

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>pancetta, charred greens, Latteria Fresca, salade verte</i>			16
Carrot & Ginger Soup <i>yogurt, mint</i>			14
Escarole Caesar <i>sourdough breadcrumbs, Sicilian anchovies</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 Suzette <i>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, dijonaise, frites</i>			25
Dean & Peeler Steak & Eggs <i>frites, salsa verde</i>			34
Cedar Ridge Farm Eggs <i>fried or scrambled</i>	9	Hand-Cut Frites	11
Sourdough <i>with butter and jam</i>	5	Blackberries & Cream	6



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
El Mago LALO High Proof Blanco, Luxardo Herbal Liqueur, Ancho Reyes Verde, Giffard pineapple, lemon	17

ALCOHOL-FREE COCKTAILS & WINE

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

CHAMPAGNE & SPARKLING

Chenin Blanc Château de L'Eperonniere Crémant de Loire Loire Valley, France	20/76
Garnatxa & Macabeu AT Roca Brut Rosat Reserva Penedés, Spain	20/76
Blend Philipponnat 'Royale Reserve' Brut Champagne, France	30/120

WHITE

Riesling Hermann Ludes 'Thörnicher' 2022 Mosel, Germany	16/60
Ribolla Gialla Ronchi di Cialla 2023 Friuli, Italy	16/60
Sauvignon Blanc Margerum 'Sybarite' 2022 Santa Barbara, California	17/64
Grüner Veltliner Bernhard Ott 'Am Berg' 2023 Wagram, Austria	18/68
Chardonnay Domaine Fichet 'Jeunes Vignes' 2023 Burgundy, France	19/72

ROSÉ & ORANGE

Grenache Railsback Rosé 2022 Santa Ynez, California	15/56
Blend Müller-Ruprecht 'Orange' Skin Contact 2023 Pfalz, Germany	16/60
Pinot Noir Teutonic Rosé 2022 Willamette, Oregon	17/64

RED

Pinot Meunier Two Shepards 2022 Russian River Valley, California	15/56
Grenache Anne Pichon 2023 Rhone Valley, France	18/68
Dolcetto d'Alba Brovia 'Vignavillej' 2022 Piedmont, Italy	18/68
Cabernet Sauvignon Bedrock Wine Co. 2022 Sonoma County, California	24/92
Pinot Noir Presqu'île 'Estate Vineyard' 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

