

PECAN SQUARE CAFÉ

Lunch

Marinated Olives <i>citrus, hot peppers</i>	9
Oeufs Mayonnaise <i>smoked trout roe, dill</i>	12
Zucchini Fritti <i>charred leek & herb dip</i>	13
Gazpacho Verde <i>jade cucumber, yogurt</i>	14
Chilled Snow Crab Salad <i>celery heart relish, brioche</i>	29
Local Lettuces <i>moscatel vinaigrette, soft herbs</i>	17
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
Grilled Steak & Arugula Salad <i>fennel, sungold tomatoes, Parmegiano Reggiano, Marcona almonds, preserved citrus vinaigrette [ADD soft boiled egg +5]</i>	28
Hand-Cut Tagliatelle <i>costata romanesco, purple Cherokee tomato, squash blossoms, mascarpone</i>	27
Homegrown Tomato Pizza <i>Asiago Americano, oregano</i>	22
Eggplant Pizza <i>smoked scmorza, chili crisp</i>	22
Sausage & Shishito Pizza <i>fontina, Bianco tomato, dried guajillo pepper</i>	24
Housemade Porchetta Sandwich <i>Pecorino Romano, arugula, Calabrian chili aioli, choice of frites or lettuces</i>	24
Dean & Peeler Cheeseburger <i>Quadrello di Bufala, caramelized onions, tomato, dijonnaise, choice of frites or lettuces</i>	25
Scamp Grouper in Fig Leaves <i>string beans, fingerling potatoes, confit scallion butter</i>	36
Braised Cannellini Beans	12
Roasted Summer Squash <i>pistachio agresto</i>	12
Grilled Cauliflower <i>sultana agrodolce</i>	12
Hand-Cut Frites	11



COCKTAILS

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

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

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

WHITE

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

ROSÉ & ORANGE

Grenache Clos Cibonne 'Tentations' <i>Rosé 2024 Provence, France</i>	18/64
Trousseau Gris Two Shepherds Skin Fermented <i>2023 Russian River Valley, California</i>	16/60

RED

Rhône blend Outward 'Sendero Luminoso' <i>2024 Central Coast, California</i>	16/60
Pinot Noir Presqu'île 'Estate Vineyard' <i>2022 Santa Maria Valley, California</i>	24/92
Sangiovese Sesti 'Monteleccio' <i>2021 Tuscany, Italy</i>	20/76
Dolcetto d'Alba Brovia 'Vignavillej' <i>2022 Piedmont, Italy</i>	18/68
Grenache Anne Pichon <i>2023 Rhone Valley, France</i>	18/68
Cabernet Sauvignon Bedrock Wine Co. <i>2022 Sonoma County, California</i>	24/92

BEER

Pilsner Urquell <i>Czech Republic</i>	8	Saison Dupont <i>Belgium</i>	12
Meanwhile Secret Beach IPA <i>Texas</i>	9	Shacksbury x MML 'Bad Boy' <i>Cider Vermont</i>	9
Live Oak Hefeweizen <i>Texas</i>	6	Deschutes Non-Alcoholic IPA & Porter <i>Oregon</i>	7

