










































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)**  **GF** **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
- GF**   **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
- GF**   **Brunch Steak & Eggs*** **25**
NY Strip, herb chimichurri, choice eggs, fried potato hash
-    **Hearsay Fried Chicken & Waffle** **18**
crispy fried chicken, belgian waffle, butter, maple syrup
-   **GF 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
-    **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














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
- GF**   **Blackened Redfish Tacos** **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**  **GF** **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 Broccoli** **GF**  **7**

- GF** GLUTEN FREE
AGF AVAILABLE GLUTEN FREE
 **VEGETARIAN**
 **NUT**
 **WHEAT**
 **DAIRY**
 **EGG**
 **MUSHROOM**
 **SHELLFISH**
 **FISH**
 **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






COCKTAIL FAVORITES




Hearsay Old Fashioned 	15	Blueberries in Havana 	15
One of a Kind Hearsay infused Woodford Reserve Bourbon, Angostura Bitters, orange		SelvaRey Coconut Rum, blueberries, mint, lime juice	
Tea Thyme 	14	Espresso Martini 	14
Fuji World Whiskey, Rothman & Winter Peach, lemon juice, agave, thyme, green tea powder, cream		SelvaRey Chocolate Rum, Lavazza Espresso, Kahlua	
Sage Advice 	13	Bijoux Cosmo 	14
Remy Martin VSOP, sage syrup, lime juice, cardamom bitters, egg whites, sage leaves		Stoli Elit, St. Germain, white cranberry juice, lime juice	
Whitney 	13	Fig'n Chic 	13
Stoli Razberi Vodka, Cassis, champagne, blackberries, lemon juice		400 Conejos Espadin Mezcal, lemon juice, Fig Preserves, saba, rosemary	
Flaming Leah 	13	Lady Luck 	16
Stoli Vodka, strawberries, mint, lime juice		Maestro Dobel Diamante, tamarind syrup, lime juice, blackberries, cardamom bitters, egg white	
Pear of Aces 	14	Pink Delicious 	14
Herradura Reposado, St George Spiced Pear, Martine Honeysuckle liqueur, lemon juice, pear nectar, cinnamon sugar rim		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	Blackberry No-Jito	8
fresh watermelon juice, jalapeño, lime, basil syrup		muddled blackberries, lime, mint, sugar, Richard's Rainwater	
Flameless Leah	8	Cucumber Cooler	8
strawberry, lime, mint, coconut water		muddled cucumber & cilantro, lime, coconut water	
Pineapple Express	8		
pineapple juice, guava syrup, cbd, lemon-lime soda			

DRAFT BEERS

Eureka Heights Buckle Bunny	7.5	Saint Arnolds Art Car	8
Karbach Love Street	7.5	Shiner Bock	6
Karbach Crawford Bock	7.5	Stella Artois	8
Parish Ghost in the Machine	12	Tejas Clara	7.5