

Brunch

PECAN SQUARE CAFÉ

April 13, 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*

Le Puy Lentil Soup *caramelized cabbage, sourdough croutons ~14*

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

Local Lettuces *moscatel vinaigrette, soft herbs ~16*

Chilled Snow Crab Salad *radish, shaved fennel, celery heart relish, brioche ~29*

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*

Broccolini 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, green leaf 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

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
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

Highland Highball Feragaia, sparkling cucumber, lemon	~14
Passion Project Giffard Aperitif, passion fruit, citrus	~12

SPARKLING

Château de L'Eperonniere Crémant de Loire Loire Valley, France	~20/76
Roederer Estate Brut Rosé Champagne, France	~25/96
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
Bernhard Ott 'Am Berg' Grüner Veltliner 2023 Wagram, Austria	~18/68
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	Athletic Brewing Non-Alcoholic IPA, California	~7

