

HILL COUNTRY CUISINE

13900 RR 12

Hildee's

PRETTY DANG FANCY

WIMBERLEY, TX

MENU NO. 004

DINNER

MADE WITH LOCALLY SOURCED INGREDIENTS



Sharables

CHIVE BISCUITS 12
french onion butter

DEILED EGG CHOUX 9
sesame choux / deviled egg filling / egg white gribiche / frisee

LAMB MEATBALLS 17
Double J lamb / cabbage / stewed tomato confit / feta / mint / Abby Jane baguette

STEAK TARTARE 21
Brazilian parmesan bread / egg yolk / caper berry / puffed quinoa

TOMATO PIE 15
roasted tomato / gruyere / parmesan / goat cheese / herbs / house made pie crust

PIMENTO DUTCH BABY 14
house-made pimento cheese / cucumber / cherry tomato / micro greens

CEVICHE 19
crab / red fish / salmon / shrimp / carrot / avocado / red onion / marinated strawberry / orange / jalapeño citrus dressing

OYSTERS 18/28
broiled: shrimp & harissa butter
fresh: house mignonette

SALADS
Add protein:
steak+\$14, chicken+\$9, shrimp+\$12
SEASONAL GREENS 12
mixed greens / shaved root vegetable / roasted golden beet / pecan / roasted tomato vinaigrette
CAESAR 14
pickled red onions / pecorino romano / cornbread crouton
WEDGE 14
baby bib lettuce / tomato / spring onion / honey glazed pork belly / green goddess

Main Courses

HALIBUT 39
cornmeal crust / green gumbo

PORK STEAK 34
Niman Ranch Iberian Duroc / stone fruit mostarda

BOLOGNESE 21
pancetta / brisket / herb whipped ricotta / Abby Jane baguette

BAVETTE 32
Niman Ranch Prime beef / salsa macha / heirloom carrots

SALISBURY STEAK 26
whiskey cream / broiled mushrooms

SCALLOPS & POLENTA 30
scallops / goat cheese polenta / bacon tomatillo relish / cornbread crumble

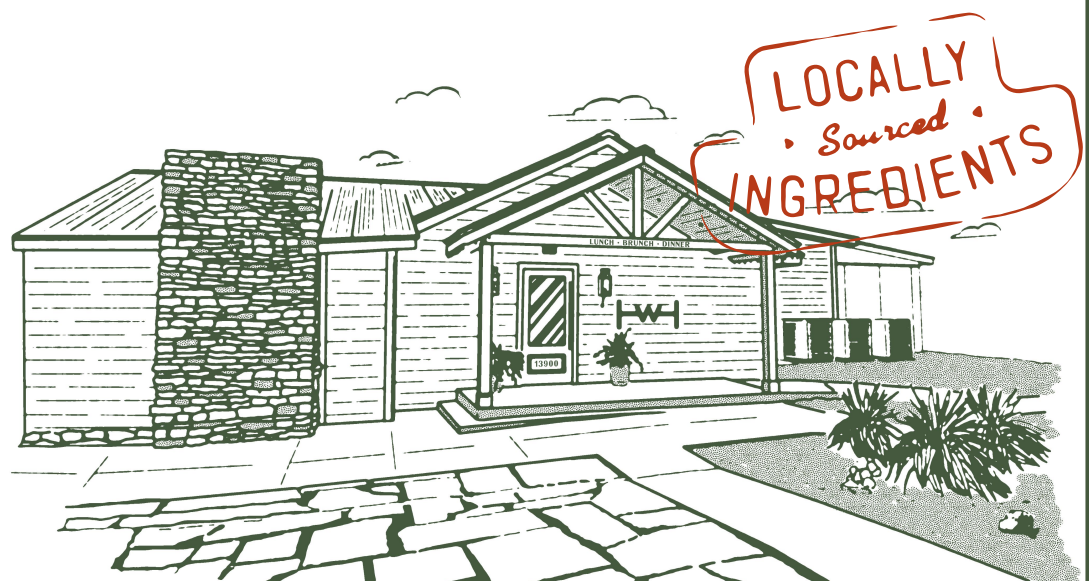
JURGIELEWICZ FARM DUCK BREAST 42
field pea & hominy succotash / kumquat gastrique

RED FISH 32
farro / greens / sherry currant / fennel cream

NY STRIP 59
Heartbrand Akaushi / house steak sauce / confit potato

CHICKEN FRIED STEAK 24
sawmill gravy / Yukon Gold smashed potato

Table with 3 columns: Side, Item Name, Price. Rows include Smashed Potatoes (10), Brassicas (12), Cucumber Salad (9), and Glazed Carrots (12).



HILL COUNTRY CUISINE

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Hildee's

PRETTY DANG FANCY

WIMBERLEY, TX

MENU NO. 002

# LUNCH

MADE WITH LOCALLY SOURCED INGREDIENTS



## Sharables

### CHIVE BISCUITS 12

house-made biscuits, french onion butter

### LAMB MEATBALLS 17

cabbage / stewed tomato confit / feta / mint / Abby Jane baguette

### TOMATO PIE 15

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

### PIMENTO DUTCH BABY 14

house-made pimento cheese / cucumber / cherry tomato / micro greens

### SEASONAL CEVICHE 19

crab / red fish / salmon / shrimp / carrot / avocado / red onion / marinated strawberry / orange / jalapeño citrus dressing

### OYSTERS 18/28

**broiled:** shrimp & harissa butter  
**fresh:** house mignonette

## 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

### WEDGE 14

baby iceberg / tomato / spring onion / honey glazed pork belly / green goddess

## Sandwiches

### CHICKEN PARMESAN 16

garlic toast / carrot top pesto / chicken breast / tomato stew / fontina / house-made chips

### ARTICHOKE & SPINACH MELT 14

Abby Jane 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

### TUNA MELT 12

Abby Jane milk bread / tuna salad / cheddar cheese / blistered tomato / house-made chips

### HILDEE BURGER 18

6oz patty / Abby Jane milk bun / Hildee's sauce / bacon jam / lettuce / tomato / onion / cheddar / house-made chips

## Plates

### SHRIMP & POLENTA 19

harissa shrimp / goat cheese polenta / bacon tomatillo relish / cornbread crumble

### CHICKEN FRIED STEAK 24

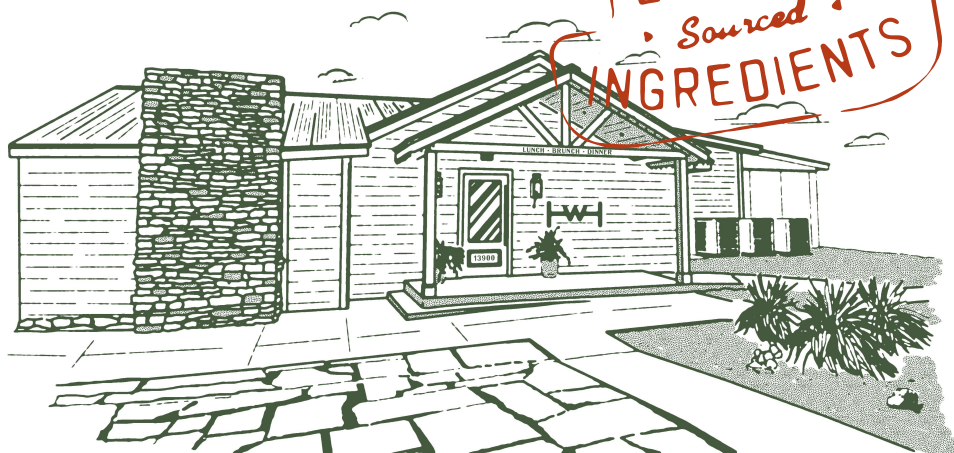
sawmill gravy / yukon gold smashed potato

### BRISKET BOLOGNESE 19

pancetta / brisket / herb whipped ricotta / Abby Jane baguette

S I D E S	Smashed Potatoes	10
	Roasted Brassicas	12
	Cucumber Salad	9
	Glazed Carrots	12

LOCALLY Sourced INGREDIENTS



Pretty Dang FANCY

HILL COUNTRY CUISINE

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Hildee's

PRETTY DANG FANCY

WIMBERLEY, TX

MENU NO. 001

# BRUNCH

MADE WITH LOCALLY SOURCED INGREDIENTS

## Sharables

FARMSTAND QUICHE 13

seasonal selections

DEVEILED EGG CHOUX 9

sesame choux / deviled egg filling / egg white gribiche / frisee

LEMON CAESAR 14

pickled red onion / pecorino romano / cornbread crouton

SALMON LAX 19

Verlasso salmon / dill cream / 6-minute egg / caper / pickled onion / Abby Jane baguette

CHEF CAROLINE'S PASTRY OF THE DAY 12

PIMENTO DUTCH BABY 14

house-made pimento / cucumber / cherry tomato / micro greens

CEVICHE 19

crab / red fish / salmon / shrimp / carrot / avocado / red onion / marinated strawberry / orange / jalapeño citrus dressing

OYSTERS 18/28

broiled: shrimp & harissa butter fresh: house mignonette

## Main Courses



BREAKFAST PLATE 14

two farm fresh eggs / skillet potatoes / bacon or sausage / toast or biscuit

STEAK TOSTADA 21

Niman Ranch bavette steak / chorizo salsa / tallow refried beans / pico de gallo add an egg + \$3

HILDEE'S CHICKEN BISCUIT 16

fried chicken thigh / Hildee Hot glaze / honey butter / house pickles add an egg + \$3

CHICKEN FRIED STEAK & EGG 26

Legacy Meat Gyulais beef / egg your way / sawmill gravy

SHRIMP & POLENTA 19

harissa shrimp / goat cheese polenta / bacon tomatillo relish / cornbread crumble add an egg + \$3

BURGER 18

Niman Ranch Prime / bacon jam / hildee sauce / lettuce / tomato / onion / cheddar / house chips add an egg + \$3

THE MCHILDEE 18

english muffin / wagyu beef / house smoked ham / american cheese / tomato bacon jam / hash brown / egg

WAFFLES 13

seasonal fruit / bourbon maple syrup add fried chicken + \$9

PORK STEAK BENEDICT 18

Niman Ranch Iberican Duroc pork / poached egg / sundried tomato hollandaise / collard greens

PULLED PORK CHILAQUILES 18

smoked tomato salsa / fontina cheese / avocado crema / pico de gallo

S I D E S	SKILLET POTATOES	7
	CUCUMBER SALAD	9
	HOUSE-MADE BISCUIT	4

# Hildee's



## Desserts ..... \$9

### STRAWBERRY CHEESECAKE

strawberry jam / marshmallow puffed rice / meringue

### HILDEE BARS

chocolate ganache / caramel / shortbread cookie / pecan

## After Dinner Drinks

**DARK SKIES SIDECAR** ..... 16

brandy / port / cacao

**POWER NAP** ..... 14

Fair Dinkum cold brew / vodka / cacao

**AMARO & CORDIAL SIPS** ..... 9

amari / liqueurs / fortified wine / digestif



## Cocktails.....

**HIGH TEA** | 15  
gin / lavender tea / honey / citrus

**MARCUS' CLEANSE** | 12  
gin / celery / citrus

**HILDEE'S DIRTY MARTINI** | 14  
gin or vodka / caperberry / vermouth

**OAXACAN ORANGE** | 14  
mezcal / Aperol / chartreuse

**FRESA PICOSA** | 15  
tequila / strawberry / jalapeño

**THE SMOKING JACKET** | 16  
scotch / chartreuse / absinthe / smoke

**HILDEE'S OLD FASHIONED** | 15  
bourbon / bitters

**FIREBIRD PUNCH** | 15  
rums / pablano / pineapple,

## Wines.....

**GIULIANA** prosecco, veneto italy | 15

**MARQUÉS DE CÁCERES** brut cava de guarda, spain | 14

**MARKUS HUBER** 'june's rosé', austria | 16

**PAZO DE LUSCO** albarino, rias baixas 2022 | 15

**CHARLY NICOLLE** chardonnay, chablis 2021 | 18

**CHALONE ESTATE** chardonnay, central coast california 2022 | 17

**FAMILLE PERRIN** 'nature' rosé, france 2021 | 15

**YOHAN LARDY** gamay, cru fleurie, france 2019 | 18

**FRESCOBALDI** 'tenuta frescobaldi' chianti, castiglioni italy 2020 | 15

**DOMAINE GALEVAN** 'paroles de femme' côtes-du-rhône, france 2019 | 15

**FRESCOBALDI** 'terre more' cabernet sauvignon, italy 2020 | 18

**CANARD** 'resurgence' cabernet sauvignon, paso robles 2019 | 20

## Beers.....

**JESTER KING STAKED PLAINS PILSNER** | 8

**REAL ALE LIME GOSE** | 6

**INDEPENDENCE AUSTIN AMBER** | 7

**DOGFISH HEAD 90 MINUTE IPA** | 7

**ATHLETIC FREE WAVE HAZY IPA (NA)** | 6

**ATHLETIC UPSIDE DAWN GOLDEN (NA)** | 6

**JESTER KING HAZY IPA** | 8

**SHINER BOCK** | 6

**AUSTIN BEERWORKS SMALLTIME** | 7

**LAGUNITAS 'LIL SUMPIN SUMPIN' WHEAT IPA** | 6

**WESTMALLE TRIPEL** | 12

**FOUNDERS KENTUCKY BREAKFAST STOUT** | 12

*Hildee's*

KIDS MENU

12 AND UNDER *Only*

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KIDS PASTA - \$8

GRILLED CHEESE - \$8

CHICKEN CUTLET - \$10

KIDS BURGER - \$10

INCLUDES CHIPS

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SUB FOR FRUIT FOR \$2

