

PECAN SQUARE CAFÉ

Pecan Sticky Bun		7
Marinated Olives <i>citrus, hot peppers</i>		9
Winter Vegetable Fritters <i>spiced yogurt</i>		12
Le Puy Lentil Soup <i>Cotechino sausage, wild mushrooms, spinach</i>		14
Local Lettuces <i>moscatel vinaigrette, soft herbs</i>		17
[ADD chicken breast +12]		
Ambrosia Apple & Farro Salad <i>bitter greens, Gorgonzola, muscadine grape vinaigrette</i>		22
Provençal Salad <i>little gem, tuna conserva, corona beans, olive vinaigrette</i>		24
[ADD soft boiled egg +5]		
Bloomsdale Spinach Pizza <i>scamorza, chili crisp</i>		25
Corno di Toro Pizza <i>Italian sausage, fresh mozzarella, roasted sweet peppers</i>		28
Tagliatelle <i>blue crab, fennel, cayenne</i>		32
[ADD fried egg +5]		
Chickpea Flour Crepes Suzette <i>goat's milk ricotta, orange & Gran Marnier sauce</i>		20
Grilled Kale Sausage & Soft Scrambled Eggs <i>Pecorino Romano, chive</i>		22
Mortadella Breakfast Sandwich <i>fried egg, arugula, Mill-King cheddar, Calabrian chili aioli</i>		22
PSC Burger <i>Quadrello di Bufala, caramelized onions, dijonnaise, lettuce, frites</i>		25
Bavette 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	Top of Texas Apples & Honey 6



COCKTAILS

Mimosa sparkling white wine with your choice of fresh orange or grapefruit juice	12
Rio Spritz Amaro Nonino, Forthave Généri, citrus, herbs, sparkling wine	15
Roselle Cosmo vodka, lime, yuzu curaçao, hibiscus	16
La Ofrenda Lalo blanco, Cocchi Americano, housemade tangerine liqueur, citrus, absinthe rinse	18
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

Daydream tangerine shrub, Giffard aperitif, San Mon non-alcoholic prosecco, sparkling water	14
Revival Mule turmeric ginger tea, The Pathfinder, lime, sparkling water	14
Limetta Mil-King cream, lime, vanilla syrup, sparkling water, nutmeg	12
Cold Snack Steeping room chamomile tea, Giffard elderflower & aperitif, lime, Deschutes NA IPA	15

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
Pierre Gerbais 'Grains de Celles' Extra Brut Champagne, France	32/128

WHITE

Assyrtiko Mylonas 2024 Attica, Greece	15/56
Grüner Veltliner Bernhard Ott 'Am Berg' 2021 Wagram, Austria	19/72
Chardonnay Damien Martin Saint-Véran 2023 Burgundy, France	23/88
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

Gamay Clos de la Roilette 'Cuvée Tardive' Fleurie 2024 Beaujolais, France	19/76
Touriga Franca Luís Seabra 'Xisto Ilimitado' 2022 Douro, Portugal	17/64
Garnacha Comando G 'La Bruja' 2023 Sierra de Gredos, Spain	22/84
Cabernet Franc Domaine de Pallus 'Messanges' Chinon 2023 Loire, France	16/60
Pinot Noir Michel Lafarge 2022 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		

