

HILL COUNTRY CUISINE

13900 RR 12

Hildee's

PRETTY DANG FANCY

WIMBERLEY, TX

MENU NO. 001

# BRUNCH

MADE WITH LOCALLY SOURCED INGREDIENTS

## Sharables

### FARMSTAND QUICHE 13

seasonal selections

### DEVILED EGG CHOUX 9

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

### LEMON CAESAR 14

pickled red onion / pecorino romano / cornbread crouton

### SALMON LOX 19

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

### CHEF CAROLINE'S PASTRY OF THE DAY 9

### PIMENTO DUTCH BABY 14

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

### CEVICHE 19

crab / shrimp / fresh fish / carrot / avocado / red onion / summer melon / jalapeño citrus dressing

### OYSTERS MKT

broiled: shrimp & harissa butter

fresh: house mignonette, cocktail sauce, lemon wedge

## Main Courses



### BREAKFAST PLATE 14

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

### STEAK TOSTADA 24

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

### HILDEE'S CHICKEN BISCUIT 18

Mary's Heirloom chicken thigh / Hildee Hot glaze / honey butter / house pickles **add an egg + \$3**

### CHICKEN FRIED STEAK & EGG 26

Texas raised bison / egg your way / sawmill gravy

### BURGER 21

8oz patty / 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 14

seasonal fruit / bourbon maple syrup / cinnamon butter **add fried chicken thigh + \$9**

### PORK STEAK BENEDICT 22

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

### PULLED PORK CHILAQUILES 18

smoked tomato salsa / cotija cheese / avocado crema / pico de gallo **add an egg + \$3**

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