

Fredericksburg

TEXAS

by Davon D.E. Hatchett

Long regarded as a cozy town revered for its exceptional antiquing, historical connection to the Civil War, and close proximity to Austin, Fredericksburg's popularity as a destination has exploded so much so over the last five to eight years that it's been recently referred to as "the new Aspen." (To wit: World-renowned chef Dominique Crenn of San Francisco's Atelier Crenn is on board to helm the forthcoming Waldorf Astoria Texas Hill Country.) And with an official town slogan like "Texas Heart. German Soul," it's easy to see why so many people are drawn to the city—especially when you put that slogan

into architectural, cultural, and most of all, culinary context. Texas has officially entered the epicurean travel chat, y'all.

Once known just for its German-influenced food scene, this small town—affectionately known by locals as "Fred"—is establishing itself as a hidden-gem culinary and vino tourism mecca. Flaunting restaurants with Colombian, French, Venezuelan, Italian, Thai and Japanese influences, "Hill Country" fare, artisan cocktails, hard-to-find Champagnes, and world-class wines from local vineyards, this town is definitively destination dining.



Cabernet Grill

BEST BAR

Six Twists Sparkling

This Champagne bar's inventory of both accessible and hard-to-acquire-in-the-US Champagne and sparkling wine producers from around the globe is outstanding, as are the multiple flight options. Food isn't an afterthought, with a menu of Champagne pairing-perfect items including caviar, conservas, and charcuterie. sixtwistssparkling.com

BEST BRUNCH

Fredericksburg Brunch Co.

FBC is making midmorning meals interesting again with classic plates, culturally inspired touches, and creative dishes. An impossibly fluffy French omelet topped with caviar, eggs royale with smoked salmon and hollandaise, a juicy burger slathered with peach and pepper jam with goat cheese, and escargot as a brunch starter? Yes, please. fredericksburgbrunchco.com

BEST ELEVATED HILL COUNTRY CUISINE

Cabernet Grill

Cabernet Grill shares an epicurean POV on high-quality, local, seasonal ingredients to showcase an amalgam of German, Czech, Tex-Mex, and Southern flavors with quintessential Texan finesse. Chicken-fried deviled eggs, jumbo lump crab au gratin, lobster-topped chicken-fried rib-eye with green chile gravy, and the lion's mane "Magic Mushroom" topped with bone marrow butter are standouts. cabernetgrill.com

BEST MICHELIN-LEVEL DINING

The Restaurant at Albert

Find seasonal sumptuousness from founder of MICHELIN-starred Olamaie and three-time James Beard Best Chef finalist Michael Fojtasek, who's serving up lush plates like venison schnitzel, smoked mushroom gravy and grits, and roasted fish with smoked trout roe and fennel. The cocktail program keeps creative pace with drinks like the Dive martini, which offers a silky, floral, citrusy, bittersweet punch. alberthotel.com/the-restaurant

C/O CABERNET GRILL, OPPOSITE FROM TOP; C/O FREDERICKSBURG BRUNCH CO.; C/O ALBERT HOTEL, SIDEBAR; C/O FREDERICKSBURG FOOD & WINE



Fredericksburg Brunch Co.

FREDERICKSBURG, TX

Claim to Fame

Food & Wine Festivals

Renowned for its roots in Germanic heritage and architecture—plus peach orchards!—Fredericksburg has further carved out a name for itself as Texas Wine Country's vibrant epicenter. It makes sense, then, that the town also hosts a bevy of food and wine fests such as the Stonewall Peach Jamboree, the Crawfish Festival, Oktoberfest, the all-you-can-eat-sausage BestFest, and the uber-popular Fredericksburg Food & Wine Festival that features programming like a black-tie barbecue, a tacos and tequila event, a waterfront brunch, a grand tasting, and the popular street dinner, where streets in downtown are closed off for dining under the stars. fbgfoodandwine.com



The Restaurant at Albert

