

s t a r t e r s

- HUMMUS** Creamy chickpea dip with garlic, lemon juice, olive oil and tahini, with crudité & grilled flatbread † 7  
**CRAWFISH BOURGIGNONE** with butter, garlic, white wine and parsley, over toasted baguette \* † 8.50  
**LAMB BROCHETTES** Grilled skewers of ground Texas Lamb wrapped in pancetta, with a creamy mustard \* † 9  
**CROSTINI di HILL COUNTRY** Smokey Denmark jalapeño sausage, parsley-pecan pesto and brie on baguette 8  
**CHEESE BOARD** A selection from Antonelli's with house pickled vegetables, preserves, nuts & baguette † 12

s a l a d s

- TEXAS GALA APPLE**, dinosaur kale, goat cheese, walnuts, shaved shallots, honey apple cider vinaigrette † 7.50  
**LEVANT** Butter lettuce, tomato, cucumber, fresh mint & parsley in a grilled lemon vinaigrette, avocado and olives † 7  
**LOMBATELLO** Grilled hanger steak & romaine, blistered tomato, red onion, avocado, gorgonzola aioli & balsamic redux \* † 12  
**GRILLED SALMON**, crumbled feta, pancetta lardons and apple over spinach in tahini vinaigrette \* † 13

m a i n s

- BISTRO** Grilled marinated hanger steak with a black pepper-port wine sauce, potato gorgonzola gratin, balsamic redux & today's local vegetable sauté \* † 12  
**MUSSELS** from Prince Edward Island, plied with chardonnay, tomato, garlic, parsley & harissa, served with fresh housemade baguette\* † 11  
**PISTO MANCHEGO** Zucchini, yellow squash, tomato & sweet peppers simmered with onion, carrot, garlic, white wine & herbs, with a fried pasture-raised egg, shaved manchego, & herbed breadcrumbs \* 9  
**MALTAGLIATI** Our fresh housemade pasta tossed in a ragù of pork and roasted vegetables, finished with a drizzle of extra virgin olive oil and grated parmesan Reggiano † 13  
**GNOCCHI BLEU** Handmade potato dumplings in a creamy sauce of gorgonzola, garlic & thyme 8  
**CHAMPIGNON** Crimini & oyster mushrooms, caramelized onion, goat cheese and fresh herbs baked in a flaky pastry crust, with mornay sauce & tonight's vegetable sauté 10

s a n d w i c h e s

- CROQUE MONSIEUR** Ham, gruyere, Dijon & bechamel, toasted & served open-faced on house baguette with today's local vegetable sauté 8  
**CROQUE MADAME** Ham, gruyere, Dijon, bechamel & 2 fried pasture-raised local eggs on house baguette with today's local vegetable sauté\* 10  
**GRILLED VEG PANINI** Zucchini, yellow squash, eggplant, roasted pepper-almond-basil pesto, served with hand-cut fries 8  
**MALTA BURGER** Eight ounces of house-ground beef & Texas dorper lamb on fresh-baked brioche bun with bleu cheese, Dijon, caper aioli, tomato, onions and lettuce, served with hand-cut fries \* 10

Lunch



Winter 2019

\*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.  
 †These items can be made gluten-free upon request. Please tell your server if you require a gluten-free preparation.  
*Thanks to our local suppliers: Antonelli's Cheese, Austin Roasting Co., Austin Seafood, Farm to Table, Johnson's Backyard Garden Organic, Bella Verdi, Berkwood Farms, Bill Farr, Buena Tierra, Capra Lamb, Hillside Farms, Costanzo Farms, J & B Farms, Josh Ruiz, Martinez Farm, McCall Creek Farms, Oak Hill Farms, San Saba Pecans, Solstice Farm, Strube Ranch, Village Farms, Virtuoso Selections, Vital Farms*

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