

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)** 🥚 **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
- 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
- MILK
- 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 two smoked ham, jalapeño sausage or applewood bacon, choice of two potato hash, fries or 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** 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

- Pumpkin Soup** 🍷🍷🍷 **Cup 7 Bowl 10**
wild mushrooms, shaved parmesan cheese
- Gulf Coast Gumbo** 🍷🍷 **9 cup / 12 bowl**
shrimp, crab meat, chicken, & sausage **AWARD WINNING!**
- Avocado - 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** 🍷 **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

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

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			
Sonoma Cutrer, Russian River, CA	11	13	36
Napa Cellars, Napa Valley, CA	12	14	48
La Crema, Willamette Valley, Oregon	16	19	62
Pinot Grigio			
Bollini, Alto Adige, IT	10	13	32
Santa Margherita Alto Adige, IT	13	16	44
Sauvignon Blanc			
Whitehaven, Marlborough New Zealand	11	14	40
Duckhorn, Napa Valley, CA	11	16	47
Cake Bread Cellars Sauvignon Blanc Napa Valley, CA			120
Sparkling			
La Marca Prosecco	13		
JP Chenet Brut	12		
Bisol Prosecco, Veneto, IT			47
Schramsberg Blanc de Noirs, CA			98
Veuve Clicquot Brut, FR			500
Dom Perignon			500
White Burgundy			
Pernot Belicard Puligny Montrachet 1er Cru Les Perrieses Burgundy, FR			225
Bouchard Pere & Fils Meursault Les Clous			180
Champagne			
Veuve Cliquot Yellow Label Champagne, FR			155
Perrier-Jouet Grand Brut Champagne, FR			175
Sancerre			
Domain Delaporte Sancerre Chavignol Loire Valley, FR			110

RED WINE

			
Cabernet Sauvignon			
Joel Gott, CA	11	14	41
Penfolds Bin 389 'Baby Grange' McLaren Vale	16	23	64
"Austin", Paso Robles, CA	11	15	44
Quilt, Napa Valley, CA			52
Caymus, Napa Valley, CA			160
Nickel and Nickel "Quicksilver" Napa Valley, CA			250
Silver Oak Alexander Valley, CA			180
Pinot Noir			
Cherry Pie, Three Vineyards, CA	11	14	39
Belle Glos, Balade, CA	17	22	62
Ken Wright Cellars, Willamette Valley, WA	12	15	44
Kosta Browne Pinot Noir Russian River Valley, CA			220
Ken Wright Cellars "Shea Vineyard" Yamhill-Carton District Pinot Noir Willamette, Oregon			165
Merlot			
Decoy "Limited" Alexander Valley, CA	15	18	42
Cake Bread Merlot Napa, CA			110
Plumpjack Merlot, CA			175
Red Burgundy			
Vincent Girardin Gevrey-Chambertin Viellas Vignes Burgundy, FR			225
Benjamin Leroux Savigny-les-Beaune 1er Cru Les Hauts Jarrons Burgundy, FR			200
Red Blends			
Justin Isosceles "Reserve" Paso Robles, CA			250
Orin Swift "Machete" Red Blend(Syrah, Petite Syrah, Grenache) Napa, CA			150
Others			
The Pessimist, Paso Robles, CA	12	15	45
Clos de los Siete Malbec, Mendoza, ARG	13	16	50
Chateau Miraval Rosé, Provence, FR	10	13	37
Bordeaux			
Chateau Haut-Bages Liberal Bordeaux, FR			175
Chateau Lassegue St. Emillion Bordeaux, FR			150

MOCKTAILS

Watermelon Chile	8
fresh watermelon juice, jalapeño, lime, basil syrup	
Flameless Leah	8
strawberry, lime, mint, coconut water	
Pineapple Express	8
pineapple juice, guava syrup, cbd, lemon-lime soda	

Blackberry No-Jito	8
muddled blackberries, lime, mint, sugar, Richard's Rainwater	
Cucumber Cooler	8
muddled cucumber & cilantro, lime, coconut water	

DRAFT BEERS

Lone Pint Brewery Yellow Rose Smash IPA	9
Parish Brewing Ghost in the Machine IPA	10
Spindletop Hazy IPA	8
Stella Artois	8
Karbach Crawford Bock	8
Saint Arnold Grand Prize	9

Paradigm Unforgotten Blonde Ale	8
Modelo Especial	8
Blue Moon	8
Dos XX Lager	8
Live Oak Hefeweizen	8
Revolver Blood & Honey	9