



**{ PLEASE ALERT SERVER  
OF ANY FOOD ALLERGIES }**

## Shareables

### Artisan Bread Board 7

jalapeño cornbread fritters, challah roll, pretzel, herb butter

### Spinach, Jalapeño & Artichoke Dip AGF 13

toasted sourdough bowl, tortilla chips, crostini

### Kung Pao Shrimp & Calamari 17

lightly fried calamari, shrimp, jalapeño, bell pepper, bean sprouts

### Texas Charcuterie Board 18 Grande 24

Bavarian pretzel, beef bresaola, prosciutto, jalapeño sausage, seasonal cheese, fruit, nuts, olives, cheese sauce, grain mustard

### Wagyu Meatballs (5) 13

RC Ranch Craft Wagyu, spicy tomato, sauce, mozzarella, parmesan, grilled crostini

### Coconut Crusted Shrimp (4) 12

sweet chili and ginger sauce

### Cheesesteak Egg Rolls (2) 11

sweet chili sauce

### Deviled Eggs (6) 12

hackleback caviar, chive

## VEGETARIAN PLATES

### Hearsay Impossible Burger 18

Impossible "meat", mixed greens, tomato, onion, cheddar, rosemary fries

### Pesto Pasta Primavera 16

fettuccini, fresh tomato, zucchini, yellow squash, artichoke, mushroom, parmesan, basil pesto

### Fettuccini & "Meatballs" 18

plant based meatballs, spicy tomato sauce, parmesan

### Watermelon Poke Tostadas 16

marinated watermelon, avocado, jalapeno, tofu crumble, gochujang aioli, cilantro

### Cauliflower "Crab" Cake 11

cilantro tartar sauce

## Great Plates

### Filet Mignon\* GF 42

6oz filet, herb butter, mashed potatoes, garlic green beans

### Texas Cut Ribeye\* GF 42

12oz ribeye, herb butter, mashed potatoes, bacon Brussels sprouts

### Beef Short Rib GF 29

Shiner Bock braised short rib, caramelized onion, cheddar grits, bacon Brussels sprouts

### Hearsay Bistro Steak 28

sliced Denver steak, mashed potatoes, garlic green beans, peppercorn and mushroom sauce

### Double Pork Chop 26

chimichurri grilled, roasted sweet potato wedges, garlic green beans

### Baked Stuffed Chicken 24

spinach, sun dried tomato and goat cheese stuffed chicken, garlic green beans, red wine jus

### Chicken Milanese 19

panko crusted, tomato, capers, artichoke, garlic green beans, lemon cream sauce

### Crab Crusted Redfish 30

red pepper coulis, garlic green beans, lemon butter sauce

### Bacon Wrapped Shrimp & Grits 26

stuffed with crab, jalapeño and mozzarella, cheddar grits, Creole sauce

### Kung Pao Seared Salmon\* GF 26

glazed East Coast salmon, cilantro rice, bacon Brussels sprouts

### Shrimp and Sausage Fettuccini 21

sautéed shrimp, jalapeño sausage, cherry tomato, Creole Sauce

## HANDHELDS

### Hearsay Cheeseburger\* 17

RC Ranch Craft Wagyu, cheddar, applewood smoked bacon, lettuce, tomato, red onion, chipotle aioli, rosemary parmesan fries

### TX Wagyu Patty Melt\* 16

RC Ranch Craft Wagyu, caramelized onion, cheddar cheese, jalapeño, 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

### Blackened Redfish Tacos GF 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

## SOUP & SALAD

### Roasted Poblano Soup GF 5 cup / 8 bowl

### Gulf Coast Gumbo

9 cup / 12 bowl

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

### Field of Greens GF 10

mixed greens, tomato, carrots, cucumber, sweet sherry vinaigrette

### Avo-Cucumber GF 12

sliced avocado, cucumber ribbons, mixed greens, tomato, queso fresco, sweet sherry vinaigrette

### Seasonal Harvest 12

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

### Spinach and Watermelon Salad 13

fresh spinach, watermelon, seared tofu, pine nuts, blueberries, balsamic vinaigrette

#### Protein Additions:

Chopped grilled chicken +\$6  
Seared ahi tuna +\$12  
Grilled Denver steak +\$15  
Seared salmon +\$10  
Grilled shrimp +\$8

## SHARED SIDES

### Garlic Green Beans GF 6

### Rosemary Parmesan Fries GF 6

### Mashed Potatoes GF 6

### Roasted Sweet Potato Wedges 6

### Street Corn Casserole GF 6

### Bacon Brussels Sprouts GF 7

### Gouda Mac and Cheese 7

### Cheddar Grits GF 7

## Desserts

### Hearsay's Bread Pudding 9

vanilla bean ice cream, caramel sauce

### Crème Brûlée GF 8

### S'mores Cake 12

Inspired by Connor and perfect for sharing with a friend.

GF GLUTEN FREE

AGF AVAILABLE GLUTEN FREE

 VEGETARIAN

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 AND RC RANCH CRAFT WAGYU**

# Cocktail Favorites




<b>Whitney</b> 	<b>13</b>	<b>Hearsay Old Fashioned</b> 	<b>15</b>
Stoli Razberi Vodka, Cassis, Champagne, muddled blackberries, lemon juice, sugar		One of a kind Hearsay infused Woodford Reserve Bourbon Angostura bitters, orange	
<b>Ginger Smash</b> 	<b>13</b>	<b>Espresso Martini</b>	<b>14</b>
Woodford Reserve, mint, lemon, ginger syrup		SelvaRey Chocolate Rum, Lavazza Espresso, Kahlua	
<b>Flaming Leah</b>	<b>13</b>	<b>El Pepino</b> 	<b>13</b>
Stoli Vodka, strawberries, mint, lime juice, sugar		Herradura Tequila, Cointreau, cucumber, cilantro, lime	
<b>Blueberries in Havana</b> 	<b>13</b>	<b>Jalapeño</b> 	<b>11</b>
SelvaRey Coconut Rum, blueberries, mint, lime		Stoli Vodka, jalapeño, lemon juice, sugar	
<b>Pink Delicious</b> 	<b>12</b>	<b>The Smoot</b>	<b>12</b>
Fords Gin, St. Germain, Peychaud's Bitters, Champagne, grapefruit juice		Stoli Vanil Vodka, Cassis, pineapple juice	

# Wine Favorites

## WHITE WINE

<b>Chardonnay</b>			
Sonoma Cutrer, Russian River, CA	<b>11</b>	<b>13</b>	<b>36</b>
Napa Cellars, Napa Valley, CA	<b>12</b>	<b>14</b>	<b>48</b>
Frank Family, Carneros, CA	<b>16</b>	<b>23</b>	<b>67</b>
<b>Pinot Grigio</b>			
Bollini, Alto Adige, Italy	<b>10</b>	<b>13</b>	<b>32</b>
Santa Margherita Alto Adige, Italy	<b>13</b>	<b>16</b>	<b>44</b>
<b>Sauvignon Blanc</b>			
Whitehaven, Marlborough New Zealand	<b>11</b>	<b>14</b>	<b>40</b>
Duckhorn, Napa Valley, CA	<b>11</b>	<b>16</b>	<b>47</b>
<b>Sparkling</b>			
La Marca Prosecco	<b>13</b>		
JP Chenet Brut	<b>12</b>		
Bisol Prosecco, Veneto, Italy			<b>30</b>
Schramsberg Blanc de Noirs, CA			<b>47</b>
G.H. Mumm Cordon Rouge Brut			<b>78</b>
Veuve Clicquot Brut, France			<b>98</b>

## RED WINE

<b>Cabernet Sauvignon</b>			
Joel Gott, CA	<b>11</b>	<b>14</b>	<b>41</b>
Penfolds Bin 389 'Baby Grange'	<b>16</b>	<b>23</b>	<b>64</b>
McLaren Vale "Austin", Paso Robles, CA	<b>11</b>	<b>15</b>	<b>44</b>
Quilt, Napa Valley, CA			<b>52</b>
Caymus, Napa Valley, CA			<b>160</b>
<b>Pinot Noir</b>			
Cherry Pie, Three Vineyards, CA	<b>11</b>	<b>14</b>	<b>39</b>
Belle Glos, Balade, CA	<b>13</b>	<b>16</b>	<b>45</b>
Ken Wright Cellars, Willamette Valley, WA	<b>12</b>	<b>15</b>	<b>44</b>
<b>Merlot</b>			
Decoy "Limited" Alexander Valley, CA	<b>10</b>	<b>13</b>	<b>37</b>
<b>Others</b>			
The Pessimist, Paso Robles, CA	<b>12</b>	<b>15</b>	<b>45</b>
Clos de los Siete Malbec, Mendoza, Argentina	<b>13</b>	<b>16</b>	<b>50</b>
Chateau Miraval Rosé, Provence, FR	<b>10</b>	<b>13</b>	<b>37</b>

# Mocktails

<b>Watermelon Chile</b>	<b>8</b>	<b>Blackberry No-Jito</b>	<b>8</b>
fresh watermelon juice, jalapeno, 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 and cilantro, lime, coconut water	
<b>A Little Thyme Off</b>	<b>8</b>		
thyme syrup, lemon, ginger beer			

# Brunch Favorites

Brunch available from open to 3pm Friday, Saturday and Sunday

<b>Chicken Chilaquiles Verdes* GF</b>	<b>15</b>	<b>Crème Brûlée French Toast</b>	<b>15</b>
spicy roasted tomatillo salsa, corn chips, pickled onions, avocado, queso fresco, crema, cilantro, fried egg		torched brioche with your choice of blackberry, strawberry or candied pecan topping and whipped butter, applewood smoked bacon	
<b>Eggs Benedict</b>	<b>18</b>	<b>Buttermilk Pancakes</b>	<b>14</b>
prosciutto, poached egg, English muffin, hollandaise sauce, fried potato hash		choice of blackberry, strawberry or candied pecan topping and whipped butter, applewood smoked bacon	
<b>Brunch Steak &amp; Eggs* GF</b>	<b>25</b>	<b>Short Rib Hash</b>	<b>17</b>
Denver steak, herb chimichurri, choice eggs, fried potato hash		shredded beef, fried potatoes, bell peppers, onions, fried eggs, tomatillo salsa	
<b>Hearsay Fried Chicken Waffle</b>	<b>18</b>	<b>Farmer's Omelet &amp; Mixed Greens GF </b>	<b>14</b>
crispy fried chicken, Belgian waffle, buttered maple syrup		spinach, mushrooms, tomato, mozzarella, sherry vinaigrette, pickled onions, fried potato hash	
<b>Prosciutto and Cheese Omelet</b>	<b>16</b>		
cured ham, cheddar cheese, green onion, fried potato hash			

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