

PECAN SQUARE CAFÉ

Marinated Olives <i>citrus, hot peppers</i>	9
Oeufs Mayonnaise <i>smoked trout roe, dill</i>	12
Texas Ibérico Coppa	16
Autumn Vegetable Fritters <i>spiced yogurt</i>	12
Blue Crab Salad <i>string beans, sungold tomatoes, mint marigold aioli, sourdough cracker</i>	24
Local Lettuces <i>moscatel vinaigrette, soft herbs</i>	17
[ADD chicken breast +12]	
Ambrosia Apple & Farro Salad <i>bitter greens, Gorgonzola, citrus vinaigrette</i>	22
Provençal Salad <i>little gem, tuna conserva, corona beans, olive vinaigrette</i>	24
Tagliatelle <i>roasted cherry tomatoes, basil</i>	26
Sunchoke Ravioli <i>Comte, thyme</i>	27
Cavatelli <i>bottarga di muggine, scallion</i>	29
Fingerling Potato Pizza <i>Taleggio, fried rosemary</i>	25
Corno di Toro Pizza <i>Italian sausage, fresh mozzarella, roasted sweet peppers</i>	28
PSC Burger <i>Quadrello di Bufala, caramelized onions, dijonnaise, lettuce, frites</i>	25
Pork Schnitzel <i>green tomatoes, spicy mustard vinaigrette</i>	32
Chicken Fra Diavolo <i>purple hull peas, Swiss chard, Calabrian chili, pangrattato</i>	36
Pan-Seared Blueline Tilefish <i>broccolini, Hakueri turnips, caper-dill beurre blanc</i>	36
Texas Wagyu Bavette Steak <i>Jimmy Nardello peppers, fried olives, early girl tomato sauce choron</i>	48

Coq au Vin en Croûte

*mushroom, turnip, carrot,
Scribe Pinot Noir Nouveau*

42

available after 5pm

Braised Purple Hull Peas *salsa verde*

12

Sautéed Kale *chili crisp*

12

Hand-Cut Frites

11



COCKTAILS

Rio Spritz Amaro Nonino, Forthave Généri, citrus, herbs, sparkling wine	15
Roselle Cosmo vodka, lime, yuzu curaçao, hibiscus	16
Campesina Lalo blanco, lime, lemon spice jalapeño, demerara	17
Side Bet gin, lemon, vin de peche, amaretto, honey	17
Negroni Blanco Rey Campero espadin, Luardo 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	16

ALCOHOL-FREE COCKTAILS

Otto Spritz elderflower, San Mon non-alcoholic prosecco, mint	14
Revival Mule turmeric ginger tea, The Pathfinder, lime, sparkling water	14
Passion Project Giffard aperitif, passion fruit, citrus	12

CHAMPAGNE & SPARKLING

Pinot Noir Carboniste 'Sea Urchin' Extra Brut Rosé 2023 Sonoma, California	17/64
Macabeu & Xarel-lo Anima Mundi 'Pet-Nat Blanco' 2024 Penedès, Spain	17/64
Philipponnat 'Royale Reserve' Brut Champagne, France	30/120

WHITE

Assyrtiko Mylonas 2024 Attica, Greece	15/56
Riesling Max Kilburg 'Vertigo' Feinherb 2024 Mosel, Germany	16/60
Grüner Veltliner Bernhard Ott 'Am Berg' 2021 Wagram, Austria	18/68
Chenin Blanc Outward 'Shell Creek Vineyard' 2024 Paso Robles, California	18/68
Sauvignon Blanc Gérard Boulay Chavignol 2024 Sancerre, France	28/108

ROSÉ & ORANGE

Provence Blend Château La Roque 2021 Pic Saint-Loup, France	16/60
Trousseau Gris Jolie-Laide 'Fanucchi-Wood Road' 2024 Sonoma County, California	18/68

RED

Touriga Franca Luís Seabra 'Xisto Ilimitado' 2022 Douro, Portugal	17/64
Gamay Clos de la Roilette 'Cuvée Christie' Fleurie 2023 Beaujolais, France	18/68
Cabernet Franc Domaine de Pallus 'Messanges' Chinon 2023 Loire, France	16/60
Pinot Noir Berthaut-Gerbet 'Hautes-Côtes de Nuits' 2023 Burgundy, France	28/108
Cabernet Sauvignon Burgess 2018 Napa Valley, California	25/96

BEER

Pilsner Urquell Czech Republic	8	Shacksbury Bad Boy Cider Vermont	7
Meanwhile Secret Beach IPA Texas	9	Deschutes Fresh Squeezed NA IPA Oregon	7
Saison Dupont Belgium	12	Deschutes Black Butte NA Porter Oregon	7

