

BRUNCH MENU

SHAREABLES

- Artisan Bread Board** **7**
jalapeño cornbread fritters, challah roll, assorted muffins, honey butter
- Spinach, Jalapeño & Artichoke Dip** **AGF** **13**
tortilla chips, garlic crostini
- Deviled Eggs (6)** **GF** **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, mozzarella
- 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
- 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 2: bacon, ham, or jalapeno sausage; choice of: potato hash, fries, or fresh 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
- GF** **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
- GF** **Brunch Steak & Eggs*** **25**
N.Y Strip, herb chimichurri, choice eggs, fried potato hash
- Hearsay Fried Chicken & Waffle** **18**
crispy fried chicken, Belgian waffle, butter, maple syrup
- GF** **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
- GF** **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
- Bacon Wrapped Shrimp & Grits** **26**
stuffed with crab, jalapeño & mozzarella, cheddar grits, creole sauce

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!**
- Avo - 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** **GF** **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** **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

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

Hearsay Old Fashioned 	15
One of a Kind Hearsay infused Woodford Reserve Bourbon, Angostura Bitters, orange	
Tea Thyme 	14
Fuji World Whiskey, Rothman & Winter Peach, lemon juice, agave, thyme, green tea powder, cream	
Sage Advice 	13
Remy Martin VSOP, sage syrup, lime juice, cardamom bitters, egg whites, sage leaves	
Whitney 	13
Stoli Razberi Vodka, Cassis, champagne, blackberries, lemon juice	
Flaming Leah 	13
Stoli Vodka, strawberries, mint, lime juice	
Pear of Aces 	14
Herradura Reposado, St George Spiced Pear, Martine Honeysuckle liqueur, lemon juice, pear nectar, cinnamon sugar rim	




Blueberries in Havana 	15
SelvaRey Coconut Rum, blueberries, mint, lime juice	
Espresso Martini 	14
SelvaRey Chocolate Rum, Lavazza Espresso, Kahlua	
Bijoux Cosmo 	14
Stoli Elit, St. Germain, white cranberry juice, lime juice	
Fig'n Chic 	13
400 Conejos Espadin Mezcal, lemon juice, Fig Preserves, saba, rosemary	
Lady Luck 	16
Maestro Dobel Diamante, tamarind syrup, lime juice, blackberries, cardamom bitters, egg white	
Pink Delicious 	14
Fords Gin, St. Germain, Peychaud's Bitters, champagne, grapefruit juice	
Hearsay Signature Bloody Mary 	12
Vegetable infused Tito's Vodka, Hearsay signature Bloody Mary mix, salt, pepper, tajin rim	

WINE FAVORITES

WHITE WINE

			
Chardonnay			
Napa Cellars, Napa Valley, CA	10	13	36
Sonoma-Cutrer, Russian River, CA	13	16	46
Siduri, Willamette Valley, Oregon	16	19	62
Pinot Grigio			
Bollini, Alto Adige, IT	10	13	36
Santa Margherita Alto Adige, IT	13	16	46
Sauvignon Blanc			
Crowded House, Marlborough, NZ	10	13	36
Duckhorn, North Coast, CA	14	17	48
Cakebread, Sauvignon Blanc Napa Valley, CA			70
Domaine Delaporte Sancerre, Loire Valley, FR			110
Sparkling			
La Marca, Prosecco	13		
JP Chenet, Blanc de Blanc Brut, FR	12		44
Bisol Prosecco, Veneto, IT			45
Schramsberg, Blanc de Noirs, CA			85
Champagne			
Veuve Cliquot			98
Dom Perignon			500

RED WINE

			
Cabernet Sauvignon			
Joel Gott, CA	11	14	41
Penfolds, Bin 389, McLaren Vale, AUS	16	23	70
Austin, Paso Robles, CA	14	17	48
Quilt, Napa Valley, CA			52
Austin Hope, Paso Robles, CA			85
Frank Family, Napa Valley, CA			99
Stags' Leap Winery, Napa Valley, CA			110
Caymus, Napa Valley, CA			130
Silver Oak, Alexander Valley, CA			140
Pinot Noir			
Boen, CA	12	15	44
Belle Glos, Balade, CA	17	22	62
Ken Wright Cellars, Willamette Valley, WA	14	17	48
Belle Glos, Clark and Telephone, Santa Maria Valley, CA			65
Resonance, Willamette Valley, OR			60
Hartford, Russian River, CA			80
Merlot			
Decoy "Limited" Alexander Valley, CA	15	18	42
Cakebread, Napa, CA			110
Others			
The Pessimist, Paso Robles, CA	12	15	44
Catena Malbec, Mendoza, ARG	13	16	46
AIX Rosé, Provence, FR	12	15	44
Achaval Ferrer Quimera, Mendoza, ARG			80

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 Houston Haze Hazy IPA	8
Stella Artois	8
Karbach Crawford Bock	8
Saint Arnold Grand Prize Lager	9

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