

# PECAN SQUARE CAFÉ

Pecan Sticky Bun			7
Marinated Olives <i>citrus, hot peppers</i>			9
Winter Vegetable Fritters <i>spiced yogurt</i>			12
Carrot Ginger Soup <i>crème fraiche, toasted pepitas</i>			14
Napa Cabbage Caesar <i>daikon, pangrattato, Sicilian anchovy</i>			14
Local Lettuces <i>moscatel vinaigrette, soft herbs</i>			17
[ADD <i>chicken breast</i> +12]			
Provençal Salad <i>little gem, tuna conserva, chickpeas, olive vinaigrette</i>			24
[ADD <i>soft boiled egg</i> +5]			
Rucola Pizza <i>smoked scamorza, pickled 1015 onions</i>			25
Fra' Mani Pizza <i>salametto picante, fontina, Castlevetrano olives</i>			28
Mezzaluna <i>Swiss chard, ricotta, lemon</i>			30
[ADD <i>fried egg</i> +5]			
Chickpea Flour Crepes Suzette <i>goat's milk ricotta, orange &amp; Gran Marnier sauce</i>			20
Green Garlic Sausage & Soft Scrambled Eggs <i>Pecorino Romano, chive</i>			22
Mortadella Breakfast Sandwich <i>spicy greens, aged cheddar, Calabrian chili aioli, fried egg</i>			22
PSC Burger <i>Quadrello di Bufala, caramelized onions, dijonnaise, lettuce, frites</i>			27
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	Farm Patch Strawberries & Cream	6



## COCKTAILS

<b>Mimosa</b> <i>sparkling white wine with your choice of fresh orange or grapefruit juice</i>	12
<b>Citrine Spritz</b> <i>citrus shrub, Aperol, sparkling wine</i>	16
<b>Roselle Cosmo</b> <i>vodka, lime, yuzu curaçao, hibiscus</i>	16
<b>La Ofrenda</b> <i>Lalo blanco, Cocchi Americano, housemade sour orange liqueur, citrus, absinthe rinse</i>	18
<b>Negroni Blanco</b> <i>Rey Campero espadin, Luxardo Bitter Bianco, Giffard triple sec, Dolin dry vermouth</i>	15
<b>50/50 Martini</b> <i>equal parts Ford's gin &amp; Dolin dry vermouth, black lemon bitters &amp; grapefruit oil</i>	16
<b>PSC Old Fashioned</b> <i>Old Forester bourbon, demerara, pecan tincture, orange oil, cherry</i>	16

## ALCOHOL-FREE COCKTAILS

<b>Daydream</b> <i>citrus shrub, Giffard aperitif, San Mon non-alcoholic prosecco, sparkling water</i>	14
<b>Revival Mule</b> <i>turmeric ginger tea, The Pathfinder, lime, sparkling water</i>	14
<b>Limetta</b> <i>Mil-King cream, lime, vanilla syrup, sparkling water, nutmeg</i>	12

## CHAMPAGNE & SPARKLING

<b>Pinot Noir Carboniste</b> 'Sea Urchin' Extra Brut Rosé 2023 <i>Sonoma, California</i>	17/64
<b>Chenin Blanc Bodet-Herold</b> 'Les Greffiers' Extra Brut 2021 <i>Loire, France</i>	20/76
<b>Pierre Gerbais</b> 'Grains de Celles' Extra Brut <i>Champagne, France</i>	32/128

## WHITE

<b>Assyrtiko Mylonas</b> 2025 <i>Attica, Greece</i>	15/56
<b>Grüner Veltliner Bernhard Ott</b> 'Am Berg' 2021 <i>Wagram, Austria</i>	19/72
<b>Chenin Blanc Husch</b> 2023 <i>Anderson Valley, California</i>	16/60
<b>Semillon Fine Disregard</b> 'Bedrock Vineyard' 2023 <i>Sonoma, California</i>	18/68
<b>Chardonnay Damien Martin</b> Saint-Véran 2023 <i>Burgundy, France</i>	24/92

## ROSÉ & ORANGE

<b>Grenache Gris Fontsaite</b> 2024 <i>Corbières, France</i>	17/64
<b>Pinot Gris Limited Addition</b> 'Orange Crush' 2024 <i>Willamette Valley, Oregon</i>	16/60

## RED

<b>Touriga Franca Luís Seabra</b> 'Xisto Ilimitado' 2022 <i>Douro, Portugal</i>	17/64
<b>Gamay Château Thivin</b> 'Reverdon' Brouilly 2023 <i>Beaujolais, France</i>	21/80
<b>Garnacha Comando G</b> 'La Bruja' 2023 <i>Sierra de Gredos, Spain</i>	22/84
<b>Nebbiolo Ca' del Baio</b> 'Autinbej' Barbaresco 2022 <i>Piedmont, Italy</i>	25/96
<b>Cabernet Sauvignon Far Mountain</b> 2021 <i>Sonoma Valley, California</i>	26/100

## BEER

<b>Pilsner Urquell</b> <i>Czech Republic</i>	8	<b>Shacksbury Bad Boy Cider</b> <i>Vermont</i>	7
<b>Meanwhile Secret Beach IPA</b> <i>Texas</i>	9	<b>Deschutes Fresh Squeezed NA IPA</b> <i>Oregon</i>	7
<b>Saison Dupont</b> <i>Belgium</i>	12	<b>Best Day NA Electro-Lime Cerveza</b> <i>California</i>	7

