



MENU

Tavern By Hearsay








Party Starters

PASSED OR PLATED - 10 pieces/ per order

Hearsay Wagyu Beef Sliders _____	\$35
Grilled Chicken Sliders _____	\$25
Chicken and Waffle Sliders _____	\$35
Filet and Vegetable Skewers GF _____	\$45
Chicken and Vegetable Skewers GF _____	\$45
Fried Chicken Tender Bites with Honey Mustard _____	\$25
Wagyu Meatballs _____	\$35
Cheesesteak Egg Rolls _____	\$35
Bacon Wrapped Stuffed Shrimp _____	\$40
Buffalo Shrimp _____	\$40

Mini Crab Cakes _____	\$45
Seared Ahi Tuna Bites* _____	\$40
Smoked Salmon Crostini _____	\$36
Deviled Eggs _____	\$25

Vegetarian:


Plant – Based Meat Sliders GF  _____	\$35
Plant – Based Meatballs GF  _____	\$35
Caprese Salad Skewers GF  _____	\$25
Seasonal Veggie Cucumber Roll GF  _____	\$25
Kung Pao Cauliflower GF  _____	\$25
Mac & Cheese Balls  _____	\$25

STATIONS - Serves 10 - 12, Selections based on seasonal availability

Gulf Coast Seafood Tower (A minimum order of 2) _____	\$125
Chilled Shrimp Cocktail, Crab Fingers, Gulf Oysters, Tuna Tartare	
Spinach, Jalapeno & Artichoke Dip _____	\$60
Mediterranean Platter _____	\$60
Hummus, pita, crudite, cilantro chutney, garlic aioli	
Assorted Cheese Platter _____	\$45
Aged Sharp Cheddar, Smoked Gouda, Blue Cheese, Manchego	
Dessert Trio _____	\$30
Oven Baked Apple Cobbler, Hearsay Bread Pudding Chocolate Mousse Cake	

Pizzas:

Mozzarella & Pecorino _____	\$15
grapes, red onion, Rosemary, pine nuts, honey drizzle	
Margherita _____	\$16
basil, fresh mozzarella, tomato sauce	
Pepperoni _____	\$16
tomato sauce, pepperoni, fresh mozzarella	
Chicken Pesto _____	\$16
basil pesto, tomato, fresh mozzarella, Kalamata olive, pecorino	
Meatball & Peppers _____	\$16
chimichurri sauce, fresh mozzarella, caramelized onions, blue cheese crumbles	
Spiced Hawaiian _____	\$16
prosciutto, fresh pineapple, jalapeño, tomato sauce, mozzarella	
Tandoori _____	\$20
tandoori marinade base, red onion, mozzarella, paneer cheese crumbles, cilantro, green chutney drizzle	

(*) Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. | **GF** Gluten Free |  Vegetarian



Brunch \$35/pp Tea & Soda Included

First Course (Choose 2)

Chicken Pot Pie

seasonal vegetables & puff pastry

Gulf Coast Gumbo

shrimp, crab meat, chicken and sausage

Seasonal Harvest

field greens, honeycrisp apples, grapes, candled pecans, goat cheese crouton, red onion, tomato, poppyseed dressing

Deviled Eggs

bacon, pickled onion, chive

Breakfast Eggrolls

scrambled egg, cheddar, bell pepper, cilantro cream



Second Course (Choose 2)

Steak & Scrambled Eggs

NY Strip, herb chimichurri, scrambled eggs, fried potato hash

Hearsay Fried Chicken & Waffles

crispy fried chicken, Belgian waffle, buttered maple syrup

Chicken Chilaquiles

spicy salsa roja, corn chips, pickled onions, avocado, queso fresco, crema, cilantro, fried egg

Bacon Wrapped Shrimp and Grits

stuffed with crab, jalapeño and mozzarella, cheddar grits, Creole sauce

Breakfast Taco Trio

Trio-Bacon/Egg, Chorizo/Egg, Potato/Egg, Pico de gallo, cheddar cheese

Three Egg Omelette

beef short rib, spinach, mozzarella, chive, fried potato hash, pico de gallo

Salmon Omelette

Tavern French Toast

crispy brioche, berry cognac syrup, whipped cream, house cured bacon

Avocado Toast

Kalamata olives, tomato, red onion, feta

Banana Foster Pancakes

fresh bruleed banana, buttermilk pancake, maple syrup, house cured bacon

Tavern Sunrise Burger

wagyu beef, brie, candied bacon, avocado, fried egg, rosemary parmesan tots

ADD ON COURSE Dessert \$7/pp (Choose 1)

Hearsay Bread Pudding

vanilla bean ice cream, caramel sauce

Apple Cobbler

Cinnamon and Sugar Braised apples, Streusel topping, vanilla ice cream

Seasonal Fruit



- Artisan Bread Board – \$3 per person
- Non-Alcoholic Beverages Included (Tea, Soda)

- Additional Options For Each Course Will Incur \$5 Charge Per Person
- Food Stations / Buffert Options Upon Request

Lunch \$40/pp
Tea & Soda Included

**First Course
(Choose 2)**

Chicken Pot Pie

seasonal vegetables & puff pastry

Gulf Coast Gumbo

shrimp, crab meat, chicken and sausage

Seasonal Harvest

field greens, honeycrisp apples, grapes, candled pecans, goat cheese crouton, red onion, tomato, poppyseed dressing

Chopped Salad

cucumber, Kalamata olive, tomato, feta, red onions, chick peas, herb vinaigrette



**Second Course
(Choose 3)**

Tuscan Chicken Pasta

spinach, cherry tomato, broccolini, tomato cream sauce, fettuccini pasta

Chicken Tikka Wrap

lettuce, tomato, avocado, feta, Rosemary parmesan fries

The Bird

Grilled tandoori chicken, cucumber, carrot, cilantro yogurt on toasted pita bread

Tavern Cheeseburger

Texas beef, cheddar, caramelized onions, chipotle aioli, fried egg, Rosemary parmesan fries

Tandoori Beef Skewers

Chicken, beef or shrimp, bell pepper, onion, jeera rice, garlic aioli, cilantro yogurt, cilantro chutney

Crunchy Ahi Tuna Tacos

ginger cilantro slaw, ponzu, avocado, gochujang aioli, Rosemary parmesan fries

Greek Seared Salmon

cucumber, tomato, Kalamata olive, feta, chickpea puree, grilled asparagus

Shrimp & Grits

stuffed with crab, jalapeño & mozzarella, cheddar grits, creole sauce

**ADD ON COURSE
Dessert \$7/pp
(Choose 1)**

Hearsay's Bread Pudding

vanilla bean ice cream, caramel sauce

Apple Cobbler

Cinnamon and Sugar Braised apples, Streusel topping, vanilla ice cream

Chocolate Mousse

Change to the Chocolate Cheesecake- Fresh Berries, Whip Cream

Seasonal Fruit



- Artisan Bread Board – \$3 per person
- Non-Alcoholic Beverages Included (Tea, Soda)

- Additional Options For Each Course Will Incur \$5 Charge Per Person
- Food Stations / Buffert Options Upon Request

Dinner \$65/pp
Tea & Soda Included

**First Course
(Choose 2)**

Chicken Pot Pie

seasonal vegetables & puff pastry

Gulf Coast Gumbo

shrimp, crab meat, chicken and sausage

Seasonal Harvest

field greens, honeycrisp apples, grapes, candled pecans, goat cheese crouton, red onion, tomato, poppyseed dressing

Chopped Salad

cucumber, Kalamata olive, tomato, feta, red onions, chick peas, herb vinaigrette

Monte Cristo Eggrolls

pulled pork, Swiss cheese, blackberry jam



**Second Course
(Choose 3)**

Tuscan Chicken Pasta

spinach, cherry tomato, broccolini, tomato cream sauce, fettuccini pasta

Fish & Chips

chicken fried snapper, jeera rice, Rosemary parmesan fries

Tandoori Shrimp Skewers

chicken, beef or shrimp, bell pepper, onion, jeera rice, garlic aioli, cilantro yogurt, cilantro chutney

Greek Seared Salmon

cucumber, tomato, Kalamata olive, feta, chickpea puree, grilled asparagus

Shrimp & Grits

stuffed with crab, jalapeño & mozzarella, cheddar grits, creole sauce

BBQ Ribs

Gochujang BBQ glaze with Smoked Gouda mac and cheese

Beef Short Ribs

Shiner Bock braised short rib, caramelized onion, cheddar grits, bacon Brussels sprouts

Filet Mignon

8oz filet loaded mashed potato, herb butter, charred broccolini & asparagus

**Third Course
(Choose 1)**

Hearsay Bread Pudding

vainilla bean ice cream, caramel sauce

Apple Cobbler

Cinnamon and Sugar Braised apples, Streusel topping, vanilla ice cream

Chocolate Mousse

Change to the Chocolate Cheesecake- Fresh Berries, Whip Cream

Seasonal Fruit



- Artisan Bread Board – \$3 per person
- Non-Alcoholic Beverages Included (Tea, Soda)

- Additional Options For Each Course Will Incur \$5 Charge Per Person
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