





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