

PECAN SQUARE CAFÉ

Lunch

Marinated Olives <i>citrus, hot peppers</i>		9
Oeufs Mayonnaise <i>smoked trout roe, dill</i>		12
Zucchini Fritti <i>tomato sauce, Parmigiano Reggiano</i>		13
 Gazpacho Dorado <i>peaches, tomato, cucumbers</i>		14
Grilled Eggplant Salad <i>sweet peppers, ricotta salata</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, tomato, Parmegiano Reggiano, Marcona almonds, preserved citrus vinaigrette [ADD soft boiled egg +5]</i>		28
 Hand-cut Garganelli <i>pancetta, elephant garlic, roasted cherry tomato</i>		27
Fingerling Potato Pizza <i>Pt. Reyes Bay Blue, fried rosemary</i>		24
Summer Squash Pizza <i>Mill-King aged cheddar, oregano</i>		25
 Housemade Porchetta Sandwich <i>Pecorino Romano, Jimmy Nardello peppers, Calabrian chili aioli, choice of frites or lettuces</i>		24
PSC Burger <i>Quadrello di Bufala, caramelized onions, tomato, dijonnaise, choice of frites or lettuces</i>		25
Pan-Seared Blueline Tilefish <i>creamer peas, olive tapenade</i>		36
 Sautéed Malabar Spinach <i>chili crisp</i>	12	Hand-Cut Frites
Braised Creamer Peas <i>salsa verde</i>	12	11



COCKTAILS

Café Spritz daily mix of citrus, herbs & spices with aperitif & sparkling wine	14
El Mago LALO Blanco , Luxardo Herbal Liqueur, Giffard pineapple, Texas jalapeño, lemon	17
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

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

CHAMPAGNE & SPARKLING

Pinot Noir Carboniste 'Sea Urchin' Extra Brut Rosé 2023 Sonoma, California	19/72
Chardonnay Domaine de Montbourgeau 'Crémant du Jura' Brut Zéro Jura, France	21/80
Philipponnat 'Royale Reserve' Brut Champagne, France	30/120

WHITE

Picpoul de Pinet Font-Mars 2024 Languedoc, France	15/56
Riesling Julian Haart '1000L' Trocken (Dry) 2024 Mosel, Germany	18/68
Albariño Raúl Pérez 'A Cruz das Animas' 2023 Rías Baixas, Spain	21/80
Chardonnay Jean-Marc Brocard 'Sainte Claire' 2023 Chablis, Burgundy	21/80
Grüner Veltliner Bernhard Ott 'Am Berg' 2023 Wagram, Austria	18/68
Sauvignon Blanc Claude Riffault 'Les Boucauds' 2023 Sancerre, Loire	25/96

ROSÉ & ORANGE

Grenache Clos Cibonne 'Tentations' Rosé 2024 Provence, France	18/68
Trousseau Gris Two Shepherds Skin Fermented 2023 Russian River Valley, California	15/56

RED

Valdiguié & Pinot Noir Joseph-Jibril 'Carbonic' 2024 Mendocino, California ~served chilled-	19/72
Frappato & Nero d'Avola Occhipinti 'SP68' 2024 Vittoria, Sicily	20/76
Pinot Noir Johan Vineyard 'Estate' 2023 Van Duzer Corridor, Oregon	21/80
Nebbiolo Trediberri Barolo 2021 Piedmont, Italy	26/100
Rhône blend Saint Damien 'Plan de Dieu' 2023 Côtes du Rhône, France	19/72
Cabernet Sauvignon Burgess 2018 Napa Valley, California	25/96

BEER

Pilsner Urquell Czech Republic	8	Aval Dry Cider France	9
Meanwhile Secret Beach IPA Texas	9	Deschutes Non-Alcoholic IPA & Porter Oregon	7
Saison Dupont Belgium	12		

