

PECAN SQUARE CAFÉ

Brunch

Pecan Sticky Bun			7
Marinated Olives <i>citrus, hot peppers</i>			9
Zucchini Fritti <i>charred leek & herb dip</i>			13
Yogurt & Granola <i>nuts & seeds, Texas summer fruits, honey</i>			14
Egg White Frittata <i>broccolini, Mill-King aged cheddar, salade verte</i>			16
Gazpacho Verde <i>jade cucumber, yogurt</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,</i> <i>choice of tuna conserva or wood-oven roasted chicken breast [ADD soft boiled egg +5]</i>			24
Patty Pan Pizza <i>fresh mozzarella, green garlic gremolata</i>			22
Homegrown Tomato Pizza <i>Asiago Americano, oregano</i>			22
Sausage & Kale Pizza <i>Castelvetro 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 & Soft Scrambled Eggs <i>Pecorino Romano, chive</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, tomato, 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	Honeydew Melon & Calabrian Chili	6



COCKTAILS

Mimosa sparkling white wine with your choice of fresh orange or grapefruit juice	12
Café Spritz aperitif with a daily mix of citrus, herbs, spices, sparkling wine	14
PSC Bloody Mary classic mix with seasonal garnish	14
El Mago Lalo High Proof Blanco, Luxardo Herbal Liqueur, Ancho Reyes Verde, Giffard pineapple, lemon	17
Negroni Blanco Rey Campero espadin, Luxardo Bitter Bianco, Giffard triple sec, Dolin dry vermouth	15

ALCOHOL-FREE COCKTAILS & WINE

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

CHAMPAGNE & SPARKLING

Garnatxa & Macabeu AT Roca Brut Rosé Reserva Penedés, Spain	17/64
Chenin Blanc Château de L'Eperonniere Crémant de Loire Loire Valley, France	18/68
Philipponnat 'Royale Reserve' Brut Champagne, France	30/120

WHITE

Sauvignon Blanc Frog's Leap 2023 Napa Valley, California	19/72
Chardonnay Kelley Fox 2023 Willamette, Oregon	17/64
Riesling Stein 'Blauschiefer' Trocken 2023 Mosel, Germany	16/60
Grüner Veltliner Bernhard Ott 'Am Berg' 2023 Wagram, Austria	18/68
Chardonnay Domaine Fichet 'Jeunes Vignes' 2023 Burgundy, France	19/72

ROSÉ & ORANGE

Grenache Clos Cibonne 'Tentations' Rosé 2024 Provence, France	18/64
Trousseau Gris Two Shepherds Skin Fermented 2023 Russian River Valley, California	16/60
Pinot Noir Teutonic Rosé 2022 Willamette, Oregon	17/64

RED

Rhône Blend Outward 'Sendero Luminoso' 2024 Central Coast, California	16/60
Pinot Noir Presqu'île 'Estate Vineyard' 2022 Santa Maria Valley, California	24/92
Dolcetto d'Alba Brovia 'Vignavillej' 2022 Piedmont, Italy	18/68
Grenache Anne Pichon 2023 Rhone Valley, France	18/68
Cabernet Sauvignon Bedrock Wine Co. 2022 Sonoma County, 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	Deschutes Non-Alcoholic IPA & Porter Oregon	7

