

HILL COUNTRY CUISINE

13900 RR 12

Hildee's

PRETTY DANG FANCY

WIMBERLEY, TX

MENU NO. 010

DINNER



MADE WITH LOCALLY SOURCED INGREDIENTS

Sharables

CHIVE BISCUITS 12

french onion butter

DEVEILED EGG CHOUX 9

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

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

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 bib lettuce / tomato / spring onion / honey glazed pork belly / green goddess

Main Courses

PORK STEAK 34

Niman Ranch Iberican Duroc / stone fruit mostarda / summer squashes

SMOKED BEEF BOLOGNESE 21

pancetta / smoked beef / herb whipped ricotta

BAVETTE 32

Niman Ranch Prime beef / salsa macha / heirloom carrots

NY STRIP 59

Heartbrand Akaushi / house steak sauce / confit potato

SCALLOPS & POLENTA MKT

goat cheese / tomatillo relish / cornbread crumble

RED FISH 32

farro / greens / sherry currant / fennel cream

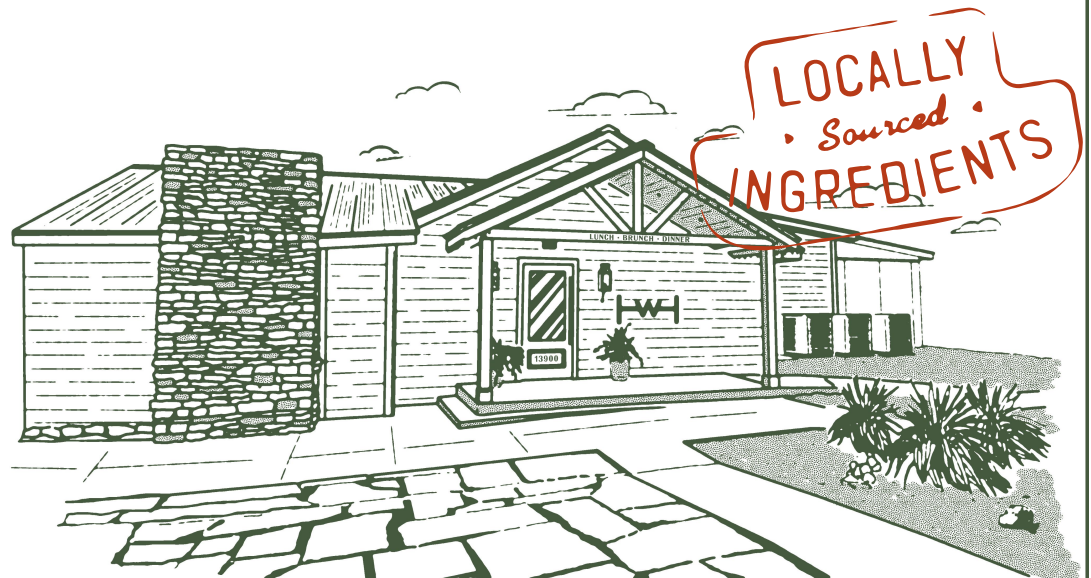
CHICKEN FRIED BISON 26

Texas raised bison / sawmill gravy / Yukon Gold smashed potato

44 FARMS BEEF SHORT RIB 38

autumn squash risotto / red wine glaze

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.