

# BRUNCH MENU

## SHAREABLES

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

## PIZZAS

- Caramelized Fall** **15**  
pesto sauce, parmesan, fresh herbs caramelized onions, butternut squash
- 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, mozzarella
- 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

**AGF** AVAILABLE GLUTEN FREE  
**GF** GLUTEN FREE

- VEGETARIAN
- NUT
- WHEAT
- DAIRY
- EGG
- MUSHROOM
- SHELLFISH
- FISH
- SESAME
- SOY

## 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 dipping sauce
- Breakfast Plate** **12**  
2 eggs any style, choice of 2: bacon, ham, or jalapeno sausage; choice of: potato hash, fries, or fresh fruit
- Levy 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

- Pumpkin Ricotta Pancakes** **18**  
3 pancakes, house made caramel sauce sliced almonds, side of fresh fruit
- Chicken Chilaquiles** **15**  
spicy roasted tomato salsa, corn chips, pickled onions, avocado, queso fresco, sour cream, cilantro, fried egg
- Eggs Benedict** **18**  
smoked pork belly, poached eggs, english muffin, applewood smoked, hollandaise sauce, fried potato hash
- Brunch Steak & Eggs** **25**  
N.Y Strip, herb chimichurri, choice eggs, fried potato hash
- Hearsay Fried Chicken & Waffle** **18**  
crispy fried chicken, Belgian waffle, butter, 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** **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

- Pumpkin Soup** **GF** **Cup 7 Bowl 10**  
wild mushrooms, shaved parmesan cheese
- Roasted Poblano Soup** **GF** **5 cup / 8 bowl**
- Gulf Coast Gumbo** **9 cup / 12 bowl**  
shrimp, crab meat, chicken, & sausage **AWARD WINNING!**
- Avo - Cucumber Salad** **GF** **13**  
sliced avocado, cucumber ribbons, mixed greens, tomato, queso fresco, sweet sherry vinaigrette
- Seasonal Harvest Salad** **13**  
mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese, croutons, red onion, tomato, poppyseed dressing
- Gem Wedge** **GF** **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** **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

**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**



**PLEASE ALERT SERVER OF ANY FOOD ALLERGIES**

## COCKTAIL FAVORITES




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

## WINE FAVORITES

### WHITE WINE

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

### RED WINE

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

## MOCKTAILS

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

## DRAFT BEERS

Lone Pint Brewery Yellow Rose Smash IPA	<b>9</b>	Paradigm Unforgotten Blonde Ale	<b>8</b>
Parish Brewing Ghost in the Machine IPA	<b>10</b>	Modelo Especial	<b>8</b>
Spindletap Hazy IPA	<b>8</b>	Blue Moon	<b>8</b>
Stella Artois	<b>8</b>	Dos XX Lager	<b>8</b>
Karbach Crawford Bock	<b>8</b>	Live Oak Hefeweizen	<b>8</b>
Saint Arnold Grand Prize	<b>9</b>	Revolver Blood & Honey	<b>9</b>