



SHAREABLES

- Artisan Bread Board** 10
jalapeño cornbread fritters, challah roll, pretzel, herb butter
- Spinach, Jalapeño & Artichoke Dip** 13 **ACF**
tortilla chips, garlic crostini, pico de gallo
- Deviled Eggs (6)** 12 **GF**
bacon jam, chive
- Wagyu Meatballs (5)** 13
texas wagyu, spicy tomato sauce, parmesan cheese, garlic crostini
- Ahi Tuna Nachos (6)*** 15
wonton chips, sesame seared tuna, gochujang aioli, chive, cilantro, jalapeño, avocado

HANDMADE PIZZAS

- Carbonara Pizza** 15
carbonara sauce, whipped egg, salami, parmesan & mozzarella cheese, topped with green onion
- Chorizo Pizza** 15
ground chorizo, bell peppers, onion, mozzarella cheese, topped with a fried egg
- Margherita** 15
tomato sauce, tomatoes, basil, fresh mozzarella cheese
- Pepperoni** 16
tomato sauce, pepperoni, fresh mozzarella cheese
- Garden Delight** 17
sundried tomato pesto sauce, zucchini, squash, red onions, broccolini marinated in chimichurri, mozzarella cheese
- Texas Luau** 17
tomato sauce, smoked pork belly, smoked pineapple, onions, fresh mozzarella cheese

HANDHELDS

- Wagyu Chicago Style 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 Tacos** 17 **GF**
corn tortillas, pico de gallo, shredded lettuce, avocado, chipotle aioli, street corn casserole
- Crunchy Ahi Tuna Tacos*** 18
ponzu, avocado, gochujang aioli, street corn casserole
- Cuban Sandwich** 16
ciabatta bread, yellow mustard, Swiss cheese, smoked ham, roasted pork, dill pickles, side rosemary parmesan fries
- Muffaletta Sandwich** 16
muffaletta bread, genoa salami, smoked ham, mortadella, Swiss cheese, mozzarella cheese, olive salad side rosemary fries
- Deviled Egg Salad Sandwich** 14
egg, jalapeño, pickled red onion, capers side of potato chips

VEGETARIAN PLATES

- Hearsay Plant Based Burger** 16
mixed greens, tomato, onion, cheddar cheese, rosemary fries, Impossible meat
- Watermelon Poke Tostadas** 16
marinated watermelon, avocado, jalapeño, tofu crumble, gochujang aioli, cilantro
- Vegetarian Muffaletta** 15
muffaletta bread, Swiss cheese, mozzarella cheese olive salad, rosemary parmesan fries
- Tofu Cuban** 14
ciabatta bread, yellow mustard, Swiss cheese, mojo marinated tofu, dill pickle, side rosemary parmesan fries

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 cheese, applewood smoked bacon, caramelized onions, fried egg, served with choice of potato hash, fries or seasonal fruit

BRUNCH FAVORITES

- Chilaquiles Divorciados** 15 **GF**
guajillo sauce, tomatillo sauce, corn tortilla chips, sliced avocado, queso fresco, red onion, sliced jalapeño, cilantro, poached egg
- Add chicken breast 7oz** 7
- Add grilled steak 5oz** 15
- Add smoked brisket** 12
- Eggs Benedict** 18
smoked pork belly, poached eggs, english muffin, applewood smoked, hollandaise sauce, fried potato hash
- Brunch Steak & Eggs*** 25 **GF**
N.Y Strip, herb chimichurri, choice eggs, fried potato hash
- Hearsay Fried Chicken & Waffle** 18
crispy fried chicken, Belgian waffle, butter, maple syrup
- Smoked Brisket & Cheese Omelet** 16 **GF**
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
- Short Rib Hash** 17
shredded beef, fried potatoes, bell peppers, onions, fried eggs, tomatillo salsa
- Farmer's Omelet & Mixed Greens** 14 **GF**
spinach, mushrooms, tomato, mozzarella cheese, sherry vinaigrette, pickled onions, fried potato hash
- Breakfast Taco Trio** 14
potato & egg, chorizo & egg, bacon & egg, tomatillo salsa, fresh fruit, pico de gallo, shredded cheddar
- Bacon Wrapped Shrimp & Grits** 26
stuffed with crab, jalapeño & mozzarella cheese, cheddar grits, creole sauce

SOUPS & SALADS

- Roasted Poblano Soup** 5 cup / 8 bowl **GF**
- Gulf Coast Gumbo** 9 cup / 12 bowl
shrimp, crab meat, chicken, & sausage **AWARD WINNING!**
- Field of Greens** 6 Side 10 Regular **GF**
mixed greens, tomato, carrots, cucumber, sweet sherry vinaigrette
- Avo - Cucumber** 8 Side 14 Regular **GF**
sliced avocado, cucumber ribbons, mixed greens, tomato, queso fresco, sweet sherry vinaigrette
- Seasonal Harvest** 8 Side 14 Regular
mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato, poppyseed dressing
- Gem Wedge** 7 Side 12 Regular **GF**
blue cheese dressing, cherry tomato, bacon, carrot, chive, iceberg
- Caesar Salad** 8 Side 14 Regular
romaine hearts, dino kale, croutons, shaved pecorino romano, grated parmesan, cesar dressing
- Golden Beet Salad** 8 Side 14 Regular
roasted beet, grape tomato, red onion, candied pecan, feta, spinach dijon vinaigrette

PROTEIN ADDITIONS

- Grilled Chicken 7oz 7
- Sauteed Shrimp (4) 8
- Grilled Salmon* 7oz 10
- Seared Ahi Tuna* 6oz 12
- Grilled Steak* 5oz 15
- Seared Scallops (2)* 16

LEMONADES

- Raspberry Lemonade 4
- Natural Lemonade 3
- Strawberry Lemonade 4

GF GLUTEN FREE

ACF 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

PLEASE ALERT SERVER OF ANY FOOD ALLERGIES

BRUNCH



COCKTAIL FAVORITES

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

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			
JP Chenet, Blanc de Blanc Brut, FR	12		
La Marca, Prosecco	13		
Bisot Prosecco, Veneto, IT			30
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

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	

HEALTHY JUICES

The Green Goddess	15
spinach, kale, cucumber, celery, apple, lemon	
The Berry Blast	15
strawberries, blueberries, raspberries, blackberries, apples	
The Healing Elixir	15
pineapple, papaya, mango, chia seeds, coconut water	
The King's Brew	15
beets, carrots, cucumber, celery, apple, ginger root	

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
Spindletap Houston Haze 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 Lager	9	Revolver Blood & Honey	9