

HILL COUNTRY CUISINE

13900 RR 12

Hildee's

PRETTY DANG FANCY

WIMBERLEY, TX

MENU NO. 011

LUNCH



MADE WITH LOCALLY SOURCED INGREDIENTS

Sharables

SWEET POTATO BISCUITS 12
sage butter

LAMB MEATBALLS 17
cabbage / stewed tomato confit / feta / mint / baguette

TOMATO PIE 15
roasted tomato / fontina / parmesan / goat cheese / house-made pie crust

HOT CRAB DIP 22
jumbo lump crab / creamed leeks / jalapeno cornbread crumble / baguette

AUTUMN CEVICHE 19
jumbo lump crab / gulf shrimp / fresh fish / blood orange / pear / avocado / red onion / jalapeno / chili-lime dressing / harissa pumpkin seed

OYSTERS MKT
broiled: shrimp & harissa butter
fresh: house mignonette

Sandwiches

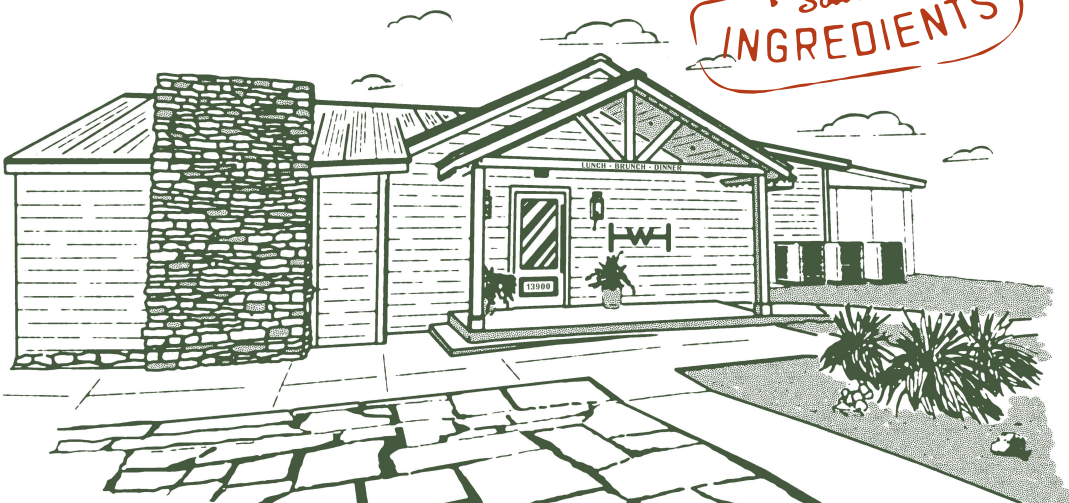
SMOKED PULLED PORK SANDWICH 17
house-smoked pulled pork / red beet bbq sauce / Caroline's apple & carrot coleslaw / brioche bun / house-made chips

ARTICHOKE & SPINACH MELT 14
seeded sourdough / blistered artichoke / spinach / fontina / hot honey / house-made chips

STEAK & ONION 22
ciabatta / horseradish aioli / steak / fried onion / caramelized onion / fontina / house-made chips

HILDEE BURGER 21
8oz patty / milk bun / Hildee's sauce / bacon jam / lettuce / tomato / onion / cheddar / house-made chips

LOCALLY Sourced INGREDIENTS



SALADS

Add protein:
steak+\$14, chicken+\$9, shrimp+\$12

SEASONAL GREENS 12
mixed greens / shaved root vegetable / roasted golden beet / pecan / goat cheese / roasted tomato vinaigrette

CAESAR 14
pickled red onions / pecorino romano / cornbread crouton

BEET & BURRATA 16
abby jane sour dough / blistered grapes / roasted pistachio / frisee / tarragon honey vinaigrette

Plates

SHRIMP & POLENTA 19
harissa shrimp / goat cheese polenta / bacon tomatillo relish / cornbread crumble

CHICKEN FRIED BISON 26
sawmill gravy / yukon gold smashed potato

HARVEST MUSHROOM BOLOGNESE 21
hi-fi mycology farms mushrooms / fresh rigatoni

S I D E S	Smashed Potatoes	10
	Miso glazed Pecan Green Beans	12
	Cucumber Salad	9
	Glazed Carrots	12

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