

HILL COUNTRY CUISINE

13900 RR 12

Hildee's

PRETTY DANG FANCY

WIMBERLEY, TX

MENU NO. 011

DINNER



MADE WITH LOCALLY SOURCED INGREDIENTS

Sharables

SWEET POTATO BISCUITS 12
sage butter

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

TOMATO PIE 15
roasted tomato / fontina / parmesan / goat cheese / herbs / 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 / cocktail sauce

SALAD

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

Main Courses

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

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

CHICKEN FRIED BISON 26
Texas raised bison / sawmill gravy / Yukon Gold smashed potato

SCALLOPS & POLENTA MKT
goat cheese / tomatillo relish / cornbread crumble

44 FARMS BEEF SHORT RIB 38
autumn squash risotto / red wine glaze

NIMAN RANCH IBERICO DUROC 58
PORK CHOP (DOUBLE CUT 16OZ.)
stone fruit mostarda

A LA CARTE

NIMAN RANCH BAVETTE (7OZ.)	32
44 FARMS EYE OF RIBEYE (12OZ.)	68
44 FARMS FILET MIGNON (7OZ.)	64
..... choice of sauce	
Red Chimichurri	Macha
Horseradish Cream	Choron
House Steak Sauce	Oscar +18

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



*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.