







SHAREABLES

- Artisan Bread Board**  **7**
jalapeño cornbread fritters, challah roll, pretzel, herb butter
- Spinach, Jalapeño & Artichoke Dip** **AGF**  **13**
tortilla chips, garlic crostini
- Kung Pao Shrimp & Calamari** **17**
lightly fried calamari, shrimp, jalapeño, bell pepper, bean sprouts
- Texas Charcuterie Board**  **18**
Grande **24**
Bavarian pretzel, beef bresaola, prosciutto, jalapeño sausage, seasonal cheese, fruit, nuts, olives, cheese sauce, grain mustard
- Wagyu Meatballs (5)** **13**
Texas Wagyu, spicy tomato, sauce, mozzarella, parmesan, grilled crostini
- Buffalo Fried Shrimp** **12**
chive, ranch, blue cheese
- Cheesesteak Egg Rolls (2)** **12**
sweet chili sauce
- Deviled Eggs (6)** **12**
bacon jam and chive
- Ahi Tuna Nachos*** **15**
wonton chips, sesame seared tuna, gochujang aioli, chive, cilantro, jalapeno, avocado

VEGETARIAN PLATES

- Hearsay Plant Based Burger** **18**
mixed greens, tomato, onion, cheddar, rosemary fries, impossible meat
- Pesto Pasta Primavera**  **16**
fettuccini, fresh tomato, zucchini, yellow squash, artichoke, mushroom, parmesan, basil pesto
- Fettuccini & "Meatballs"** **18**
plant based meatballs, spicy tomato sauce, parmesan
- Watermelon Poke Tostadas** **16**
marinated watermelon, avocado, jalapeño, tofu crumble, gochujang aioli, cilantro

PLEASE ALERT SERVER OF ANY FOOD ALLERGIES





GREAT PLATES

- Filet Mignon*** **42**
6oz filet, herb butter, mashed potatoes, garlic green beans
- Texas Cut Ribeye*** **42**
12oz ribeye, herb butter, mashed potatoes, bacon Brussels sprouts
- Beef Short Rib** **29**
Shiner Bock braised short rib, caramelized onion, cheddar grits, bacon Brussels sprouts
- Hearsay Bistro Steak*** **32**
sliced NY strip steak, mashed potatoes, garlic green beans, woodford peppercorn and mushroom sauce
- Espresso Rubbed Pork Chop** **26**
sweet potato mash, charred broccolini and bourbon glaze
- Pistachio Crusted Scallops**  **30**
sweet potato mash, charred broccolini, white wine and saffron cream sauce
- Chicken Milanese** **21**
sundried tomato, capers, artichoke, garlic green beans, lemon cream sauce
- Crab Crusted Redfish** **30**
red pepper coulis, garlic green beans, lemon butter sauce
- Bacon Wrapped Shrimp & Grits** **26**
stuffed with crab, jalapeño and mozzarella, cheddar grits, Creole sauce
- Tuscan Chicken Pasta** **23**
spinach, cherry tomato, broccolini, tomato cream sauce, fettuccini pasta
- Shrimp and Sausage Fettuccini** **24**
sautéed shrimp, jalapeño sausage, cherry tomato, Creole sauce
- Seared Atlantic Salmon** **26**
grilled squash, crispy corn cake, crab and dill cream sauce




HANDHELDS

- Hearsay Cheeseburger*** **17**
Texas Wagyu, cheddar, applewood, smoked bacon, lettuce, tomato, red onion, chipotle aioli, rosemary parmesan fries
- TX Wagyu Patty Melt*** **16**
Texas Wagyu, caramelized onion, cheddar cheese, jalapeño, chipotle aioli, rosemary parmesan fries
- Chicken Sandwich** **16**
CHOICE OF CRISPY OR GRILLED
ciabatta, lettuce, mozzarella, applewood smoked bacon, avocado, tomato, chipotle aioli, rosemary parmesan fries
- Blackened Redfish Tacos** **GF** **17**
corn tortillas, pico de gallo, shredded lettuce, avocado, chipotle aioli, street corn casserole
- Crunchy Ahi Tuna Tacos*** **18**
ginger cilantro slaw, ponzu, avocado, gochujang aioli, street corn casserole
- Wagyu Chicago Style Hot Dog** **15**
brioche roll, mild giardiniera, mustard, rosemary fries



SOUPS & SALADS


- Roasted Poblano Soup** **GF**
5 cup / 8 bowl
- Gulf Coast Gumbo**
9 cup / 12 bowl
shrimp, crab meat, chicken, and sausage **AWARD WINNING!**
- Field of Greens** **GF**  **10**
mixed greens, tomato, carrots, cucumber, sweet sherry vinaigrette
- Avo - Cucumber** **GF**  **13**
sliced avocado, cucumber ribbons, mixed greens, tomato, queso fresco, sweet sherry vinaigrette
- Seasonal Harvest**   **13**
mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato poppyseed dressing
- Gem Wedge** **12**
blue cheese, cherry tomato, bacon, carrot, chive
- Protein Additions**
 - Grilled Chicken 6
 - Seared Ahi Tuna* 12
 - Grilled Steak* 15
 - Grilled Salmon* 10
 - Sauteed Shrimp 8
 - Seared Scallops 16

SHARED SIDES

- Garlic Green Beans **GF**  **6**
- Rosemary Parmesan Fries **GF**  **6**
- Mashed Potatoes **GF** **6**
- Sweet Potato Mash **6**
- Street Corn Casserole **GF**  **6**
- Bacon Brussels Sprouts **GF** **7**
- Gouda Mac and Cheese **7**
- Cheddar Grits **GF** **7**
- Charred Broccolini **7**

DESSERTS

- Hearsay's Bread Pudding**  **9**
vanilla bean ice cream, caramel sauce
- Crème Brûlée** **GF**  **8**
seasonal
- Chocolate Cheesecake** **10**
fresh berries

GF GLUTEN FREE
AGF AVAILABLE GLUTEN FREE
 VEGETARIAN
 PEANUT

20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

(*) CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS




WE PROUDLY SERVE FRESH GULF SEAFOOD

COCKTAIL FAVORITES


Whitney 	13	Hearsay Old Fashioned 	15
Stoli Razberi Vodka, Cassis, Champagne, muddled blackberries, lemon juice, sugar		One of a kind Hearsay infused Woodford Reserve Bourbon Angostura bitters, orange	
Pistache and Panacha  	14	Espresso Martini 	14
Stranahan's blue peak, luxardo maraschino, pistachio syrup, angostura bitters, cardamom bitters		SelvaRey Chocolate Rum, Lavazza Espresso, Kahlua	
Flaming Leah 	13	El Pepino	13
Stoli Vodka, strawberries, mint, lime juice, sugar		Herradura Tequila, Cointreau, cucumber, cilantro, lime	
Blueberries in Havana 	13	Jalapeño	11
SelvaRey Coconut Rum, blueberries, mint, lime		Stoli Vodka, jalapeño, lemon juice, sugar	
Pink Delicious 	12	The Smoot 	12
Fords Gin, St. Germain, Peychaud's Bitters, Champagne, grapefruit juice		Stoli Vanilla Vodka, Cassis, pineapple juice	

WINE FAVORITES

WHITE WINE

Chardonnay			
Sonoma Cutrer, Russian River, CA	11	13	36
Napa Cellars, Napa Valley, CA	12	14	48
La Crema, Willamette Valley, Oregon	16	19	62
Pinot Grigio			
Bollini, Alto Adige, Italy	10	13	32
Santa Margherita Alto Adige, Italy	13	16	44
Sauvignon Blanc			
Whitehaven, Marlborough New Zealand	11	14	40
Duckhorn, Napa Valley, CA	11	16	47
Sparkling			
La Marca Prosecco	13		
JP Chenet Brut	12		
Bisol Prosecco, Veneto, Italy			47
Schramsberg Blanc de Noirs, CA			98
Veuve Clicquot Brut, France			500
Dom Perignon			

RED WINE

Cabernet Sauvignon			
Joel Gott, CA	11	14	41
Penfolds Bin 389 'Baby Grange' McLaren Vale	16	23	64
"Austin", Paso Robles, CA	11	15	44
Quilt, Napa Valley, CA			52
Caymus, Napa Valley, CA			160
Pinot Noir			
Cherry Pie, Three Vineyards, CA	11	14	39
Belle Glos, Balade, CA	17	22	62
Ken Wright Cellars, Willamette Valley, WA	12	15	44
Merlot			
Decoy "Limited" Alexander Valley, CA	15	18	42
Others			
The Pessimist, Paso Robles, CA	12	15	45
Clos de los Siete Malbec, Mendoza, Argentina	13	16	50
Chateau Miraval Rosé, Provence, FR	10	13	37

MOCKTAILS

Watermelon Chile	8	Blackberry No-Jito	8
fresh watermelon juice, jalapeno, lime, basil syrup		muddled blackberries, lime, mint, sugar, Richard's Rainwater	
Flameless Leah	8	Cucumber Cooler	8
strawberry, lime, mint, coconut water		muddled cucumber and cilantro, lime, coconut water	
Pineapple Express	8		
pineapple juice, guava syrup, cbd, lemon-lime soda			

BRUNCH FAVORITES

Brunch available from open to 3pm Friday, Saturday and Sunday

Chicken Chilaquiles Verdes* GF	15	Crème Brûlée French Toast	15
spicy roasted tomatillo salsa, corn chips, pickled onions, avocado, queso fresco, crema, cilantro, fried egg		torched brioche with your choice of blackberry, strawberry or candied pecan topping and whipped butter, applewood smoked bacon	
Eggs Benedict*	18	Buttermilk Pancakes	14
prosciutto, poached egg, English muffin, hollandaise sauce, fried potato hash		choice of blackberry, strawberry or candied pecan topping and whipped butter, applewood smoked bacon	
Brunch Steak & Eggs* GF	25	Short Rib Hash*	17
NY Strip steak, herb chimichurri, choice eggs, fried potato hash		shredded beef, fried potatoes, bell peppers, onions, fried eggs, tomatillo salsa	
Hearsay Fried Chicken Waffle	18	Farmer's Omelet & Mixed Greens GF 	14
crispy fried chicken, Belgian waffle, buttered maple syrup		spinach, mushrooms, tomato, mozzarella, sherry vinaigrette, pickled onions, fried potato hash	
Prosciutto and Cheese Omelet	16	Breakfast Taco Trio	14
cured ham, cheddar cheese, green onion, fried potato hash		potato and egg, chorizo and egg, bacon and egg, tomatillo salsa, fresh fruit	

(*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS **GF** GLUTEN FREE  VEGETARIAN