

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 18
cabbage / stewed tomato confit / feta / mint / baguette

TOMATO PIE 16
roasted tomato / fontina / parmesan / goat cheese / house-made pie crust

HOT CRAB DIP 23
jumbo lump crab / creamed leeks / jalapeno cornbread crumble / baguette

AUTUMN CEVICHE 20
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

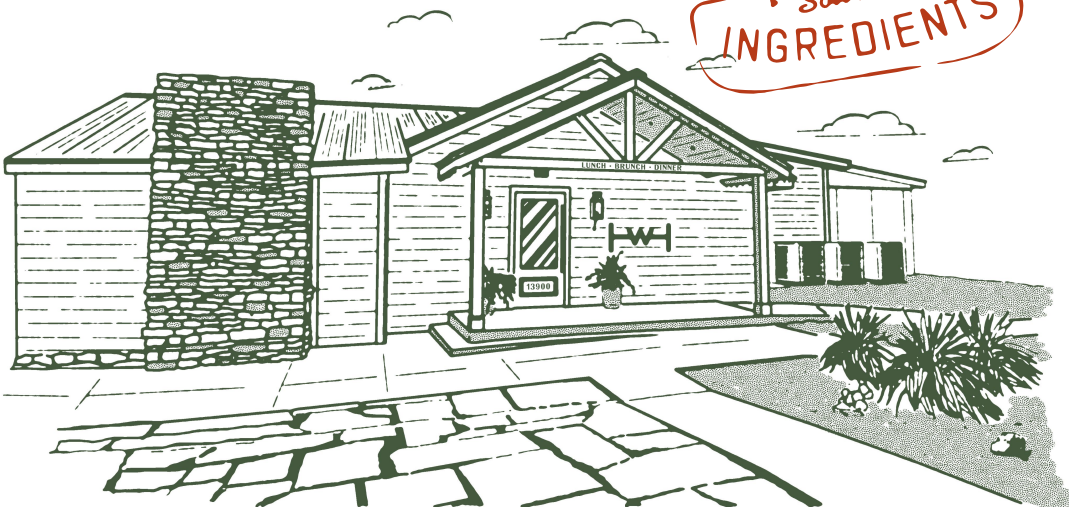
SMOKED PULLED PORK SANDWICH 18
house-smoked pulled pork / red beet bbq sauce / Caroline's apple & carrot coleslaw / brioche bun / tater tots

ARTICHOKE & SPINACH MELT 15
seeded sourdough / blistered artichoke / spinach / fontina / hot honey / tater tots

STEAK & ONION 23
ciabatta / horseradish aioli / steak / fried onion / caramelized onion / fontina / tater tots

HILDEE BURGER 21
1/2 pound beef / martins' potato roll / Hildee's sauce / bacon jam / lettuce / tomato / onion / cheddar / tater tots

LOCALLY Sourced INGREDIENTS



SALADS

Add protein:
steak+\$15, chicken+\$10, shrimp+\$13

SEASONAL GREENS 13
mixed greens / shaved root vegetable / roasted golden beet / pecan / goat cheese / roasted tomato vinaigrette

CAESAR 15
pickled red onions / pecorino romano / cornbread crouton

BEET & BURRATA 17
abby jane sour dough / blistered grapes / roasted pistachio / frisee / tarragon honey vinaigrette

Plates

SHRIMP & POLENTA 20
harissa shrimp / goat cheese polenta / bacon tomatillo relish / cornbread crumble

CHICKEN FRIED BISON 28
sawmill gravy / yukon gold smashed potato

HARVEST MUSHROOM BOLOGNESE 22
hi-fi mycology farms mushrooms / fresh rigatoni

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

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