



# BRUNCH MENU


## SHAREABLES



- Artisan Breakfast Board**  **7**  
jalapeño cornbread fritters, challah roll, assorted muffins, honey butter
- Spinach, Jalapeño & Artichoke Dip** **AGF**  **13**  
jalapeño cornbread fritters, challah roll, pretzel, herb butter
- Deviled Eggs (6)** **12**  
bacon jam & chive
- Wagyu Meatballs (5)** **13**  
Texas Wagyu, spicy tomato, sauce, mozzarella, parmesan, grilled crostini
- Ahi Tuna Nachos\*** **15**  
wonton chips, sesame seared tuna, gochujang aioli, chive, cilantro, jalapeño, avocado

## PIZZAS

- Carbonara Pizza** **15**  
carbonara sauce, whipped egg, salami, parmesan & mozzarella cheese, topped with green onion
- Chorizo Pizza** **15**  
ground chorizo, bell peppers, onion, mozzarella, topped with a fried egg
- Margherita** **15**  
tomato sauce, tomatoes, basil, fresh mozzarella
- Pepperoni** **16**  
tomato sauce, pepperoni, fresh mozzarella
- Garden Delight** **17**  
sundried tomato pesto sauce, zucchini, squash, red onions, broccolini marinated in chimichurri
- Texas Luau** **17**  
tomato sauce, smoked pork belly, smoked pineapple, onions, fresh mozzarella

## VEGETARIAN

- Hearsay Plant Based Burger**  **16**  
mixed greens, tomato, onion, cheddar, rosemary fries, Impossible meat
- Watermelon Poke Tostadas** **18**  
marinated watermelon, avocado, jalapeño, tofu crumble, gochujang aioli, cilantro

**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**

## GREAT PLATES

- Avocado Toast (Add Egg \$2)** **12**  
toasted brioche, smashed avocado, red onion, cherry tomatoes, kalamata olives, feta cheese, served with choice of potato hash, fries or seasonal fruit
- Morning Sandwich** **12**  
smoked ham, eggs prepared to your liking, avocado, tomato, chipotle aioli, on a croissant, served with choice of potato hash, fries or seasonal fruit
- Biscuits & Gravy** **12**  
home made biscuits topped with sausage gravy, served with seasonal fruit
- Breakfast Egg Rolls** **12**  
cheesy eggs, bacon, red pepper, onion, chipotle aioli sipping sauce
- Breakfast Plate** **12**  
2 eggs any style, choice of smoked ham, jalapeño sausage or applewood bacon, choice of potato hash, fries or fruit
- Beumont Breakfast Burger** **17**  
Texas Wagyu, cheddar, applewood smoked bacon, caramelized onions, fried egg, served with choice of potato hash, fries or seasonal fruit

## BRUNCH FAVORITES

- Chicken Chilaquiles** **GF** **15**  
spicy roasted tomato salsa, corn chips, pickled onions, avocado, queso fresco, crema, cilantro, fried egg
- Eggs Benedict** **18**  
smoked pork belly, poached egg, english muffin, applewood smoked, hollandaise sauce, fried potato hash
- Brunch Steak & Eggs** **GF** **25**  
N.Y Strip, herb chimichurri, choice eggs, fried potato hash
- Hearsay Fried Chicken & Waffle** **18**  
crispy fried chicken, Belgian waffle, buttered maple syrup
- Smoked Brisket & Cheese Omelet** **16**  
house smoked brisket, cheddar cheese, bell peppers, fried potato hash
- Crème Brûlée French Toast**  **15**  
torched brioche with your choice of blackberry, strawberry or candied pecan topping & whipped butter, applewood smoked bacon
- Buttermilk Pancakes**  **14**  
choice of blackberry, strawberry or candied pecan topping & whipped butter, applewood smoked bacon

- Chocolate Chips** **2**
- Oreo Crumble** **2**



- Short Rib Hash** **17**  
shredded beef, fried potatoes, bell peppers, onions, fried eggs, tomatillo salsa

- Farmer's Omelet & Mixed Greens** **GF** **14**  
spinach, mushrooms, tomato, mozzarella, sherry vinaigrette, pickled onions, fried potato hash

- Breakfast Taco Trio** **14**  
potato & egg, chorizo & egg, bacon & egg, tomatillo salsa, fresh fruit

- Bacon Wrapped Shrimp & Grits** **26**  
stuffed with crab, jalapeño & mozzarella, cheddar grits, creole sauce



## SOUPS & SALADS

- Gulf Coast Gumbo** **9 cup / 12 bowl**  
shrimp, crab meat, chicken, & sausage **AWARD WINNING!**
- 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**
- Sauteed Shrimp **8**
- Grilled Salmon\* **10**
- Seared Ahi Tuna\* **12**
- Grilled Steak\* **15**
- Seared Scallops **16**

## HANDHELDS

- Wagyu Chicago Hot Dog** **15**  
brioche roll, mild giardiniera, mustard, rosemary fries
- Chicken Sandwich** **16**  
*CHOICE OF CRISPY OR GRILLED*  
ciabatta, lettuce, mozzarella, applewood smoked bacon, avocado, tomato, chipotle aioli, rosemary parmesan fries
- Blackened Redfish Taco** **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

## DESSERTS

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