



SHAREABLES

- Artisan Bread Board** GF, V, N, W, D, E
jalapeño cornbread fritters, challah roll, pretzel, herb butter
- Spinach, Jalapeño & Artichoke Dip** AGF, V, N, W, D, E
tortilla chips, garlic crostini, pico de gallo
- Kung Pao Shrimp & Calamari** V, N, W, D, E, S, F
lightly fried calamari, jalapeño, shrimp, bell pepper, bean sprouts, sesame seeds
- Texas Charcuterie Board Grande** V, N, W, D, E
bavarian pretzel, salami, prosciutto, jalapeño sausage, fruit seasonal cheese, nuts, olives, cheese sauce, grain mustard
- Wagyu Meatballs (5)** V, N, W, D, E
texas wagyu, spicy tomato sauce, parmesan cheese, garlic crostini
- Buffalo Fried Shrimp (5)** V, N, W, D, E, S, F
chive, ranch, blue cheese
- Cheesesteak Egg Rolls (2)** V, N, W, D, E
sweet chili sauce
- Deviled Eggs (6)** GF, V
bacon jam, chive
- Ahi Tuna Nachos (6)*** V, N, W, D, E, S, F
wonton chips, sesame seared tuna, gochujang aioli, chive, cilantro, jalapeño, avocado

VEGETARIAN PLATES

- Hearsay Plant Based Burger** V, N, W, D, E
mixed greens, tomato, onion, cheddar cheese, rosemary fries, Impossible meat
- Pesto Pasta Primavera** V, N, W, D, E, S, F
fettuccine, fresh tomato, zucchini, yellow squash, artichoke, mushroom, parmesan cheese, basil pesto
- Watermelon Poke Tostadas** V, N, W, D, E, S, F
marinated watermelon, avocado, jalapeño, tofu crumble, gochujang aioli, cilantro
- Vegetarian Muffaletta** V, N, W, D, E, S, F
muffaletta bread, Swiss cheese, mozzarella cheese, olive salad, rosemary parmesan fries
- Tofu Cuban** V, N, W, D, E, S, F
ciabatta bread, yellow mustard, swiss cheese, mojo marinated tofu, dill pickle, side rosemary parmesan fries

HANDHELDS

- Hearsay Cheeseburger*** V, N, W, D, E
texas wagyu, cheddar cheese, applewood smoked bacon, lettuce, tomato, red onion, chipotle aioli, rosemary parmesan fries
- Chicken Sandwich** V, N, W, D, E
CHOICE OF CRISPY OR GRILLED
ciabatta, lettuce, mozzarella cheese, applewood smoked bacon, avocado, tomato, chipotle aioli, rosemary parmesan fries
- Blackened Redfish Tacos** GF, V, N, W, D, E, S, F
corn tortillas, pico de gallo, shredded lettuce, avocado, chipotle aioli, street corn casserole
- Crunchy Ahi Tuna Tacos*** V, N, W, D, E, S, F
ponzu, avocado, gochujang aioli, street corn casserole
- Wagyu Chicago Style Hot Dog** V, N, W, D, E
brioche roll, mild giardiniera, mustard, rosemary fries
- Cuban Sandwich** V, N, W, D, E, S, F
ciabatta bread, yellow mustard, Swiss cheese, smoked ham, roasted pork, dill pickles, side rosemary parmesan fries
- Muffaletta Sandwich** V, N, W, D, E, S, F
muffaletta bread, genoa salami, smoked ham, mortadella, Swiss cheese, mozzarella cheese, olive salad side rosemary fries
- Deviled Egg Salad Sandwich** V, N, W, D, E, S, F
egg, jalapeño, pickled red onion, capers side of potato chips

GF GLUTEN FREE

AGF AVAILABLE
GLUTEN FREE

V VEGETARIAN | N NUT | W WHEAT | D DAIRY | E EGG

M MUSHROOM | S SHELLFISH | F 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

BRUNCH

BRUNCH FAVORITES

- Chilaquiles Divorciados** GF, V, N, W, D, E **15**
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**
- Eggs Benedict** V, N, W, D, E **18**
prosciutto, poached eggs, english muffin, hollandaise sauce, fried potato hash
- Brunch Steak & Eggs*** GF, V, N, W, D, E **25**
N.Y Strip, herb chimichurri, choice eggs, fried potato hash
- Hearsay Fried Chicken & Waffle** V, N, W, D, E **18**
crispy fried chicken, Belgian waffle, butter, maple syrup
- Prosciutto & Cheese Omelet** GF, V, N, W, D, E **16**
cured ham, cheddar cheese, green onion, fried potato hash
- Crème Brûlée French Toast** V, N, W, D, E **15**
torched brioche with your choice of blackberry, strawberry or candied pecan topping & whipped butter, applewood smoked bacon
- Buttermilk Pancakes** V, N, W, D, E, S, F **14**
choice of blackberry, strawberry or candied pecan topping & whipped butter, applewood smoked bacon
- Short Rib Hash** V, N, W, D, E **17**
shredded beef, fried potatoes, bell peppers, onions, fried eggs, tomatillo salsa
- Farmer's Omelet & Mixed Greens** GF, V, N, W, D, E **14**
spinach, mushrooms, tomato, mozzarella cheese, sherry vinaigrette, pickled onions, fried potato hash
- Breakfast Taco Trio** V, N, W, D, E **14**
potato & egg, chorizo & egg, bacon & egg, tomatillo salsa, fresh fruit, pico de gallo, shredded cheddar

SOUPS & SALADS

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

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**

SHARED SIDES

- Garlic Green Beans GF, V, N, W, D, E **6**
- Rosemary Parmesan Fries GF, V, N, W, D, E **6**
- Mashed Potatoes GF, V, N, W, D, E **6**
- Sweet Potato Mash GF, V, N, W, D, E **6**
- Street Corn Casserole GF, V, N, W, D, E **6**
- Bacon Brussels Sprouts GF **7**
- Gouda Mac & Cheese V, N, W, D, E **7**
- Cheddar Grits GF, V, N, W, D, E **7**
- Charred Broccolini GF, V **7**

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				RED WINE			
Chardonnay				Cabernet Sauvignon			
Napa Cellars, Napa Valley, CA	10	13	36	Joel Gott, CA	11	14	41
Sonoma-Cutrer, Russian River, CA	13	16	46	Penfolds, Bin 389, McLaren Vale, AUS	16	23	70
Siduri, Willamette Valley, Oregon	16	19	62	Austin, Paso Robles, CA	14	17	48
Pinot Grigio				Quilt, Napa Valley, CA			52
Bollini, Alto Adige, IT	10	13	36	Austin Hope, Paso Robles, CA			85
Santa Margherita Alto Adige, IT	13	16	46	Frank Family, Napa Valley, CA			99
Sauvignon Blanc				Stags' Leap Winery, Napa Valley, CA			110
Crowded House, Marlborough, NZ	10	13	36	Caymus, Napa Valley, CA			130
Duckhorn, North Coast, CA	14	17	48	Silver Oak, Alexander Valley, CA			140
Cakebread, Sauvignon Blanc Napa Valley, CA			70	Pinot Noir			
Domaine Delaporte Sancerre, Loire Valley, FR			110	Boen, CA	12	15	44
Sparkling				Belle Glos, Balade, CA	17	22	62
JP Chenet, Blanc de Blanc Brut, FR	12			Ken Wright Cellars, Willamette Valley, WA	14	17	48
La Marca, Prosecco	13			Belle Glos, Clark and Telephone, Santa Maria Valley, CA			65
Bisol Prosecco, Veneto, IT			30	Resonance, Willamette Valley, OR			60
Schramsberg, Blanc de Noirs, CA			85	Hartford, Russian River, CA			80
Champagne				Merlot			
Veuve Cliquot			98	Decoy "Limited" Alexander Valley, CA	15	18	42
Dom Perignon			500	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	Blackberry No-Jito	8
strawberry, lime, mint, coconut water		muddled blackberries, lime, mint, sugar, Richard's Rainwater	
Cucumber Cooler	8	Pineapple Express	8
muddled cucumber & cilantro, lime, coconut water		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