

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 16

seasonal selections

LEMON CAESAR 15

pickled red onion / pecorino romano / cornbread crouton

SALMON LOX 22

hibiscus cured verlasso salmon / dill cream / 6-minute egg
caper / pickled onion / abby jane baguette

BEET & BURRATA 17

abby jane sour dough / blistered plums / roasted
pistachio / frisee / tarragon honey vinaigrette

CHEF CAROLINE'S PASTRY OF THE DAY 10

HOT CRAB DIP 23

jumbo lump crab / creamed leeks
jalapeno cornbread crumble / baguette

SEASONAL CEVICHE 20

jumbo lump crab / gulf shrimp / fresh fish / fresh melon
jalapeno / avocado / red onion / chili-lime dressing
harissa sunflower seed

OYSTERS MKT

broiled: shrimp & harissa butter
fresh: house mignonette, cocktail sauce, lemon wedge

Main Courses



BREAKFAST PLATE 17

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

STEAK TOSTADA 26

wagyu-x bavette steak / salsa roja
tallow refried beans / pico de gallo add an egg \$3.50

HILDEE'S CHICKEN BISCUIT 18

mary's heirloom chicken thigh / hildee hot glaze
honey butter / house pickles add an egg + \$3.50

CHICKEN FRIED STEAK & EGG 28

texas raised steak / egg your way / sawmill gravy

HILDEE'S BURGER 21

1/2 lb texas wagyu beef patty / bacon jam / hildee sauce
lettuce / tomato / onion / cheddar / tater tots
add an egg + \$3.50

THE MCHILDEE 18

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

WAFFLE 15

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

PORK STEAK BENEDICT 24

berkwood pork / poached egg
sundried tomato hollandaise / braised greens

PULLED PORK CHILAQUILES 20

smoked tomato salsa / cotija cheese / avocado crema
pico de gallo add an egg + \$3.50

S I D E S	SKILLET POTATOES	7
	CUCUMBER SALAD	10
	TATER TOTS	6
	HOUSE-MADE BISCUIT	4

