

## 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*

**Grilled Sweet Potato Minis 11**  
*chimichurri & double garlic dipping sauces*

**Datil Pepper Pimiento Cheese 13**  
*hot honey drizzle, celery dippers, swicy pecans, smoky spiced crackers*

**Crazy Good Chicken "Lollies" 16**  
*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 Rock Shrimp Coco-Datil 16**  
*tamarind BBQ glazed rock shrimp, parmesan, charred pineapple salsa, feta, coco-datil drizzle, cilantro*

### SOUPS

bowl 11 cup 7

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

**Craft Seasonal Veggie Soup**  
*parmesan, cornbread crumble*

### HANDHELDS

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

### PLATES

**Southern BBQ Chicken Comfort 23**  
*tamarind BBQ glazed Pecan-fired Joyce Farms chicken, corn edamame succotash, slaw, daily green veggies, datil pimiento cheese, swicy pecans, smokey spiced cracker, PK woosh*

**Snake River Rainbow Trout 29**  
*peach bronzed on grill, roasted baby potato salad, citrus charred asparagus, fresh lemon*

**Wood-Grilled Mushroom Power 22**  
*grilled local Son & Skye 'shrooms, southern black eyed pea caviar, nutty ancient grains, daily green veggies, tender kale & roasted tomatoes, red wine vinaigrette, pepitas, red pepper pecan woosh*

**Pecan-Fired Salmon\* Superfood 25**  
*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*

**Don't Call me a Caesar 17**  
*angel eggs, romaine, tender kale & roasted toybox tomatoes, buttermilk caesar dressing, roasted potato salad, 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 10**

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

### FARM VEGETABLES AND SALADS

8

**Buttermilk Caesar**  
*pecan cornbread croutons, double garlic aioli woosh*

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

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

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

**Roasted Herbed New Potatoes**  
*double garlic aioli, chopped scallions*

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

**PK Pulled Chicken Salad Crunch Melted or Cool Classic 15**  
*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*

### SWEET TREATS

**Mason Jar Treats 6**

**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*
- Angel Eggs 12**  
*swicy bacon, jalapeño, red pepper pecan woosh*
- Grilled Sweet Potato Minis 11**  
*chimichurri & double garlic dipping sauces*
- Datil Pepper Pimiento Cheese 13**  
*hot honey drizzle, celery dippers, swicy pecans, smoky spiced crackers*
- Crazy Good Chicken "Lollies" 16**  
*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, double garlic drizzle, arugula*
- Swicy Savannah 16**  
*pecan-fired chicken, roasted bosc pears, fontina and parmesan cheese, melty brie, arugula, peach creole drizzle*
- Florida Rock Shrimp Coco-Datil 16**  
*tamarind BBQ glazed rock shrimp, parmesan, charred pineapple salsa, feta, coco-datil drizzle, cilantro*

## SOUPS

- Pecan-Fired Chicken Three-Bean Chili**  
*cheddar cheese, scallions, pickled red onions*
- Craft Seasonal Veggie Soup**  
*parmesan, cornbread crumble*

bowl 11 cup 7

## HANDHELDS

*on toasted artisan whole grain roll (GF bun available), your choice of southern black-eyed pea caviar, sweet corn & edamame succotash, super-food pearl couscous and baby potato salad*

## MAINS

- Citrus Grilled Florida Shrimp & Marsh Hen Mill Cheesy Grits 29**  
*zesty creolla sauce, roasted okra*
- Snake River Rainbow Trout 32**  
*peach bronzed on grill, roasted baby potato salad, citrus charred asparagus, fresh lemon*
- Today's Florida Pecan-Fired Fish\* MKT**  
*local fish\*, sweet potato, charred pineapple salsa, 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*
- 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 croutons, double garlic aioli woosh (substitute Kvaroy Arctic Salmon\* +5)*
- Pecan Wood-Fired Filet\* 49**  
*7 oz. center-cut, black garlic woosh, roasted new potatoes, chimichurri, market veggies, blistered toybox tomatoes*
- Half Bird & Two 28**  
*Pecan-fired grilled half bone-in Joyce Farms chicken, lemon rosemary jus, roasted potato, fresh corn & edamame succotash*

- 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 Market Veggie Tasting 19**  
*curated selection of veggies, southern black eyed pea caviar, red pepper pecan sauce*

## FARM VEGETABLES AND SALADS

8

- Buttermilk Caesar**  
*pecan cornbread croutons, double garlic aioli woosh*
- Citrus Spiced Heirloom Carrots**  
*whipped feta, homestyle citrus hot honey, micro cilantro*
- Roasted Herbed New Potatoes**  
*double garlic aioli, chopped scallions*
- Farm Market Salad**  
*feta whip woosh, pepitas, citrus vinaigrette*
- Grilled Son & Skye Local Mushrooms**  
*red pepper pecan woosh, chopped parsley*
- Daily Green Veg**  
*red pepper pecan woosh, cornbread crumble*

## SWEET TREATS

- Mason Jar Treats 6**
- Banana Puddin'**  
*torched bananas, ginger snap dust*
- Farm Market Fruit**  
*peach sauce and mint*
- Dark Chocolate Flourless Cake, Berries n' Cream**  
*fresh triple berry sauce, raspberries, vanilla bean whipped cream*
- Pecan's Pecan Pie**  
*vanilla bean whipped cream and swicy pecan*
- 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

##### Winter Chill Mule 10

(make it Spirited with Vodka \$6)

pomegranate 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

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