

SHAREABLES

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

VEGETARIAN PLATES

- Pumpkin Pasta** **15**
fusilli pasta, pumpkin, parmesan, fresh herbs
- Hearsay Plant Based Burger** **16**
mixed greens, tomato, onion, cheddar, rosemary fries, Impossible meat
- Pesto Pasta Primavera** **18**
fettuccine, fresh tomato, zucchini, yellow squash, artichoke, mushroom, parmesan, basil pesto
- Watermelon Poke Tostadas** **18**
marinated watermelon, avocado, jalapeño, tofu crumble, gochujang aioli, cilantro

PLEASE ALERT SERVER OF ANY FOOD ALLERGIES

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**
prosciutto, poached eggs, english muffin, hollandaise sauce, fried potato hash
- Brunch Steak & Eggs* GF** **25**
NY Strip, herb chimichurri, choice eggs, fried potato hash
- Hearsay Fried Chicken & Waffle** **18**
crispy fried chicken, belgian waffle, buttered maple syrup
- Prosciutto & Cheese Omelet** **16**
cured ham, cheddar cheese, green onion, 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
- 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

HANDHELDS

- Hearsay Cheeseburger*** **17**
Texas Wagyu, cheddar, applewood smoked bacon, lettuce, tomato, red onion, 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

- 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!**
- 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

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

GF GLUTEN FREE
AGF AVAILABLE GLUTEN FREE

VEGETARIAN

NUT

WHEAT

DAIRY

EGG

MUSHROOM

SHELLFISH

FISH

MILK

SOY

SESAME

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

DRINKS MENU




COCKTAIL FAVORITES

Whitney 	13
Stoli Razberi Vodka, Cassis, champagne, muddled blackberries, lemon juice, sugar	
Pistache & Panacha  	14
Stranahan's blue peak, luxardo maraschino, pistachio syrup, angostura bitters, cardamom bitters	
Flaming Leah 	13
Stoli Vodka, strawberries, mint, lime juice, sugar	
Blueberries in Havana 	13
SelvaRey Coconut Rum, blueberries, mint, lime	
Pink Delicious 	12
Fords Gin, St. Germain, Peychaud's Bitters, champagne, grapefruit juice	

Hearsay Old Fashioned 	15
one of a kind Hearsay infused Woodford Reserve Bourbon Angostura bitters, orange	
Espresso Martini 	14
SelvaRey Chocolate Rum, Lavazza Espresso, Kahlua	
El Pepino 	13
Herradura Tequila, Cointreau, cucumber, cilantro, lime	
Jalapeño 	11
Stoli Vodka, jalapeño, lemon juice, sugar	
The Smoot 	12
Stoli Vanilla Vodka, Cassis, pineapple juice	

WINE FAVORITES

WHITE WINE

			
Chardonnay			
La Crema, Willamette Valley, Oregon	12	14	48
Napa Cellars, Napa Valley, CA	16	19	62
Pinot Grigio			
Santa Margherita, Alto Adige, Oregon	13	16	44
Sauvignon Blanc			
Duckhorn, Napa Valley, CA	11	16	47
Sparkling			
La Marca Prosecco	13		
JP Chenet Brut	12		
Bisol Prosecco, Veneto, IT	13		30
Veuve Clicquot Brut, FR			98
Dom Perignon			500

RED WINE

			
Cabernet Sauvignon			
Joel Gott, CA	11	14	41
"Austin", Paso Robles, CA	11	15	44
Quilt, Napa Valley, CA			52
Caymus, Napa Valley, CA			160
Pinot Noir			
Belle Glos, Balade, CA	17	22	62
Merlot			
Decoy "Limited" Alexander Valley, CA	15	18	42
Others			
The Pessimists, Paso Robles, CA	12	15	45
Clos de los Siete Malbec, Mendoza, AR	13	16	50
Chateau Miraval Rosé, Provence, FR	10	13	37

MOCKTAILS

Add CBD (5mg)+\$5

Watermelon Chile	8	Blackberry No-Jito	8
fresh watermelon juice, jalapeño, lime, basil syrup		muddled blackberries, lime, mint, sugar, Pellegrino	
Strawberry Crush	8	Cucumber Cooler	8
strawberry, lime, mint, coconut water		muddled cucumber & cilantro, lime, coconut water	
Pineapple Express	8		
pineapple juice, guava syrup, lemon-lime soda			

DRAFT BEERS

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