

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 18

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



GREAT PLATES

Filet Mignon* 45

8oz filet, herb butter, mashed potatoes, garlic green beans

Texas Cut Ribeye* 45

14oz ribeye, herb butter, mashed potatoes, bacon brussels sprouts

Beef Short Rib 29

Shiner bock braised short rib, caramelized onion, cheddar grits, bacon brussels sprouts

Hearsay Bistro Steak* 32

sliced NY strip steak, mashed potatoes, garlic green beans, woodford peppercorn & mushroom sauce

Espresso Rubbed Pork Chop 26

sweet potato mash, charred broccolini & bourbon glaze

Pistachio Crusted Scallops (4) 30

sweet potato mash, charred broccolini, white wine & saffron cream sauce

Chicken Milanese 21

sundried tomato, capers, artichoke, garlic green beans, lemon cream sauce

Crab Crusted Redfish 30

red pepper coulis, garlic green beans, lemon butter sauce

Bacon Wrapped Shrimp & Grits (5) 26

stuffed with crab, jalapeño & mozzarella, cheddar grits, creole sauce

Tuscan Chicken Pasta 23

spinach, cherry tomato, broccolini, tomato cream sauce, fettuccine pasta, crushed red pepper, bell pepper

Shrimp & Sausage Fettuccine 24

sautéed shrimp, jalapeño sausage, cherry tomato, creole sauce

Seared Atlantic Salmon 26

grilled squash, mashed sweet potatoes, crab & dill cream sauce

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

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

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

WINE FAVORITES

WHITE WINE				RED WINE			
Chardonnay				Cabernet Sauvignon			
La Crema, Willamette Valley, Oregon	12	14	48	Joel Gott, CA	11	14	41
Napa Cellars, Napa Valley, CA	16	19	62	"Austin", Paso Robles, CA	11	15	44
Pinot Grigio				Quilt, Napa Valley, CA			52
Santa Margherita, Alto Adige, Oregon	13	16	44	Caymus, Napa Valley, CA			160
Sauvignon Blanc				Pinot Noir			
Duckhorn, Napa Valley, CA	11	16	47	Belle Glos, Balade, CA	17	22	62
Sparkling				Merlot	12	15	44
La Marca Prosecco	13			Decoy "Limited" Alexander Valley, CA	15	18	42
JP Chenet Brut	12			Others			
Bisol Prosecco, Veneto, IT	13		30	The Pessimists, Paso Robles, CA	12	15	45
Veuve Clicquot Brut, FR			98	Clos de los Siete Malbec, Mendoza, AR	13	16	50
Dom Perignon			500	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