

PECAN SQUARE CAFÉ

Brunch Menu

Pecan Sticky Bun		7
Marinated Olives <i>citrus, hot peppers</i>		9
Beet Fritters <i>grilled onion & herb dip</i>		13
Yogurt & Granola <i>nuts & seeds, Top of Texas apples, honey</i>		14
Egg White Frittata <i>spinach, Chèvre, salade verte</i>		16
Carrot & Ginger Soup <i>yogurt, mint</i>		14
Kohlrabi Salad <i>fried capers, anchovy vinaigrette</i>		14
Local Lettuces <i>moscatel vinaigrette, soft herbs</i>		16
Chilled Snow Crab Salad <i>radish, shaved fennel, celery heart relish, brioche</i>		29
Provençal Salad <i>seasonal lettuces & vegetables, olive vinaigrette, choice of tuna conserva or wood-oven roasted chicken breast [ADD soft boiled egg +5]</i>		24
Patty Pan Pizza <i>Lira Rossa crescenza, green garlic gremolata</i>		22
Broccolini Pizza <i>Mill King aged cheddar, chili crisp</i>		22
Sausage & Kale Pizza <i>Castelvetrano olives, fontina, Bianco tomato</i>		24
[ADD fried egg to any pizza +5]		
Chickpea Flour Crepes <i>Suzette goat's milk ricotta, orange & Gran Marnier sauce</i>		20
Green Garlic Sausage & Eggs <i>soft scrambled eggs, green garlic pork sausage, fresh herbs</i>		22
Porchetta Breakfast Sandwich <i>fried egg, arugula, Pecorino Romano, Calabrian chili aioli</i>		25
Dean & Peeler Cheeseburger <i>Quadrello di Bufala, caramelized onions, green leaf lettuce, dijonnaise, frites</i>		25
Dean & Peeler Steak & Eggs <i>frites, salsa verde</i>		34
Cedar Ridge Farm Eggs <i>fried or scrambled</i>	9	
Sourdough <i>with butter and jam</i>	5	
	Hand-Cut Frites	11



COCKTAILS

Mimosa <i>sparkling white wine with your choice of fresh orange or grapefruit juice</i>	12
Café Spritz <i>daily mix of citrus, herbs & spices with aperitif & sparkling wine</i>	14
PSC Bloody Mary <i>classic mix with seasonal garnish</i>	14
Negroni Blanco <i>Rey Campero espadin, Luxardo Bitter Bianco, Giffard triple sec, Dolin dry vermouth</i>	15
Texas Strawberry Gimlet <i>choice of Ketel One Vodka or Aviation Gin, Texas strawberries, lime</i>	16
Division Bell <i>LALO tequila, Aperol, lime, maraschino</i>	16

ALCOHOL-FREE COCKTAILS & WINE

Highland Highball <i>Feragaia “Scotch”, sparkling cucumber, lemon</i>	14
Passion Project <i>Giffard aperitif, passion fruit, citrus</i>	12

CHAMPAGNE & SPARKLING

Château de L’Eperonniere <i>Crémant de Loire Loire Valley, France</i>	20/76
AT Roca <i>Brut Rosat Reserva Penedés, Spain</i>	20/76
Philipponnat <i>‘Royale Reserve’ Brut Champagne, France</i>	30/120

WHITE

Hermann Ludes <i>‘Thörnicher’ Off-Dry Riesling 2022 Mosel, Germany</i>	16/60
Ronchi di Cialla <i>Ribolla Gialla 2023 Friuli, Italy</i>	16/60
Margerum <i>Sauvignon Blanc ‘Sybarite’ 2022 Santa Barbara, California</i>	17/64
Bernhard Ott <i>‘Am Berg’ Grüner Veltliner 2023 Wagram, Austria</i>	18/68
Tablas Creek <i>‘Patelin’ Grenache Blanc Blend 2022 Paso Robles, California</i>	20/76

ROSÉ & ORANGE

Thibaud Boudignon <i>Rosé de Loire 2023 Loire, France</i>	15/56
Müller-Ruprecht <i>‘Orange’ Skin Contact 2023 Pfalz, Germany</i>	16/60
Tablas Creek <i>‘Patelin de Tablas’ Rosé 2022 Paso Robles, California</i>	18/68

RED

Two Shepards <i>Pinot Meunier 2022 Russian River Valley, California</i>	15/56
Anne Pichon <i>Grenache Noir 2023 Rhone Valley, France</i>	18/68
Brovia <i>‘Vignavillej’ Dolcetto d’Alba 2022 Piedmont, Italy</i>	18/68
Bedrock Wine Co. <i>Cabernet Sauvignon 2022 Sonoma County, California</i>	24/92
Presqu’ile <i>‘Estate Vineyard Piont Noir’ 2022 Santa Maria Valley, California</i>	24/92

BEER

Pilsner Urquell <i>Czech Republic</i>	8	Saison Dupont <i>Belgium</i>	12
Meanwhile Secret Beach <i>IPA Texas</i>	9	Shacksbury x MML <i>‘Bad Boy’ Cider Vermont</i>	9
Live Oak Hefeweizen <i>Texas</i>	6	Athletic Brewing <i>Non-Alcoholic IPA California</i>	7

