

TAVERN

by HEARSAY

BRUNCH MENU

ONLY SATURDAY & SUNDAY: 10AM - 3PM

MORNING STARTERS

- Morning Pastries** 🌿 🍷 🍞 🍳
 monkey bread muffins, puff pastry danish **12**
- Lox & Blinis** 🍷 🌿 🍞 🍳
 cured salmon, dill cream cheese, fried capers, onion, egg **15**
- Breakfast - Brunch Board** 🌿 🍞 🍳
 fresh fruit, brie cheese, monkey bread, deviled eggs, waffles, sausage, pork belly ends **26**
- Candied Pork Belly Slabs**
 house cured bacon, brown sugar glaze **18**
- Breakfast Egg Rolls** 🌿 🍷 🍞 🍳
 scrambled egg, cheddar, bell pepper, cilantro cream **14**

BREAKFAST FAVORITES

- Banana Foster Pancakes** 🌿 🍞 🍳 🍷
 fresh bruleed banana, buttermilk pancake, maple syrup, applewood smoked bacon **16**
- Biscuits & Gravy** 🍷 🍞
 Texas wagyu breakfast sausage river mill gravy **14**
- Three Egg Omelet** 🍞 🍳
 beef short rib, spinach, mozzarella, chives, fried potato hash, scrambled eggs, pico de gallo **16**
- Tavern French Toast** 🌿 🍞 🍳
 crispy brioche, berry cognac syrup, whipped cream, applewood smoked bacon **15**
- Cured Salmon Omelet** 🍷 🍞 🍳
 cream cheese & dill omelet, cured salmon, fried capers, mixed greens salad & herb vinaigrette **16**
- Greek Avocado Toast** 🌿 🍷 🍞
 kalamata olives, tomato, red onion, feta **14**



ACQUA
 PANNA

S.PELLEGRINO
 ACQUA INTERNAZIONALE

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

🍷 DAIRY
 🌿 VEGETARIAN
 🍞 NUT
 GF GLUTEN FREE

🍄 MUSHROOM
 🍳 EGGS
 🍷 FISH
 🌿 WHEAT

BRUNCH INSPIRED

- Pumpkin Ricotta Pancakes** 🌿 🍷 🍞 🍳
 3 pancakes, house made caramel sauce, sliced almonds, side of fresh fruit **18**
- Brunch Steak & Eggs** GF 🍞 🍳
 filet medallions, herb chimichurri, choice eggs, fried potato hash **25**
- Chicken Chilaquiles** 🍞 🍳
 spicy salsa roja, corn chips, pickled onions, avocado, queso fresco, sour cream, cilantro, fried egg **15**
- Hearsay Fried Chicken & Waffles** 🌿 🍞 🍳 🍷
 crispy fried chicken, belgian waffle, buttered syrup **18**
- Breakfast Sandwich** 🌿 🍞 🍳
 two eggs, applewood smoked bacon, cheddar, fresno chili, avocado, cilantro cream, rosemary parmesan fries **14**
- Hot Chicken Biscuit Sandwich** 🌿 🍞 🍳
 Nashville fried chicken, slaw, brie, maple-honey syrup, fried potato hash, jalapeño cheddar biscuits **17**
- Wake & Bake Pizza** 🌿 🍞 🍳
 spicy salsa roja, eggs, cheddar, applewood smoked bacon, chive **13**
- Tavern Sunrise Burger** 🌿 🍞 🍳
 wagyu beef, brie, applewood smoked bacon, avocado, fried egg, rosemary parmesan fries **18**

AM COCKTAILS

- Mimosa Carafe**
 fresh orange juice, Paul Chevalier Blanc de Blancs **24**
- Brandy Milk Punch** **13**
- Bloody Mary Jane**
 house "Mary" mix & CBD **14**
- Blackberry Champagne Mule**
 vodka, champagne, ginger beer **12**
- Rosemary Greyhound**
 grapefruit, gin **13**
- Cinnamon Carajillo**
 espresso, Licor 43 **14**
- Hot Irish Coffee**
 espresso, White Chocolate Liqueur **13**

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DRINKS MENU

COCKTAIL FAVORITES

Whitney 🍹	13	Hearsay Old Fashioned 🍷	15
Stoli Razberi Vodka, Cassis, champagne, muddled blackberries, lemon juice, sugar		Hearsay infused Woodford Reserve Bourbon, Angostura bitters, orange	
The Amalfi 🍹	13	Espresso Martini 🍷	14
Mezcal, Aperol, lemon, pineapple, sugar		SelvaRey Chocolate Rum, Lavazza Espresso, Kahlua	
Georgia on My Mind 🍷	14	El Pepino 🍷	13
Old Forrester, fresh peach, mint, ginger beer		Espolon Tequila, Cointreau, cucumber, cilantro, lime	
Blueberries in Havana 🍷	13	Jalapeño 🍷	12
SelvaRey Coconut Rum, blueberries, mint, lime		Deep Eddy Vodka, jalapeño, lemon juice, sugar	
Chocolate Old Fashioned 🍷	12	Head in the Clouds 🍷	14
Mezcal, Cocoa Bitters, orange, sugar		Deep Eddy Vodka, Cointreau, lemon, Crème de violette, egg white	
Tavern Sunset Sipper 🍷	14		
Johnny Walker, Cherry Herring, orange juice, sweet Vermouth			

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	12	15	44
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			

BEERS

Yellow Rose Smash IPA	9	Stella Artois	8
Ghost in the Machine	10	St. Arnold Grand Prize	9
Spindletop Hazy IPA	8	Crawford Bock	8