

LUNCH MENU



STARTERS

Southern Pecan Cornbread 8
homestyle hot honey, creamery citrus butter

“Jacked-up” Cornbread Bites 11
southern pecan cornbread, jalapeños, pepper jack cheese, homestyle hot honey

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

Mini Sweet Potato Dippers 11
coco-datil & roasted garlic dipping sauces

Datil Pepper Pimiento Cheese 14
hot honey drizzle, celery dippers, swicy pecans, smoky spiced crackers

Crazy Good Chicken “Lollies” 18
tamarind BBQ glazed drumstick pops

Pecan Smoked Fish Dip 15
Pecan smoked fish, pickled carrots, pickled red onion, smoky spiced crackers

FLATS

Southern BBQ Chicken 15
tamarind BBQ-glazed Joyce Farms chicken, corn, roasted peppers, parmesan, cheddar, swicy bacon, pickled red onion, scallions

Grilled Mushroom 15
local Son & Skye ‘shrooms, sweet red peppers, fontina cheese, parmesan, roasted garlic drizzle, arugula

Swicy Savannah 16
pecan-fired chicken, roasted bosc pears, fontina and parmesan cheese, melty brie, arugula, peach creole drizzle

Florida Shrimp Coco-Datil 16
tamarind BBQ glazed shrimp, parmesan, roasted red peppers, charred pineapple, feta, coco-datil drizzle, cilantro

SOUPS

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

Craft Seasonal Veggie Soup
fresh herbs

HANDHELDS

on toasted artisan whole grain roll, your choice of southern black-eyed pea caviar, sweet corn & edamame succotash, super-food pearl couscous or roasted baby potato salad

The Pecan 16
Joyce Farms Pecan-fired chicken, white cheddar, slaw, PK sauce

The Pecan Deluxe
The Pecan Classic with swicy bacon, roasted toybox tomatoes **18**

Hi-Lo BBQ 18
tamarind BBQ glazed Joyce Farms chicken, swicy bacon, datil pimiento cheese, pickled red onions, slaw, PK sauce

The Charleston 18
Joyce Farms Pecan-fired chicken, brie, roasted pears, citrus tossed arugula, creole peach sauce

The PK Burger 18
chicken umami burger, melted white cheddar, slaw, roasted toybox tomatoes, PK sauce

Today’s Grilled Florida Fish* MKT
roasted toybox tomatoes, slaw, dijonnaise

PK Pulled Chicken Salad Crunch Melted or Cool Classic 16
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, roasted garlic aioli sauce

PLATES

The Whole Bird & Three 42
Pecan-fired grilled whole bone-in chicken, roasted potatoes, sweet corn & edamame succotash & daily green

Half Bird & Two 28
Pecan-fired grilled half bone-in chicken, lemon rosemary jus, roasted potato salad, sweet corn & edamame succotash

Southern BBQ Chicken Comfort 23
tamarind BBQ glazed Pecan-fired Joyce Farms chicken, corn edamame succotash, tender field greens, red wine vinaigrette, daily green veggies, datil pimiento cheese, swicy pecans, smokey spiced cracker, PK woosh

Wood-Grilled Mushroom Power 23
grilled local Son & Skye ‘shrooms, southern black eyed pea caviar, sweet potatoes, daily green veggies, tender field greens & roasted tomatoes, red wine vinaigrette, pepitas, red pepper pecan woosh

Pecan-Fired Salmon* Superfood 26
Kvaroy Arctic Salmon*, toasted pearl pasta with sweet corn, blueberries, strawberries & avocado, daily green veggies, baby spinach, pickled red onion, citrus vinaigrette, feta, whipped feta woosh

Snake River Rainbow Trout 32
peach bronzed on grill, roasted baby potato salad, market veggies, fresh lemon

Don’t Call me a Caesar 17
angel eggs, romaine, tender kale & roasted toybox tomatoes, buttermilk caesar dressing, roasted potato salad, parmesan, pecan cornbread crumble, roasted garlic aioli woosh

add choice of:
Pecan-fired Joyce Farms chicken **10**
Local Son & Skye ‘shrooms **10**
Kvaroy Arctic Salmon* **17**

Farm Market Veggie Tasting 22
curated selection of veggies, black-eyed pea caviar, and red pepper pecan sauce

FARM VEGETABLES AND SALADS

Buttermilk Caesar 10
pecan cornbread crumble, roasted garlic aioli woosh

Farm Market Salad 12
feta whip woosh, pepitas, citrus vinaigrette

Citrus Spiced Heirloom Carrots 10
whipped feta, homestyle citrus hot honey, micro cilantro

Grilled Son & Skye Local Mushrooms 12
red pepper pecan woosh, chopped parsley

Roasted Herbed New Potatoes 8
roasted garlic aioli, chopped scallions

Daily Green Veg 10
fresh herbs

SWEET TREATS

Banana Puddin’ 7
torched bananas, ginger snap dust

Pecan’s Pecan Pie
vanilla bean whipped cream and swicy pecan

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

Farm Market Fruit
peach sauce and mint

Fresh Blueberry and Lemon Curd
whipped cream and mint

Pastry Chef Seasons Peak

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

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DINNER MENU



STARTERS

Southern Pecan Cornbread 8
homestyle hot honey, creamery citrus butter

“Jacked-up” Cornbread Bites 11
southern pecan cornbread, jalapeños, pepper jack cheese, homestyle hot honey

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

Mini Sweet Potato Dippers 11
coco-datil & roasted garlic dipping sauces

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hot honey drizzle, celery dippers, swicy pecans, smoky spiced crackers

Crazy Good Chicken “Lollies” 18
tamarind BBQ glazed drumstick pops

Pecan Smoked Fish Dip 15
Pecan smoked fish, pickled carrots, pickled red onion, smoky spiced crackers

FLATS

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Swicy Savannah 16
pecan-fired chicken, roasted bosc pears, fontina and parmesan cheese, melty brie, arugula, peach creole drizzle

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tamarind BBQ glazed shrimp, parmesan, roasted red pepper, charred pineapple, feta, coco-datil drizzle, cilantro

HANDHELDS

on toasted artisan whole grain roll, your choice of southern black-eyed pea caviar, sweet corn & edamame succotash, super-food pearl couscous or roasted baby potato salad

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

The Pecan Deluxe 18
The Pecan Classic with swicy bacon, roasted toybox tomatoes

The Charleston 18
Joyce Farms Pecan-fired chicken, brie, roasted pears, citrus tossed arugula, creole peach sauce

The PK Burger 18
chicken umami burger, melted white cheddar, slaw, roasted toybox tomatoes, PK sauce

Today’s Grilled Florida Fish* MKT
roasted toybox tomatoes, slaw, dijonnaise

SOUPS

Pecan-Fired Chicken Three-Bean Chili
cheddar cheese, scallions, pickled red onions
bowl 12 cup 8

Craft Seasonal Veggie Soup
fresh herbs

MAINS

The Whole Bird & Three 42
Pecan-fired grilled whole bone-in chicken, roasted potatoes, sweet corn & edamame succotash & daily green

Half Bird & Two 28
Pecan-fired grilled half bone-in chicken, lemon rosemary jus, roasted potato salad, sweet corn & edamame succotash

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

Farm Market Veggie Tasting 22
curated selection of veggies, southern black eyed pea caviar, red pepper pecan sauce

Today’s Florida Pecan-Fired Fish* MKT
local fish, sweet potato, charred pineapple, citrus arugula, avocado, coco-datil pepper woosh & drizzle*

Snake River Rainbow Trout 32
peach bronzed on grill, roasted baby potatoes, market veggies, fresh lemon

Chili Lime Kvaroy Arctic Salmon* 36
sweet corn & edamame succotash, market veggies, toma-cado sauce, homestyle hot honey drizzle, grilled lemon

Don’t Call Me a Caesar with Pecan-Fired Chicken, Shrimp or Local Mushrooms 27
angel eggs, romaine, tender kale & roasted toybox tomatoes, buttermilk caesar dressing, roasted potato salad, parmesan, pecan cornbread crumble, roasted garlic aioli woosh (substitute Kvaroy Artic Salmon +7)*

Pecan Wood-Fired Filet* 56
7 oz. center-cut, roasted garlic woosh, roasted new potatoes, chimichurri, market veggies, blistered toybox tomatoes

FARM VEGETABLES AND SALADS

Buttermilk Caesar 10
pecan cornbread crumble, roasted garlic aioli woosh

Citrus Spiced Heirloom Carrots 10
whipped feta, homestyle citrus hot honey, micro cilantro

Roasted Herbed New Potatoes 8
roasted garlic aioli, chopped scallions

Farm Market Salad 12
feta whip woosh, pepitas, citrus vinaigrette

Grilled Son & Skye Local Mushrooms 12
red pepper pecan woosh, chopped parsley

Daily Green Veg 10
fresh herbs

SWEET TREATS

7

Banana Puddin’
torched bananas, ginger snap dust

Pecan’s Pecan Pie
vanilla bean whipped cream and swicy pecan

Fresh Blueberry and Lemon Curd
whipped cream and mint

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

Farm Market Fruit
peach sauce and mint

Pastry Chef Seasons Peak

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BEVERAGE MENU



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 14
pecan-infused bourbon | smoke | sugar | bitters

Pear Pressure 15
vodka | pear | vermouth | citrus | soda

Datil Do Ya 14
agave | datil | passionfruit | mint | lime

Thyme will Tell 15
gin | thyme | maraschino | herbal liquor | citrus

Fruit Cove Harvest Smash 15
rye | persimmon | apricot | citrus | bitters

Golden Sun Colada 15
rum | falernum | carrot | ginger | turmeric | coconut

FAMILIARS:

Bikini Martini 15
vodka | licor 43 | guava | citrus | bubbles

El Auriel Spritz 14
reposado tequila | creme de mure | ginger | soda

Mai Mandarin Grove 15
rum | orange liqueur | pecan orgeat | citrus

Rosy Negroni 14
gin | raspberry | lillet | campari

Riverlight Sour 14
bourbon | honey | citrus | barrel aged bitters

Greenpoint Manhattan 15
rye | sweet vermouth | herbal liquor | maraschino | bitters

SPIRIT FREE:

Blue Lagoon 11
(make it Spirited with Rum \$6)
spirit-free rum | coconut | spirulina | calamansi | pineapple

Chillin Mule 10
(make it Spirited with Vodka \$6)
seasonal juice | clementine | Fever-Tree ginger beer | orange | rosemary

Golden Breeze 11
(make it Spirited with Bourbon \$6)
carrot | ginger | turmeric | spice | lemon

Green Acres 12
(make it Spirited with Gin \$6)
cucumber | fuji apple | pineapple | celery | kale | ginger

Raspberry Mo-Tea-to 11
(make it Spirited with Reposado Tequila \$6)
raspberry | mint | lime | passionfruit tea

CELEBRATION WINES

(BY THE BOTTLE)

Sparkling

Torresella Extra Dry Prosecco 42
Domaine Carneros Rose California 60
Taittinger France 96

Whites

Kenwood California, Chardonnay NV 38
Spy Valley, Sauvignon Blanc 2024 54
S.A. Prüm Essence, Riesling 2024 55
Terras Gauda Abadia de San Campio, Albarino 2024 46
Honig Napa Valley, Sauvignon Blanc 2024 55
King Estate Willamette Valley, Pinot Gris 2024 55
Chateau D'Esclans Rock Angel, Cotes de Provence, Rose 2024 62
Chalk Hill Russian River, Chardonnay 2024 64

Reds

Kenwood California, Pinot Noir NV 38
Elizabeth Rose, Cabernet Sauvignon 2023 54
Flowers Sonoma Coast, Pinot Noir 2023 75
Steele Carneros, Pinot Noir 2024 50
Decoy California, Merlot 2023 65
Belle Glos Clark & Telephone, Pinot Noir 2024 67
Caymus Suisun, Walking Fool, Red Blend 2024 90
Jordan Alexander Valley, Cabernet Sauvignon 2021 105
Red Schooner Voyage 12, Malbec 92
Frank Family Napa Valley, Cabernet Sauvignon 2023 110
Austin Hope, Cabernet Sauvignon 2023 125

GLASS
(5oz)
11

GLASS GLASS
(6oz) (9oz)
10 15
14 21

GLASS GLASS
(6oz) (9oz)
10 15
14 21

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