

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

Angeled 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

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, double 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
bowl 12 cup 8

Craft Seasonal Veggie Soup

HANDHELDS

on toasted artisan whole grain roll, your choice of southern black-eyed pea caviar, sweet corn & edamame succotash, super-food pearl couscous and 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 17
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 38
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 Joyce Farm chicken, lemon rosemary jus, roasted potato salad, fresh 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 red wine vinaigrette & 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, citrus charred asparagus, fresh lemon

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

with choice of: Pecan-fired Joyce Farms chicken, Kvaroy Arctic Salmon* or local Son & Skye ‘shrooms 12

Farm Market Veggie Tasting 22
curated selection of veggies, superfood pearl pasta, and red pepper pecan sauce

FARM VEGETABLES AND SALADS

Buttermilk Caesar 12
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
red pepper pecan woosh, cornbread crumble

SWEET TREATS

Mason Jar Treats 7

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

Banana Puddin’
torched bananas, ginger snap dust

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

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
- Angeled 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
- Southern Cheese Board 17**
datil pepper pimiento cheese, brie, sharp white cheddar, southern sampling, 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 pepper, charred pineapple, feta, coco-datil drizzle, cilantro

SOUPS

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

bowl 12 cup 8

- Craft Seasonal Veggie Soup**

MAINS

- The Whole Bird & Three 38**
Pecan-fired grilled whole bone-in chicken, roasted potatoes, sweet corn & edamame succotash & daily green
- Citrus Grilled Florida Shrimp & Marsh Hen Mill Cheesy Grits 29**
zesty creolla sauce, roasted okra
- Today’s Florida Pecan-Fired Fish* MKT**
local fish, sweet potato, charred pineapple, citrus arugula, avocado, coco-datil pepper woosh & drizzle*

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

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

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

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

- Snake River Rainbow Trout 32**
peach bronzed on grill, roasted baby potatoes, citrus charred asparagus, fresh 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, daily green veg, parmesan, pecan cornbread crumble, roasted garlic aioli woosh (substitute Kvaroy Artic Salmon +9)*

HANDHELDS

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

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

- 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

FARM VEGETABLES AND SALADS

- Buttermilk Caesar 12**
pecan cornbread crumble, double 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**
double garlic aioli, chopped scallions

- Daily Green Veg 10**
red pepper pecan woosh, cornbread crumble

SWEET TREATS

- Mason Jar Treats 7**
- Dark Chocolate Flourless Cake, Berries n’ Cream** *fresh triple berry sauce, raspberries, vanilla bean whipped cream*

- Banana Puddin’** *torched bananas, ginger snap dust*
- Pecan’s Pecan Pie** *vanilla bean whipped cream and swicy pecan*

- Farm Market Fruit** *peach sauce and mint*
- Fresh Blueberry and Lemon Curd** *whipped cream 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 (6oz)	GLASS (9oz)
10	15
14	21

GLASS (6oz)	GLASS (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