~17/64
Gramona 'La Cuvee' Corpinnat, Spain	~17/64
Joël Falmet Brut 'Les Parcelles' Champagne, France	~28/112

## WHITE

Hermann Ludes 'Thörnicher' Off-Dry Riesling 2022 Mosel, Germany	~16/60
Ronchi di Cialla Ribolla Gialla 2023 Friuli, Italy	~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

Brovia Dolcetto d'Alba 'Vignavillej' 2021 Piedmont, Italy	~18/68
Bertrand Stehelin Grenache, Syrah, & Mourvèdre 2020 Gigondas, France	~19/72
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		

