

Brunch

# PECAN SQUARE CAFÉ

March 30, 2025

**Marinated Olives**

*citrus, hot peppers ~9*

**Beet Fritters**

*grilled onion & herb dip ~13*

**Pecan Sticky Bun ~7**

**Yogurt & Granola** *nuts and seeds, Top of Texas apples, honey ~14*

**Egg White Frittata** *spinach, Gruyère, arugula salad ~16*

**Purple Carrot & Ginger Soup** *yogurt, mint ~14*

**Edinburg Celery Salad** *fried capers, anchovy vinaigrette ~14*

**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*

*add soft boiled egg ~5*

**Charred Leek Pizza** *Lira Rossa crescenza, hazelnuts ~22*

**Broccoli Pizza** *Mill-King aged cheddar, chili crisp ~22*

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

*ADD fried egg ~5*

**Chickpea Flour Crepes Suzette** *goat's milk ricotta, orange & Gran Marnier sauce ~20*

**Linguiça Sausage and Eggs** *soft scrambled eggs, Pecorino Romano ~22*

**Porchetta Breakfast Sandwich** *fried egg, arugula, Pecorino Romano, Calabrian chili aioli ~25*

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

**Dean & Peeler Steak and Eggs** *frites, salsa verde ~34*

**Cedar Ridge Farm Eggs**

*fried or scrambled - 9*

**Hand-Cut Frites ~11**

**Sourdough**

*with butter and jam ~5*

**Poteet Strawberries**

*sweet cream ~6*



## 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
Negroni Blanco Rey Campero espadin, Luxardo Bitter Bianco, Giffard triple sec, Dolin dry vermouth	~15
Texas Strawberry Gimlet choice of Ketel One Vodka or Aviation Gin, Texas strawberries, lime	~16
Division Bell LALO tequila, Aperol, lime, maraschino	~16

## ALCOHOL FREE COCKTAILS & WINE

Oddbird 'Blanc de Blancs' sparkling wine	~12
Highland Highball Feragaia, sparkling cucumber, lemon	~14
Passion Project Giffard Aperitif, passion fruit, citrus	~12

## CHAMPAGNE & SPARKLING

Eyrie Vineyards 'Spark' Rosé Dundee, Oregon	~17/64
Gramona 'La Cuvee' Corpinnat, Spain	~17/64
Philipponnat 'Royale Reserve' Brut Champagne, France	~30/120

## WHITE

Hermann Ludes 'Thörnicher' Off-Dry Riesling 2022 Mosel, Germany	~16/60
Ronchi di Cialla Ribolla Gialla 2023 Friuli, Italy	~16/60
Margerum Sauvignon Blanc 'Sybarite' 2022 Santa Barbara, California	~17/64
Outward 'Shell Creek Vineyard' Chenin Blanc 2022 San Luis Obispo, California	~20/76
Tablas Creek 'Patelin' Grenache Blanc Blend 2022 Paso Robles, California	~20/76

## ROSÉ & ORANGE

Thibaud Boudignon Rosé de Loire 2023 Loire, France	~15/56
Müller - Ruprecht 'Orange' Skin Contact Chardonnay 2023 Pfalz, Germany	~16/60
Tablas Creek Vineyard 'Patelin de Tablas' Rosé 2022 Paso Robles, California	~18/68

## RED

Two Shepherds Pinot Meunier 2022 Russian River Valley, California	~15/56
Anne Pichon Grenache Noir 2023 Rhone Valley, France	~18/68
Brovia 'Vignavillej' Dolcetto d'Alba 2022 Piedmont, Italy	~18/68
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

