



SHAREABLES

- Artisan Bread Board** **10**
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, jalapeño, shrimp, 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 cheese, 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

- Hearsay Plant Based Burger** **16**
mixed greens, tomato, onion, cheddar cheese, rosemary parmesan fries, Impossible meat
- Pesto Pasta Primavera** **18**
fettuccine, fresh tomato, zucchini, yellow squash, artichoke, mushroom, parmesan cheese, basil pesto
- 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

HANDHELDS

- Hearsay Cheeseburger*** **17**
texas wagyu, cheddar cheese, applewood smoked bacon, lettuce, tomato, red onion, chipotle aioli, rosemary parmesan fries
- Chicken Sandwich** **16**
CHOICE OF CRISPY OR GRILLED
ciabatta, lettuce, mozzarella cheese, applewood smoked bacon, avocado, tomato, chipotle aioli, rosemary parmesan fries
- Blackened Redfish Tacos** **GF** **17**
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
- Wagyu Chicago Style Hot Dog** **15**
brioche roll, mild giardiniera, mustard, rosemary parmesan fries
- 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 parmesan fries
- Deviled Egg Salad Sandwich** **14**
egg, jalapeño, pickled red onion, capers side of potato chips

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

GREAT PLATES

- Filet Mignon*** **GF** **45**
8oz filet, herb butter, mashed potatoes, garlic green beans
- Texas Cut Ribeye*** **GF** **45**
14oz ribeye, herb butter, mashed potatoes, bacon brussels sprouts
- Beef Short Rib** **29**
shiner bock braised short rib, caramelized onion, cheddar grits, bacon brussels sprouts
- Hearsay Bistro Steak*** **GF** **32**
sliced NY strip steak, mashed potatoes, garlic green beans, woodford peppercorn & mushroom sauce
- Espresso Rubbed Pork Chop*** **26**
sweet potato mash, charred broccolini & bourbon glaze
- Chicken Milanese** **21**
sundried tomato, capers, artichoke, garlic green beans, lemon cream sauce
- Pistachio Crusted Scallops (3)*** **33**
sweet potato mash, charred broccolini, white wine & saffron cream sauce
- Crab Crusted Redfish** **32**
red pepper coulis, garlic green beans, lemon butter sauce
- Bacon Wrapped Shrimp & Grits (5)** **26**
stuffed with crab, jalapeño & mozzarella cheese, cheddar grits, creole sauce
- Tuscan Chicken Pasta** **23**
spinach, cherry tomato, broccolini, tomato, cream sauce, fettuccine pasta crushed red pepper, bell pepper
- Shrimp & Sausage Fettuccine** **24**
sautéed shrimp, jalapeño sausage, cherry tomato, creole sauce
- Seared Atlantic Salmon*** **GF** **26**
grilled squash, mashed sweet potatoes, crab & dill cream sauce

SOUPS & SALADS

- 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** **6 Side 10 Regular**
- Avo - Cucumber** **GF** **8 Side 14 Regular**
- Seasonal Harvest** **8 Side 14 Regular**
mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato, poppyseed dressing
- Gem Wedge** **GF** **7 Side 12 Regular**
blue cheese dressing, cherry tomato, bacon, carrot, chive, iceberg lettuce
- Caesar Salad** **8 Side 14 Regular**
romaine hearts, dino kale, croutons, shaved pecorino romano, grated parmesan, caesar dressing
- Golden Beet Salad** **8 Side 14 Regular**
roasted beets, 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**

SHARED SIDES

- 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 Broccolini **GF** **7**



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	

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		
Bisol 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	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