



TAVERN  
BY  
HEARSAY

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# PARTY STARTERS

10 PIECES/ PER ORDER

<b>Hearsay Wagyu Beef Sliders</b> 🌿🥩🥗 chipotle aioli, cheddar cheese	<b>35</b>	<b>Beef Samosa</b> 🌿🥟	<b>40</b>
<b>Grilled Chicken Sliders</b> 🌿🥩🥗 chipotle aioli, mozzarella cheese	<b>25</b>	<b>Chicken Wings</b> 🌿🥟	<b>25</b>
<b>Steak &amp; Veggie Skewers</b> GF chimichurri	<b>35</b>	choice of lemon pepper, BBQ, sauce 65 (indian spice)	
<b>Tandoori Chicken Skewers</b> GF cilantro yogurt, cilantro chutney	<b>40</b>	<b>Tuna Poke Mini Wonton Cups</b> 🐟🥗🌿 dice tuna, avocado, sushi rice, fresno, togarashi	<b>45</b>
<b>Fried Chicken Tender Bites</b> (20 pieces) 🌿🥟🥗	<b>25</b>	<b>VEGETARIAN:</b>	
honey mustard		<b>Plant - Based Meat Sliders</b> V 🌿🥩🥗	<b>35</b>
<b>Wagyu Meatballs</b> 🌿🥟🥗	<b>35</b>	<b>Plant - Based Meatballs</b> V 🌿🥗	<b>35</b>
basil, parmesan, marinara		marinara, basil	
<b>Monte Cristo Eggrolls</b> 🌿🥟🥗	<b>35</b>	<b>Caprese Salad Skewers</b> GF 🌿🥟	<b>25</b>
pulled pork, swiss cheese, blackberry jam		<b>Kung Pao Cauliflower</b> 🌿🥗🥟	<b>25</b>
<b>Bacon Wrapped Shrimp</b> 🥩🥟🥗	<b>45</b>	<b>Seasonal Veggie Cucumber Roll</b> V 🌿	<b>25</b>
stuffed crab, jalapeno, mozzarella, creole sauce		ponzu	
<b>Mini Crab Cakes</b> 🥟🥗🥩	<b>45</b>	<b>Mac &amp; Cheese Balls</b> 🌿🥟🥗	<b>25</b>
creole sauce		<b>Veggie Samosa (Potato &amp; Pea)</b> 🌿🥟	<b>25</b>
<b>Seared Ahi Tuna Bites</b> 🐟🌿🥗	<b>35</b>	<b>Impossible Samosa</b> 🌿🥟	<b>35</b>
crusted sesame, ponzu			
<b>Deviled Eggs</b> GF 🥟	<b>25</b>		
bacon jam, chives, pickled red onion			

## STATIONS

SELECTIONS BASED ON SEASONAL AVAILABILITY  
SERVES 10

## PIZZAS

16 SMALL SQUARE SLICES

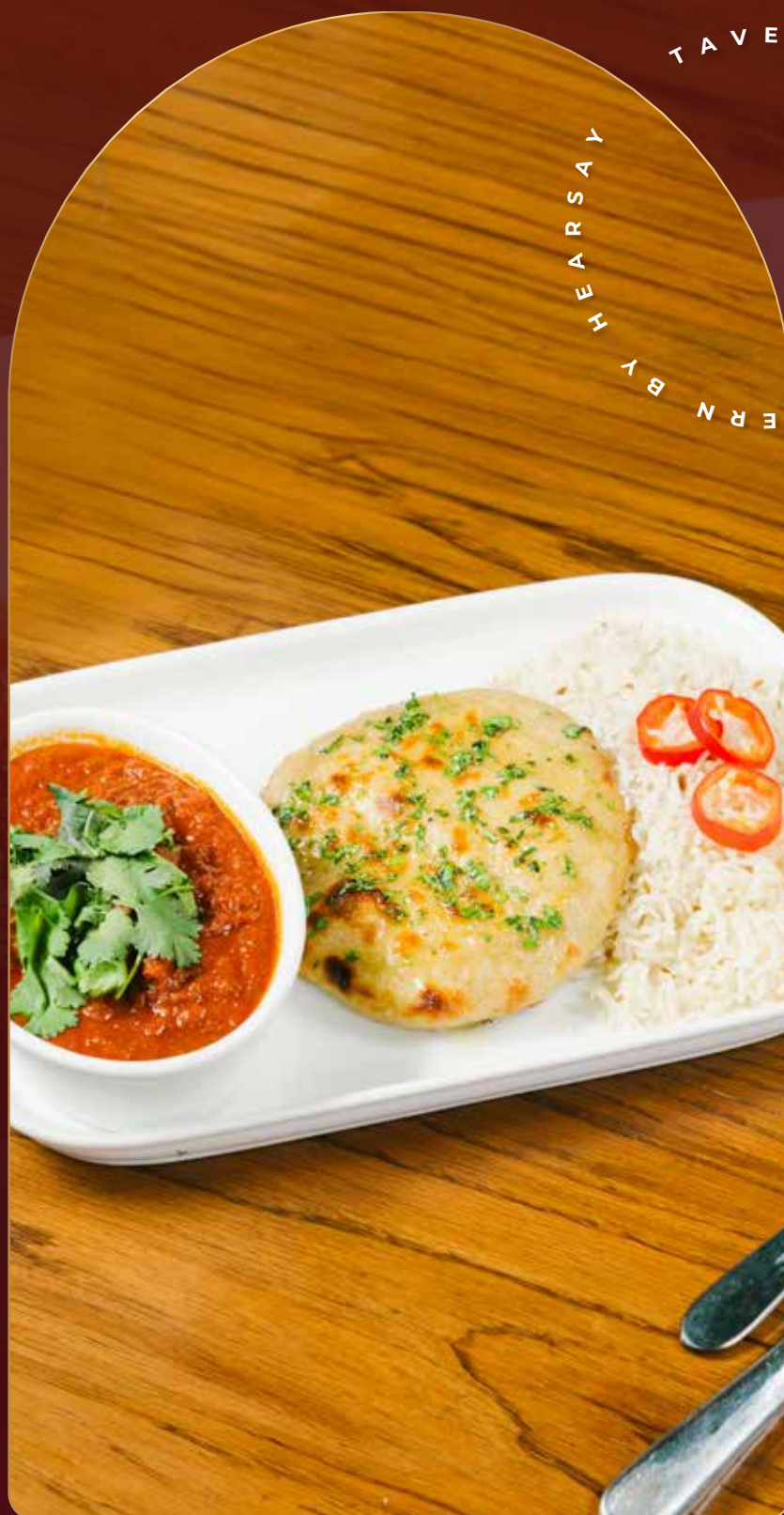
<b>Seafood Tower (2 minimum)</b> chilled shrimp cocktail, crab fingers, gulf oysters, tuna tartare	<b>125</b>	<b>Margherita</b> 🌿🥟🥗 basil, fresh mozzarella, tomato sauce	<b>16</b>
<b>Spinach, Jalapeño &amp; Artichoke Dip</b> AGF 🥟🥗	<b>60</b>	<b>Chicken Pesto</b> 🌿🥟🥗 basil pesto, tomato, fresh mozzarella, kalamata olive, pecorino	<b>16</b>
<b>Charcuterie Board</b> GF 🥟 smoked sausage, prosciutto, genoa salami, assorted cheeses, fruit	<b>60</b>	<b>Pepperoni</b> 🌿🥟🥗 spicy tomato sauce, mozzarella, pepperoni	<b>16</b>
<b>Assorted Cheese Platter</b> 🥟GF 🌿 aged cheddar, smoked gouda, blue cheese, Manchego, fruit	<b>45</b>	<b>Tandoori</b> 🌿🥟🥗 tandoori marinade base, red onion, mozzarella, paneer cheese crumbles, cilantro, green chutney drizzle	<b>20</b>
<b>Mediterranean Platter</b> V hummus, crudité, cilantro chutney, garlic aioli	<b>60</b>		
<b>Dessert Trio</b> 🌿🥟🥗 bread putting, masala chai tiramisu, chocolate mousse shooter	<b>45</b>		
<b>Assorted Fruit Platter</b>	<b>40</b>		

**GF** GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE | 🌿 VEGETARIAN | V VEGAN | 🥟 NUT  
🌿 WHEAT | 🥟 DAIRY | 🥟 EGG | 🥟 MUSHROOM | 🥟 SHELLFISH | 🐟 FISH | 🌿 SOY | 🥟 SESAME

(\*) CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

WE PROUDLY SERVE FRESH GULF SEAFOOD





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# BRUNCH

\$ 32 / P P

## First Course

(Choose 2)

### Deviled Eggs (2 per person) GF

bacon jam, chives, pickled red onion

### Gulf Coast Gumbo

shrimp, crab meat, chicken & sausage **AWARD WINNING!**

### Breakfast Eggroll

scrambled egg, cheddar, bell pepper, cilantro cream

### Mediterranean

### Chopped Salad

cucumber, kalamata olive, tomato, feta, red onions, chick peas, herb vinaigrette

### Seasonal Harvest Salad

mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato, poppyseed dressing

## Second Course

(Choose 3)

### Brunch Steak & Eggs\* GF

4oz fillet medallions, herb chimichurri, choice eggs, fried potato hash

### Chicken Tikka Masala

creamy spiced tomato curry, with tandoori spiced chicken, naan bread, Trice *Britian's Most Popular Dish!*

### Chilaquiles Divorciados GF

guajillo sauce, tomatillo sauce, corn tortilla chips, sliced avocado, queso fresco, red onion, sliced jalapeño, cilantro, poached egg.

**Add 8oz grilled chicken 10**

### Hearsay Fried Chicken & Waffle

crispy fried chicken, Belgian waffle, buttered syrup

### Three Egg Omelet

beef short rib, spinach, mozzarella, chives, fried potato hash, scrambled eggs, pico de gallo

### Greek Avocado Toast

kalamata olives, tomato, red onion, feta

### Tavern Sunrise Burger

wagyu beef, brie, applewood smoked bacon, avocado, fried egg, rosemary parmesan fries

### Tavern French Toast

crispy brioche, berry cognac syrup, whipped cream, apple wood smoked bacon

### Wild Mushroom Taco V

corn tortillas, lettuce, Pico, avocado, tofu crumble, side tomatillo

### Shrimp & Grits (4)

stuffed with crab, jalapeno & mozzarella, cheddar grits, creole sauce

# ADD ONS

• DESSERT COURSE + \$7/PP

Hearsay's Bread Pudding

Eton's Mess

Chocolate Mousse Cake

Seasonal Fruit

• ARTISAN BREAD BOARDS + \$3/PP

• ADDITIONAL COURSE SELECTIONS + \$5/PP

**GF** GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE | **V** VEGETARIAN | **V** VEGAN | **N** NUT

**W** WHEAT | **D** DAIRY | **E** EGG | **M** MUSHROOM | **S** SHELLFISH | **F** FISH | **S** SOY | **S** SESAME





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# LUNCH

\$ 3 5 / P P

## First Course

(Choose 2)

### Gulf Coast Gumbo 🌿 🍲 🐞 🌱

shrimp, crab meat, chicken & sausage **AWARD WINNING!**

### Seasonal Harvest Salad 🌿 🍷 🍅 🍅 🌱

(add Chicken or Salmon)

mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato, poppyseed dressing

### Mediterranean Chopped Salad 🌿 🍷

cucumber, kalamata olive, tomato, feta, red onions, chick peas, herb vinaigrette

### Samosa Beef 🍷 🍷 🌱

crispy pastry, green chutney, tamarind chutney, choice of potato & peas, ground beef, or impossible meat

### Samosa Impossible 🍷 🍷 🌱

crispy pastry, green chutney, tamarind chutney, choice of potato & peas, ground beef, or impossible meat

### Samosa (Potato and Pea) 🍷 🍷 🌱

crispy pastry, green chutney, tamarind chutney, choice of potato & peas, ground beef, or impossible meat

## Second Course

(Choose 3)

### Tuscan Chicken Pasta 🍷 🍷 🌱

spinach, cherry tomato, broccolini, tomato, cream sauce, fettuccine pasta crushed red pepper, bell pepper

### Tandoori Chicken/Paneer Sandwich 🍷 🍷 🌱

grilled tandoori chicken, raita aioli, green chutney, pickled onion on ciabatta

### The Bird 🍷 🍷 🌱

#### CHOICE OF CRISPY OR GRILLED

ciabatta, lettuce, tomato, avocado, mozzarella, applewood smoked bacon, chipotle aioli, rosemary parmesan fries

### Tavern Cheeseburger\* 🍷 🍷 🌱

texas wagyu beef, cheddar, caramelized onions, chipotle aioli, fried egg, rosemary parmesan fries

### Crunchy Ahi Tuna Tacos\* 🍷 🍷 🍷 🌱

ponzu, avocado, gochujang aioli, street corn casserole

### Tandoori Skewers 🍷

(Chicken, Beef or Paneer)

chicken, bell pepper, onion, jeera rice, garlic aioli, cilantro yogurt, cilantro chutney

### Greek Seared Salmon\* 🍷 🍷

cucumber, tomato, kalamata olive, feta, chickpea puree, grilled asparagus

### Shrimp & Grits (5) 🍷 🍷

stuffed with crab, jalapeño & mozzarella, cheddar grits, creole sauce

### Wild Mushroom Tacos 🌱 🍷 🍷

corn tortillas, lettuce, Pico, avocado, tofu crumble, side tomatillo

### Palak Paneer 🌱 🍷

creamy spinach gravy, soft paneer, blend spices, naan bread, rice

# ADD ONS

(CHOOSE 1)

• DESSERT COURSE + \$7/PP

Hearsay's Bread Pudding 🍷 🍷 🍷

Eton's Mess 🍷 🍷

Chocolate Mousse Cake 🍷 🍷 🌱

Seasonal Fruit

• ARTISAN BREAD BOARDS + \$3/PP

• ADDITIONAL COURSE SELECTIONS + \$5/PP

**GF** GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE | 🌱 VEGETARIAN | **V** VEGAN | 🥥 NUT

🍷 WHEAT | 🍷 DAIRY | 🍷 EGG | 🍷 MUSHROOM | 🍷 SHELLFISH | 🍷 FISH | 🌱 SOY | 🍷 SESAME



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# DINNER

\$ 65 / P P

## First Course

(Choose 2)

### Gulf Coast Gumbo 🌿 🍷 🐠 🍄

shrimp, crab meat, chicken & sausage **AWARD WINNING!**

### Samosa (Potato and Pea) 🌿 🍷 🍄

crispy pastry, green chutney, tamarind chutney, choice of potato & peas, ground beef, or impossible meat

### Samosa Beef 🌿 🍷 🍄

crispy pastry, green chutney, tamarind chutney, choice of potato & peas, ground beef, or impossible meat

### Samosa Impossible 🌿 🍷 🍄

crispy pastry, green chutney, tamarind chutney, choice of potato & peas, ground beef, or impossible meat

### Seasonal Harvest Salad 🌿 🍷 🍄 🍅 🍆

(add Chicken or Salmon)

mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato, poppyseed dressing

### Mediterranean Chopped Salad 🌿 🍷 🍄

cucumber, kalamata olive, tomato, feta, red onions, chick peas, herb vinaigrette

## Second Course

(Choose 3)

### Filet\* **GF** 🍷 🍄

8oz filet, garlic mashed potatoes, herb butter & asparagus

### Ribeye 14oz 🍷 🍄

herb butter, mashed potatoes, grilled asparagus

### Greek Seared Salmon\* 🍷 🍄 🐠

cucumber, tomato, kalamata olive, feta, chickpea puree, grilled asparagus

### Chicken Makhani Pasta 🌿 🍷 🍄 🍅

tangy, spicy tomato sauce, tender chicken, fettuccini

### Beer Braised Short Rib 🌿 🍷 🍄

mashed potatoes, grilled asparagus, crispy onions

### Bangers & Mash 🌿 🍷 🍄

savory sausage, mashed potatoes, onion gravy, green peas *British Comfort Food!*

### Chicken Curry Bowl 🌿 🍷 🍄

jeera rice, cilantro, grilled naan bread

### Shrimp & Grits (5) 🍷 🍄 🍅

stuffed with crab, jalapeño & mozzarella, cheddar grits, creole sauce

### Tuscan Chicken Pasta 🌿 🍷 🍄 🍅

spinach, cherry tomato, broccolini, tomato cream sauce, fettuccine pasta, bell pepper

### Palak Mushroom **V** 🍷 🍄

blend of spice, bread, rice

### Tandoori Skewers 🍷 🍄

chicken, bell pepper, onion, Jera rice, garlic aioli, cilantro yogurt, cilantro chutney

## Dessert Course

(Choose 1)

Hearsay's Bread Pudding 🌿 🍷 🍄 🍅

Eton's Mess 🍷 🍄 🍅

Chocolate Mousse Cake 🌿 🍷 🍄

Seasonal Fruit

## ADD ONS

- ARTISAN BREAD BOARDS + \$3/PP
- ADDITIONAL COURSE SELECTIONS + \$5/PP

**GF** GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE | 🌿 VEGETARIAN | **V** VEGAN | 🍄 NUT  
🍷 WHEAT | 🍄 DAIRY | 🍅 EGG | 🍄 MUSHROOM | 🍄 SHELLFISH | 🍄 FISH | 🌿 SOY | 🍄 SESAME



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H E A R S A Y   B Y   T A V E R N



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# CONTINENTAL BREAKFAST BUFFET

\$25 PER PERSON (CHOOSE 5 OPTIONS)




Mini Assorted Muffins 9oz  
Plain Croissant 2oz  
Assorted Scones  
(chocolate / cinnamon / blueberry)

Fruit Platter  
Parfait Cups  
Oatmeal with Fresh Fruit

## BRUNCH BUFFET

\$42 PER PERSON (CHOOSE 5 OPTIONS)







Fried Chicken & Waffles     
French Toast     
Pancakes      
Breakfast Fried Potato Hash **GF**    
Bacon

Eggs (choice of scrambled or fried)   
Breakfast Tacos (choice of potato & egg,  
bacon & egg, chorizo & egg, or  
an assorted mix, cheddar cheese)  




## LUNCH BUFFET

\$58 PER PERSON








### SALAD (PICK 1)

Mediterranean  
Chopped Salad    
Seasonal  
Harvest Salad    

### ENTREE (PICK 3)

Tuscan Chicken Pasta      
Chicken Tikka Masala    
Salmon with Lemon Butter  
Braised Short Rib    
Palak Mushroom **V**   
Paneer Tikka Masala  

### SIDES (PICK 2)

Brussels Sprouts **GF**  
Cheddar Grits **GF**   
Sweet Potato Mash **GF**    
Mashed Potatoes **GF**    
Green Beans **GF**  







### DESSERT TRIO

Masala Chai Tiramisu / Chocolate Mouse / Tavern Bread Putting

## DINNER BUFFET

\$75 PER PERSON

### SALAD (PICK 1)

Mediterranean  
Chopped Salad    
Seasonal  
Harvest Salad    

### ENTREE (PICK 3)

Tuscan Chicken Pasta      
Chicken Tikka Masala    
Salmon with Lemon Butter  
Braised Short Rib    
Palak Mushroom **V**   
Paneer Tikka Masala    
Chicken Tikka Masala  

### SIDES (PICK 2)

Cheddar Grits **GF**   
Butter Peas    
Jeera Rice **GF**   
Garlic Mashed Potato **GF**    
Charred Broccolini **GF** 

### DESSERT TRIO

Masala Chai Tiramisu / Chocolate Mouse / Tavern Bread Putting

• ADDITIONAL COURSE SELECTIONS + \$5/PP

**GF** GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE |  VEGETARIAN | **V** VEGAN |  NUT  
 WHEAT |  DAIRY |  EGG |  MUSHROOM |  SHELLFISH |  FISH |  SOY |  SESAME