

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
Gazpacho Verde <i>jade cucumber, yogurt</i>		14
Lemon Cucumber Salad <i>tonnato sauce, tomatoes, breadcrumbs</i>		14
Local Lettuces <i>moscatel vinaigrette, soft herbs</i>		16
Chilled Snow Crab Salad <i>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
Eggplant Pizza <i>smoked scmorza, chili crisp</i>		24
Homegrown Tomato Pizza <i>Asiago Americano, oregano</i>		24
Sausage & Shishito Pizza <i>fontina, Bianco tomato, dried guajillo pepper</i>		26
[ADD fried egg to any pizza +5]		
Yogurt & Granola <i>nuts & seeds, Texas berries, honey</i>		14
Egg White Frittata <i>Kennebec potato, leek, salade verde</i>		16
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, dijonnaise, 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	Cantaloupe & Calabrian Chili 6



COCKTAILS

Café Spritz <i>daily mix of citrus, herbs & spices with aperitif & sparkling wine</i>	14
El Mago LALO Blanco , Luxardo Herbal Liqueur, Giffard pineapple, Texas jalapeño, lemon	17
Texas Blackberry Sour choice of Ketel One Vodka or Aviation Gin, Texas blackberries, Amaro Averna, lemon	16
Negroni Blanco Rey Campero espadin, Luxardo Bitter Bianco, Giffard triple sec, Dolin dry vermouth	15
50/50 Martini equal parts Ford's gin & Dolin dry vermouth, black lemon bitters & grapefruit oil	16
PSC Old Fashioned Old Forester bourbon, demerara, pecan tincture, orange oil, cherry	15

ALCOHOL-FREE COCKTAILS & WINE

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

CHAMPAGNE & SPARKLING

Mataró Alta Alella 'Mirgin' Reserva Rosé 2020 Penedès, Spain	17/68
Chardonnay Domaine de Montbourgeau 'Crémant du Jura' Brut Zéro Jura, France	20/76
Philipponnat 'Royale Reserve' Brut Champagne, France	30/120

WHITE

Sauvignon Blanc Frog's Leap 2023 Napa Valley, California	19/76
Riesling Stein 'Blauschiefer' Trocken 2023 Mosel, Germany	16/64
Grüner Veltliner Bernhard Ott 'Am Berg' 2023 Wagram, Austria	18/72
Chenin Blanc Outward 'Montaña de Oro' 2024 Central Coast, California	17/68
Ribolla Gialla Ronchi di Chiolla 2023 Friuli, Italy	16/64
Chardonnay 00 'VGW' 2021 Willamette, Oregon	25/100

ROSÉ & ORANGE

Grenache Clos Cibonne 'Tentations' Rosé 2024 Provence, France	18/64
Trousseau Gris Two Shepherds Skin Fermented 2023 Russian River Valley, California	16/64

RED

Rhône blend Outward 'Sendero Luminoso' 2024 Central Coast, California	16/64
Pinot Noir Presqu'île 'Estate Vineyard' 2022 Santa Maria Valley, California	24/92
Sangiovese Sesti 'Monteleccio' 2021 Tuscany, Italy	20/76
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 or Porter Oregon	7

