

## 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)** **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** **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!**
- 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 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




<b>Hearsay Old Fashioned</b> 	<b>15</b>	<b>Blueberries in Havana</b> 	<b>15</b>
One of a Kind Hearsay infused Woodford Reserve Bourbon, Angostura Bitters, orange		SelvaRey Coconut Rum, blueberries, mint, lime juice	
<b>Tea Thyme</b> 	<b>14</b>	<b>Espresso Martini</b> 	<b>14</b>
Fuji World Whiskey, Rothman & Winter Peach, lemon juice, agave, thyme, green tea powder, cream		SelvaRey Chocolate Rum, Lavazza Espresso, Kahlua	
<b>Sage Advice</b> 	<b>13</b>	<b>Bijoux Cosmo</b> 	<b>14</b>
Remy Martin VSOP, sage syrup, lime juice, cardamom bitters, egg whites, sage leaves		Stoli Elit, St. Germain, white cranberry juice, lime juice	
<b>Whitney</b> 	<b>13</b>	<b>Fig'n Chic</b> 	<b>13</b>
Stoli Razberi Vodka, Cassis, champagne, blackberries, lemon juice		400 Conejos Espadin Mezcal, lemon juice, Fig Preserves, saba, rosemary	
<b>Flaming Leah</b> 	<b>13</b>	<b>Lady Luck</b> 	<b>16</b>
Stoli Vodka, strawberries, mint, lime juice		Maestro Dobel Diamante, tamarind syrup, lime juice, blackberries, cardamom bitters, egg white	
<b>Pear of Aces</b> 	<b>14</b>	<b>Pink Delicious</b> 	<b>14</b>
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	
		<b>Hearsay Signature Bloody Mary</b> 	<b>12</b>
		Vegetable infused Tito's Vodka, Hearsay signature Bloody Mary mix, salt, pepper, tajin rim	

## WINE FAVORITES

### WHITE WINE

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

### RED WINE

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

## MOCKTAILS

<b>Watermelon Chile</b>	<b>8</b>	<b>Blackberry No-Jito</b>	<b>8</b>
fresh watermelon juice, jalapeño, lime, basil syrup		muddled blackberries, lime, mint, sugar, Richard's Rainwater	
<b>Flameless Leah</b>	<b>8</b>	<b>Cucumber Cooler</b>	<b>8</b>
strawberry, lime, mint, coconut water		muddled cucumber & cilantro, lime, coconut water	
<b>Pineapple Express</b>	<b>8</b>		
pineapple juice, guava syrup, cbd, lemon-lime soda			

## DRAFT BEERS

Breckenridge Christmas Ale	<b>7.5</b>	Karbach Love Street	<b>7.5</b>
Eureka Heights 713 Pilsner	<b>8</b>	Parish Ghost in the Machine	<b>12</b>
Eureka Heights Mini Boss IPA	<b>9</b>	Saint Arnold Art Car	<b>8</b>
Galveston Island Tiki Wheat	<b>8</b>	Stella Artois	<b>8</b>