



JANUARY 9 - FEBRUARY 5, 2023

BRUNCH MENU

\$20 Plus Tax & Gratuity

Offered Friday - Sunday Until 3 pm | \$1 Donated For Each Meal Sold

First Course

(Choice of One)

Deviled Eggs (6) **GF**

bacon chive, jalapeño, crispy onion

Cheesesteak Egg Rolls (2)

sweet chili sauce

Smoked Gouda Fritters (5)

hot honey sauce

Roasted Poblano Soup **GF**

Seasonal Harvest

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

Kale and Currant **GF**

kale, black currants, pine nuts, parmesan and lime vinaigrette

Second Course

(Choice of One)

Bread Pudding French Toast

choice of blackberry, strawberry or candied pecan topping and whipped butter, applewood smoked bacon

Hearsay Fried Chicken & Waffle

crispy fried chicken, Belgian waffle, buttered maple syrup

Salmon Benedict

chipotle hollandaise, fried potato hash

Short Rib Hash

shredded beef, fried potatoes, bell peppers, onions, fried eggs, tomatillo salsa

TX Wagyu Patty Melt*

Wagyu beef, caramelized onion, cheddar cheese, jalapeño, rosemary and parmesan fry mix

Bacon Wrapped Shrimp & Grits

stuffed with crab, jalapeño and mozzarella, Tasso ham grits, Creole sauce

Blackened Redfish Tacos **GF**

corn tortillas, pico de gallo, shredded lettuce, avocado, chipotle aioli, street corn casserole

GF Gluten Free.  Vegetarian. Please alert your server of any food allergies. 20% gratuity added to parties of 8 or more. \$5 split plate charge.

(*) Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



JANUARY 9 - FEBRUARY 5, 2023

DINNER MENU

\$36 Plus Tax & Gratuity

Daily Offering Starting at 4 pm | \$2 Donated For Each Meal Sold

First Course

(Choice of One)

Kung Pao Shrimp & Calamari

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

Wagyu Meatballs (3)

ground beef, spicy tomato sauce, mozzarella, parmesan, grilled crostini

Smoked Gouda Fritters (5)

hot honey sauce

Coastal Cobb Salad

greens, bacon, avocado, boiled egg, tomato, cilantro lime vinaigrette

Gulf Coast Gumbo

shrimp, crab meat, chicken, and sausage (award winning!)

Second Course

(Choice of One)

Crab Crusted Redfish

red pepper coulis, garlic blistered green beans, lemon butter sauce

Baked Stuffed Chicken

prosciutto, kale, mozzarella, pine nuts with garlic blistered green beans

Shrimp and Sausage Fettuccini

sautéed shrimp, jalapeño sausage, cherry tomato, Creole sauce

Double Pork Chop

chimichurri grilled, mashed potatoes, garlic blistered green beans

Hearsay Bistro Au Poivre* (Cooked Medium)

sliced Angus Denver Steak, mashed potatoes, garlic blistered green beans, peppercorn and mushroom sauce

Third Course

(Choice of One)

Hearsay's Bread Pudding

vanilla bean ice cream, caramel sauce

Warm Chocolate Brownie

vanilla bean ice cream, caramel sauce

Crepes

fresh strawberry, chocolate sauce and whipped cream

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