



{ PLEASE ALERT SERVER  
OF ANY FOOD ALLERGIES }

## Shareables

- Artisan Bread Board** 7  
jalapeño cornbread fritters, challah roll, pretzel, herb butter
- Spinach, Jalapeño & Artichoke Dip** 13 AGF  
tortilla chips, garlic crostini
- Kung Pao Shrimp & Calamari** 17  
lightly fried calamari, shrimp, jalapeño, bell pepper, bean sprouts
- Texas Charcuterie Board Grande** 18  
24  
Bavarian pretzel, beef bresaola, prosciutto, jalapeño sausage, seasonal cheese, fruit, nuts, olives, cheese sauce, grain mustard
- Wagyu Meatballs (5)** 13  
Texas Wagyu, spicy tomato, sauce, mozzarella, parmesan, grilled crostini
- Buffalo Fried Shrimp** 12  
chive, ranch, blue cheese
- Cheesesteak Egg Rolls (2)** 11  
sweet chili sauce
- Deviled Eggs (6)** 12  
bacon jam and chive
- Ahi Tuna Nachos\*** 15  
wonton chips, sesame seared tuna, gochujang aioli, chive, cilantro, jalapeno, avocado

## VEGETARIAN PLATES

- Hearsay Plant Based Burger** 18  
mixed greens, tomato, onion, cheddar, rosemary fries, impossible meat
- Pesto Pasta Primavera** 16 V  
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

## Great Plates

- Filet Mignon\*** 42 GF  
6oz filet, herb butter, mashed potatoes, garlic green beans
- Texas Cut Ribeye\*** 42 GF  
12oz ribeye, herb butter, mashed potatoes, bacon Brussels sprouts
- Beef Short Rib** 29 GF  
Shiner Bock braised short rib, caramelized onion, cheddar grits, bacon Brussels sprouts
- Hearsay Bistro Steak\*** 32  
sliced NY strip steak, mashed potatoes, garlic green beans, woodford peppercorn and mushroom sauce
- Espresso Rubbed Pork Chop** 26  
sweet potato mash, charred broccolini and bourbon glaze
- Pistachio Crusted Scallops** 30 P  
sweet potato mash, charred broccolini, white wine and saffron cream sauce
- Chicken Milanese** 21  
sundried 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
- Tuscan Chicken Pasta** 23  
spinach, cherry tomato, broccolini, tomato cream sauce, fettuccini pasta
- Shrimp and Sausage Fettuccini** 24  
sautéed shrimp, jalapeño sausage, cherry tomato, Creole sauce
- Seared Atlantic Salmon** 26  
grilled squash, crispy corn cake, crab and dill cream sauce

## HANDHELD

- Hearsay Cheeseburger\*** 17  
Texas Wagyu, cheddar, applewood, smoked bacon, lettuce, tomato, red onion, chipotle aioli, rosemary parmesan fries
- TX Wagyu Patty Melt\*** 16  
Texas 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** 17 GF  
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
- Wagyu Chicago Style Hot Dog** 15  
brioche roll, mild giardiniera, mustard, rosemary fries

## SOUP & SALAD

- Roasted Poblano Soup** 9 cup / 8 bowl GF
- Gulf Coast Gumbo** 12 bowl  
9 cup / 12 bowl  
shrimp, crab meat, chicken, and sausage **AWARD WINNING!**
- Field of Greens** 10 GF  
mixed greens, tomato, carrots, cucumber, sweet sherry vinaigrette
- Avo-Cucumber** 13 GF  
sliced avocado, cucumber ribbons, mixed greens, tomato, queso fresco, sweet sherry vinaigrette
- Seasonal Harvest** 13 P  
mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato, poppyseed dressing
- Gem Wedge** 12  
blue cheese, cherry tomato, bacon, carrot, chive
- Protein Additions:**
  - Grilled chicken +\$6
  - Seared ahi tuna\* +\$12
  - Grilled steak\* +\$15
  - Grilled salmon\* +\$10
  - Sauteed Shrimp +\$8
  - Seared Scallops +\$16

## SHARED SIDES

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

## Desserts

- Hearsay's Bread Pudding** 9 V  
vanilla bean ice cream, caramel sauce
- Crème Brûlée** 8 GF V  
pumpkin spiced
- Chocolate Cheesecake** 10 V  
fresh berries

GF GLUTEN FREE

AGF AVAILABLE GLUTEN FREE

V VEGETARIAN  
P PEANUT

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

# 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>Pistache and Panacha</b> 	<b>14</b>	<b>Espresso Martini</b> 	<b>14</b>
Stranahan's blue peak, luxardo maraschino, pistachio syrup, angostura bitters, cardamom bitters		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 Vanilla 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>
La Crema, Willamette Valley, Oregon	<b>16</b>	<b>19</b>	<b>62</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>		
Bisot Prosecco, Veneto, Italy			<b>30</b>
Schramsberg Blanc de Noirs, CA			<b>47</b>
Veuve Clicquot Brut, France			<b>98</b>
Dom Perignon			<b>500</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>17</b>	<b>22</b>	<b>62</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>15</b>	<b>18</b>	<b>42</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>Pineapple Express</b>	<b>8</b>		
pineapple juice, guava syrup, cbd, lemon-lime soda			

# 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>
NY Strip 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>	<b>Breakfast Taco Trio</b>	<b>14</b>
cured ham, cheddar cheese, green onion, fried potato hash		potato and egg, chorizo and egg, bacon and egg, tomatillo salsa, fresh fruit	

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