



FREDERICKSBURG BED AND BREW



CABERNET GRILL



VAUDEVILLE



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FARM HAUS BISTRO

EATING FREDERICKSBURG

By Julie Catalano Photography courtesy of Fredericksburg CVB

There are so many things to do in the historic Hill Country town of Fredericksburg that you just might forget to eat. Fat chance. From Old German to New American, Fredericksburg's bounty knows no bounds. But like the lowly stomach, a space can only hold so much, so here are just a few selections to start. As always, call ahead for days and hours of operation.

STARTS WITH "P"

Fredericksburg is where peaches rule, even if summer seems an eternity away. There are peach orchards aplenty in these parts:

Vogel Orchard, two miles west of Stonewall on 12862 US-290E. This is a family business with a peach tree lineage

stretching back to the early 1900s. More than 20 varieties ripen from May through August in overlapping stages, starting with the Clingstone Springgold in May; the famed Freestone varieties are ready in early June through the end of the season. They also grow and sell tomatoes, plums, blackberries, watermelons, cantaloupes and other assorted fresh vegetables. Check their website for approximate peach picking dates, or receive crop updates by email. 830-644-2404 | www.vogelorchard.com

Donald Eckhardt Orchards, 2150 S. US-87. Third generation peach growers established in 1936, their award-winning peaches are sold retail and wholesale (no pick-your-own). 830-992-7113 | www.hillcountrypeaches.com

Burg's Corner, 15194 US-290. Another family business, this one is housed in a big red barn east of Stonewall and Fredericksburg. The original business began in 1848. There's an online store, plus yummy recipes for peach pie, cobbler and muffins. 830-644-2604 | www.burgscorner.com

DINING FINE

August E's, 203 E. San Antonio Street, one street over from E. Main. A sophisticated, elegant dining experience not to be missed. Chef Leu Savanh presents Nouveau Texas Cuisine using products from local and regional suppliers and his own quarter-acre organic garden of herbs, tomatoes and peppers, plus aged Angus steaks, Akaushi beef, duck from Maple Leaf Farms and fresh-never-frozen Sashimi Grade fish shipped overnight from around the world. Check out Thai Tuesdays when Chef Leu prepares signature dishes celebrating his heritage, and enjoy a full bar, specialty cocktails, specialty wines anytime. 830-997-1585 | www.augustes.com

Cabernet Grill Texas Wine Country Restaurant, 2805 S. State Highway 16. Executive Chef and owner Ross Burtwell and wife Chef Mariana Burtwell have created an upscale menu in a casual, warm and welcoming atmosphere, focusing on locally and regionally sourced ingredients from farmers, vintners and others, impeccably presented and served. It's hard to choose favorites, but here goes: roasted butternut squash soup with maple cayenne cream; pecan-crusted crab cakes; three-cheese grits and oh so much more. Ross is also co-author of the restaurant's cookbook, *Texas Hill Country Cuisine* (San Antonio: Creative Noggin Press, 2014). Their all-Texas wine list of more than 100 labels (the largest in the U.S.) landed the Cabernet Grill on *Wine Enthusiast's* America's 100 Best Wine Restaurants 2018. 830-990-5734 | www.cabernetgrill.com

Farm Haus Bistro, 405 Whitney Street. Enjoy breakfast, lunch and dinner among a lovely garden setting at Fredericksburg Herb Farm in a picturesque historic rock house. Fresh soups, salads, pizzas, quiche, sandwiches, burgers (both Angus and portobella); dinner features French/Italian influenced fare in delectable entrees of meats and seafood and luscious desserts. 844-596-2302 | www.fredericksburgherbfarm.com

Fredericksburg Bed and Brew, 245 E. Main Street. Enjoy traditional German and Southern eats in full view of the gleaming brewing equipment from Europe making ales and lagers (the ale is featured in their Cheddar Ale Soup, Brew Stew and Oma's Meatloaf). Comfort food abounds in bratwurst, knackwurst and pepperwurst on toasted hoagies or as samplers with German-style sides. 844-596-2303 | www.yourbrewery.com

Across the way on 230 E. Main Street is the ultra-chic **Vaudeville**, part gallery, part home décor boutique, part bistro-style cafe, and on Monday, Friday and Saturday nights — part supper club with a three-course prix fixe menu in the courtyard (reservations required) and Sunday Brunch. New American comfort food features daily lunch specials and fresh-baked pastries. Dinner on Friday and Saturday nights is a seven-course chef's tasting menu by Chef Jordan Muraglia. Craft beers. Wine club. 830-992-3234 | www.vaudeville-living.com

THE SWEET LIFE

Chocolat, 251 W. Main Street. Owner Lecia Duke is the talented, knowledgeable and gregarious owner of this confectionary that is a chocoholic’s dream. Duke is the first creator of European-style liquid centered chocolate in the U.S. Her story is a fascinating one and she has a video cued up for those who want to learn more, or check out her virtual shop experience on Facebook. Get ready for chocolates on another level — melt-in-your-mouth delights filled with cognac, bourbon, Irish cream, tequila, amaretto liqueur and more. Non-alcoholic fillings include Southern Pecan, and black cherry and raspberry nectar. 830-990-9362 | www.liquidchocolates.com



Fredericksburg Pie Company, 108 E. Austin St. Oh my. The pies in this precious white cottage off Main Street between Adams and Llano are like pie to the tenth power. Then there’s fresh coffee, handmade Texas quilts, books, and before you know it, you’re fantasizing about curling up with a book and a pie. Whole pies, half pies and pie slices of cream, fruits, pecans, meringue, even sugar free or no sugar added (call ahead), all made fresh and up to 20 different kinds. Come early — open only on Thursday-Saturday, and they close up shop when the pies sell out. 830-990-6992 | www.fredericksburgtexasshopping.com

FREDERICKSBURG TO GO

Fredericksburg Pecan Company, 711 E. Main Street. Nannette and Olin Tisdale (high school sweethearts) oversee a true family business with three children who also share a “passion for pecans.” Grown in the Texas Hill Country, fine quality, fresh, non-GMO pecans are used to make an impressive variety from plain roasted and salted to chocolate amaretto, chocolate toffee, hot and spicy, cinnamon, sugar-free chocolate and more. The owners tout the many benefits of antioxidant-

loaded pecans (they call them “health nuts”) and pecan oil — a light, versatile cooking oil. Stop by for a sample, stock up on chopped pecans for baking (pop them in the freezer and use as needed), and check out their tins and baskets for the perfect pecan gift. 830-997-7378 | www.texaspecansandgifts.com

Fischer & Wieser’s Specialty Foods, Inc., 1406 S. Highway 87 South. Celebrating 50 years in 2019, Fischer & Wieser’s Das Peach Haus® started life as a roadside fruit stand and grew into the #1 gourmet food company in Texas. In 1976, founder Mark Wieser purchased an historic warehouse that sits on the family’s land close to the original roadside stand.



It now houses the larger of their two retail stores along with the Culinary Adventure Cooking School (the other retail location is at 315 E. Main). CEO and president Case Fischer developed the company’s award-winning flagship product — The Original Roasted Raspberry Chipotle Sauce® joins a huge assortment of jams, jellies, preserves, sauces, condiments and more, also sold online. Culinary classes include weekly and private classes in a gorgeous on-site teaching kitchen at Das Peach Haus. 830-997-7194 | www.daspeachhaus.com

Don’t even think of leaving Fredericksburg without a stop at **Opa’s** on 410 S. Washington Street, a family business rightfully earning fame in Texas and beyond since 1947 for their unparalleled selection of smoked meats using authentic recipes based in German heritage (the sausage sales alone account for more than 2.5 million pounds a year). Opa’s market and deli offers box lunches, party trays, sliced meats and cheeses, condiments and sides, plus a take-out menu of signature sandwiches and salads that will keep you fortified on your journey home. 830-997-3358 | www.opassmokedmeats.com ♦

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