









































## 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**  
wild mushrooms, shaved parmesan cheese **Bowl 10**
- 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 **GF**  **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

<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, champagne, grapefruit juice		Stoli Vanilla Vodka, Cassis, pineapple juice	

## WINE FAVORITES

### WHITE WINE

			
<b>Chardonnay</b>			
La Crema, Willamette Valley, Oregon	<b>12</b>	<b>14</b>	<b>48</b>
Napa Cellars, Napa Valley, CA	<b>16</b>	<b>19</b>	<b>62</b>
<b>Pinot Grigio</b>			
Santa Margherita, Alto Adige, Oregon	<b>13</b>	<b>16</b>	<b>44</b>
<b>Sauvignon Blanc</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>13</b>		<b>30</b>
Veuve Clicquot Brut, FR			<b>98</b>
Dom Perignon			<b>500</b>

### RED WINE

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

## MOCKTAILS

Add CBD (5mg)+\$5

<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, Pellegrino	
<b>Strawberry Crush</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, lemon-lime soda			

## DRAFT BEERS

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