

TAVERN by HEARSAY

BRUNCH MENU

ONLY SATURDAY & SUNDAY: 10AM - 3PM

MORNING STARTERS

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

BREAKFAST FAVORITES

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

BRUNCH INSPIRED

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

AM COCKTAILS

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



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
SOY

MUSHROOM
EGGS
FISH
WHEAT




DRINKS MENU

COCKTAIL FAVORITES

Whitney 	13	Hearsay Old Fashioned  	15
Stoli Razberi Vodka, Cassis, champagne, muddled blackberries, lemon juice		Hearsay infused Woodford Reserve Bourbon, Angostura bitters, orange	
The Amalfi 	13	Espresso Martini 	14
Mezcal, Aperol, lemon juice, pineapple		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 juice	
Blueberries in Havana 	13	Jalapeño 	12
SelvaRey Coconut Rum, blueberries, mint, lime juice		Deep Eddy Vodka, jalapeño, lemon juice	
Chocolate Old Fashioned 	12	Head in the Clouds  	14
Mezcal, Cocoa Bitters, orange		Deep Eddy Vodka, Cointreau, lemon juice, Crème de violette, egg white	
Tavern Sunset Sipper 	14	Hearsay Signature Bloody Mary 	12
Johnny Walker, Cherry Herring, orange juice, sweet Vermouth		Vegetable infused Tito's Vodka, Hearsay signature Bloody Mary mix, salt, pepper, tajin rim	

WINE FAVORITES

WHITE WINE

			
Chardonnay	12	14	48
Napa Cellars, Napa Valley, CA	16	19	62
La Crema, Willamette Valley, Oregon			
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

Modelo	8	Stella Artois	8
Hazy Juice Eureka Heights	9	Christmas Ale St. Arnold	9
Love Street Karbach	8	Yellow Rose	9