LUNCH MENU

Fresh Fired
PECAN
Craft Kitchen

STARTERS

Southern Pecan Cornbread 8
homestyle hot honey, creamery citrus butter

"Jacked-up" Cornbread Bites 10
southern pecan cornbread, jalapeños, pepper jack cheese, homestyle hot honey

Angel Eggs 12
swicy bacon, jalapeño, red pepper pecan woosh

Grilled Sweet Potato Minis 11
chimichurri & double garlic dipping sauces

Datil Pepper Pimiento Cheese 12
hot honey drizzle, celery dippers, swicy pecans, smoky spiced crackers

Crazy Good Chicken "Lollies" 14
tamarind BBQ glazed drumstick pops

Southern Cheese Board 16
datil pepper pimiento cheese, brie, sharp white cheddar, southern sampling, smoky spiced crackers

FLATS

Southern BBQ Chicken 13
tamarind BBQ-glazed Joyce Farms chicken, corn, roasted peppers, parmesan, cheddar, swicy bacon, pickled red onion, scallions

Grilled Mushroom 14
local Son & Skye 'shrooms, sweet red peppers, fontina cheese, parmesan, double garlic drizzle, arugula

Blistered Toybox Tomato 12
sweet local tomatoes, parmesan, fontina cheese, herb pesto, balsamic drizzle, fresh basil

Florida Shrimp Coco-Datil 14
tamarind BBQ glazed shrimp, parmesan, charred pineapple salsa, feta, coco-datil drizzle, cilantro

SOUPS

Pecan-Fired Chicken Three-Bean Chili
cheddar cheese, scallions, pickled red onion

Craft Seasonal Veggie Soup
pepitas, herbs

bowl 10 cup 7

PLATES

Southern BBQ Chicken Comfort 20
tamarind BBQ glazed Pecan-fired Joyce Farms chicken, corn edamame succotash, slaw, market veggies, datil pimiento cheese, swicy pecans, PK woosh

Wood-Grilled Mushroom Power 21
grilled local Son & Skye 'shrooms, southern black eyed pea caviar, nutty ancient grains, market veggies, tender kale & roasted tomatoes, blue cheese vinaigrette, pepitas, double garlic drizzle, red pepper pecan woosh

Pecan-Fired Salmon Superfood 22
Kvaroy Arctic salmon, toasted pearl pasta with sweet corn, blueberries, strawberries & avocado, baby spinach, pickled red onion, citrus white balsamic, feta, whipped feta woosh

Don't Call me a Caesar 16
angel eggs, romaine, tender kale & roasted toybox tomatoes, buttermilk caesar dressing, roasted potatoes, daily green veg, parmesan, pecan cornbread croutons, double garlic aioli woosh

with choice of: *Pecan-fired Joyce Farms chicken, Kvaroy Arctic salmon or local Son & Skye 'shrooms* 9

HANDHELDS

on toasted artisan whole grain roll, your choice of Porch Side

Today's Grilled Florida Fish 22
roasted toybox tomatoes, slaw, PK sauce

The Pecan 14
Joyce Farms Pecan-fired chicken, white cheddar, slaw, PK sauce

The Pecan Deluxe *The Pecan Classic with swicy bacon, roasted toybox tomatoes* 16

Hi-Lo BBQ 16
tamarind BBQ glazed Joyce Farms chicken, swicy bacon, datil pimiento cheese, pickled red onions, slaw, PK sauce

The Charleston 15
Joyce Farms Pecan-fired chicken, brie, roasted pears, citrus tossed arugula, creole peach sauce

The PK Burger 16
chicken umami burger, melted white cheddar, slaw, roasted toybox tomatoes, PK sauce

PK Pulled Chicken Salad Crunch Melted or Cool Classic 14
Joyce Farms Pecan-fired chicken, celery, apple, pecan, red tart cherries, dijonnaise, white cheddar, arugula

Pecan-Fired Mushroom Melt 16
local Son & Skye 'shrooms, arugula, pepper jack cheese, double garlic aioli sauce

PORCH SIDES

Farm Market Veggies
Daily Green Veg
Citrus Spiced Heirloom Carrots
Roasted Herbed New Potatoes
Grilled Son & Skye Local Mushrooms
Southern Black-Eyed Pea Caviar
Sweet Corn Edamame Succotash
Citrus Superfood Pearl Pasta

Porch Sides 7

SWEET TREATS

Mason Jar Treats 6

Dark Chocolate Flourless Cake, Berries n' Creme
fresh triple berry sauce,raspberries, whipped vanilla bean cream

Banana Puddin' *torched bananas, ginger snap dust n' swicy pecans,*

Pecan's Pecan Pie *vanilla bean whipped cream and mint*

Farm Market Fruit
peach sauce and mint

Chai Pear & Tart Cherry Crisp
chai whipped cream

Fresh Blueberry and Lemon Curd
whipped cream and mint

Whoopie Pie Bites 4

Hummingbird

Chocolate "Take Me to the Moon"

Pumpkin

FOOD ALLERGIES: Some menu items contain or may contact tree nuts. If you have any allergies, please alert your server or a manager and ask for a PECAN menu with allergen information. We are crazy nuts about your safety!

DINNER MENU

Fresh Fired
PECAN
Craft Kitchen

STARTERS

Southern Pecan Cornbread 8
homestyle hot honey, creamery citrus butter

"Jacked-up" Cornbread Bites 10
southern pecan cornbread, jalapeños, pepper jack cheese, homestyle hot honey

Angel Eggs 12
swicy bacon, jalapeño, red pepper pecan woosh

Grilled Sweet Potato Minis 11
chimichurri & double garlic dipping sauces

Datil Pepper Pimiento Cheese 12
hot honey drizzle, celery dippers, swicy pecans, smoky spiced crackers

Crazy Good Chicken "Lollies" 14
tamarind BBQ glazed drumstick pops

Southern Cheese Board 16
datil pepper pimiento cheese, brie, sharp white cheddar, southern sampling, smoky spiced crackers

FLATS

Southern BBQ Chicken 13
tamarind BBQ-glazed Joyce Farms chicken, corn, roasted peppers, parmesan, cheddar, swicy bacon, pickled red onion, scallions

Grilled Mushroom 14
local Son & Skye 'shrooms, sweet red peppers, fontina cheese, parmesan, double garlic drizzle, arugula

Blistered Toybox Tomato 12
sweet local tomatoes, parmesan, fontina cheese, herb pesto, balsamic drizzle, fresh basil

Florida Shrimp Coco-Datil 14
tamarind BBQ glazed shrimp, parmesan, charred pineapple salsa, feta, coco-datil drizzle, cilantro

MAINS

Citrus Grilled Florida Shrimp & Marsh Hen Mill Cheesy Grits 29
zesty creolla sauce, roasted okra

Today's Florida Pecan-Fired Fish 39
local fish, sweet potato mash, charred pineapple salsa, citrus arugula, avocado, coco-datil pepper woosh & drizzle

Chili Lime Kvaroy Arctic Salmon 32
sweet corn edamame succotash, market veggies, toma-cado sauce, homestyle hot honey drizzle, grilled lemon

DemKota Ranch Filet 44
7 oz. center-cut, black garlic woosh, roasted new potatoes, chimichurri, market veggies, blistered toybox tomatoes

Farm Market Veggie Tasting 18
curated selection of veggies, superfood pearl pasta, red pepper pecan sauce

The Whole Bird & Three 38
Pecan-fired grilled whole bone-in Joyce Farms chicken, lemon rosemary jus & three Porch Sides

Half Bird & Two 26
Pecan-fired grilled half bone-in Joyce Farms chicken, lemon rosemary jus & two Porch Sides

HANDHELDS

on toasted artisan whole grain roll, your choice of Porch Side

Today's Grilled Florida Fish 22
roasted toybox tomatoes, slaw, PK sauce

The Pecan 14
Joyce Farms Pecan-fired chicken, white cheddar, slaw, PK sauce

The Pecan Deluxe *The Pecan Classic with swicy bacon, roasted toybox tomatoes* 16

The PK Burger 16
chicken umami burger, melted white cheddar, slaw, roasted toybox tomatoes, PK sauce

SOUPS & SALADS

Pecan-Fired Chicken Three-Bean Chili
cheddar cheese, scallions, pickled red onions

Craft Seasonal Veggie Soup
pepitas, herbs

bowl 10 cup 7

Buttermilk Caesar* 11
angel egg, romaine, kale & toybox tomatoes, parmesan, buttermilk caesar dressing, pecan cornbread croutons

Farm Market Salad* 9
crisp lettuce, lotsa seasonal fresh veggies, feta, pepitas, citrus vinaigrette

***make it a main:** *add Pecan-fired Joyce Farms chicken, Kvaroy Arctic salmon, local Son & Skye 'shrooms or grilled Florida shrimp* +16
today's Florida fish +20

PORCH SIDES

Farm Market Veggies
Daily Green Veg
Citrus Spiced Heirloom Carrots
Roasted Herbed New Potatoes
Grilled Son & Skye Local Mushrooms
Southern Black-Eyed Pea Caviar
Sweet Corn Edamame Succotash
Citrus Superfood Pearl Pasta

Porch Sides 7

SWEET TREATS

Mason Jar Treats 6

Dark Chocolate Flourless Cake, Berries n' Creme *fresh triple berry sauce, raspberries, whipped vanilla bean cream*

Banana Puddin' *torched bananas, ginger snap dust n' swicy pecans*

Pecan's Pecan Pie *vanilla bean whipped cream and mint*

Farm Market Fruit *peach sauce and mint*

Chai Pear & Tart Cherry Crisp
chai whipped cream

Fresh Blueberry and Lemon Curd
whipped cream and mint

Whoopie Pie Bites 4

Hummingbird

Chocolate "Take Me to the Moon"

Pumpkin

DAILY DESSERT CASE
Mason Jar Treats, Whoopie Pie Bites and seasonal selections from our local artisan bakers and chocolatiers

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BEVERAGE MENU

Fresh Fired
PECAN
Craft Kitchen

Our passion for helping you feel good about what you eat is at the heart of everything we do. Our flavor-first menu is thoughtfully-sourced using nutrient-rich ingredients from local farms and a pecan-fired grill to bring you fresh, craveable meals that nourish and boost the mind and the body. Our chefs have reimagined southern heritage classics with a fresh, lighter touch creating depth, smoke and soul. Pecan also celebrates the hands that grow and craft our ingredients — the local farmers, ranchers, fishers, and artisans whose care makes our menu possible — so we can prepare them for you with a touch of warm southern hospitality.

This is our passion. Our fire.

SIGNATURE CRAFT COCKTAILS

ORIGINALS:

Bar Pecan Old Fashioned 12
pecan-infused bourbon | smoke | sugar | bitters

Pear Pressure 13
vodka | pear | vermouth | citrus | soda

Datil Do Ya 13
agave | datil | passionfruit | mint | lime

Thyme will Tell 13
gin | thyme | maraschino | herbal liquor | citrus

Fruit Cove Harvest Smash 13
rye | persimmon | apricot | citrus | bitters

Golden Sun Colada 14
rum | falernum | carrot | ginger | turmeric | coconut

FAMILIARS:

Bikini Martini 13
vodka | licor 43 | guava | citrus | bubbles

El Auriel Spritz 13
reposado tequila | creme de mure | ginger | soda

Mai Mandarin Grove 14
rum | orange liqueur | pecan orgeat | citrus

Rosy Negroni 12
gin | raspberry | lillet | campari

Riverlight Sour 13
bourbon | honey | citrus | barrel aged bitters

Greenpoint Manhattan 14
rye | sweet vermouth | herbal liquor | maraschino | bitters

SPIRIT FREE:

Blue Lagoon 10
(make it Spirited with Rum $6)
spirit-free rum | coconut | spirulina | calamansi | pineapple

Winter Chill Mule 9
(make it Spirited with Vodka $6)
pomegranate juice | clementine | Fever-Tree ginger beer orange | rosemary

Golden Breeze 9
(make it Spirited with Bourbon $6)
carrot | ginger | turmeric | spice | lemon

Green Acres 9
(make it Spirited with Gin $6)
cucumber | fuji apple | pineapple | celery | kale | ginger

Raspberry Mo-Tea-to 9
(make it Spirited with Reposado Tequila $6)
raspberry | mint | lime | passionfruit tea

CELEBRATION WINES
(BY THE BOTTLE)

Sparkling

Domaine Carneros Rose California 54
Taittinger France 96
Perrier-Jouet Grand Brut France 130

Whites

La Cana Albarino, Rias Baixas, Spain, 2023 31
Chateau D'Esclans Rock Angel, Rose, Cotes de Provence, France 2022 40
Henri Bourgeois Sancerre "Jadis" V.V. 2021 95
Trimbach Reisling, Vielles Vignes, Alsace, France 2022 68
MacRostie Nightwing Chardonnay Petaluma Gap 2022 80
Plumpjack Chardonnay Reserve 2023 90
Paul Hobbs Chardonnay Russian River Valley 2022 112

Reds

Rossello Barolo Italy 2021 75
Mate Brunello di Montalcino Tuscany 2019 99
Catena, Alta Mendoza Malbec, 2021 84
Clark and Telephone Pinot Noir, 2023 44
Paul Hobbs Sonoma Coast Pinot Noir 2022 99
Larkmead Firebelle Red Napa 2021 99
Plumpjack Syrah Napa 2022 130
Justin Isosceles Bordeaux Blend Paso Robles 2021 132
Foley John Rutherford Cabernet Sauvignon Napa 2021 99
Round Pond Honuren Cabernet Sauvignon Napa 2022 146
Stag's Leap "The Leap" Cabernet Sauvignon Napa 2021 150

BAR PECAN VINEYARD & GRAIN TAP

Pull your own glass or pint from one of our 45 self-serve taps and pair it with one of the Pecan-fired, farm-fresh flavors that define every dish. Thoughtfully chosen wines, local craft beers, seasonal ciders, and a rotating selection of craft cocktails let you create your perfect pour. Get a QR code or tap card from a Pecan team member and tap your QR code on selected tap. Then grab a glass and pour what you crave.

INSPIRED BEVERAGES

Tap wall of cocktails, wine, beer, hard cider, kombucha, seltzers

Seasonal refreshers/spritzers

Tractor craft sodas

Coffee
(local roast, latte, cappuccino, espresso, cold brew)

Iced teas
(plain, green and seasonal fruit-sweetened)

Specialty organic hot tea