

coffee

**American brew** 2  
**Espresso** 1<sup>50</sup> **Double** 2<sup>50</sup>  
**Latte or Cappuccino** 3<sup>50</sup>  
**Macchiato** 2 **Cubano** 2  
**Cortado** 2<sup>50</sup> **Americano** 2<sup>50</sup>

not coffee

(This is a partial list. See the other side for more things that aren't coffee.)

**Mimosa** Prosecco & fresh-squeezed orange juice 5  
**Bellini** Prosecco & peach puree 5  
**Chin Up** Mathilde pear liqueur and Maine Root Ginger Brew 5  
**Bloody Mary** Exactly as hot as it should be 5  
**Bloody Hell** Hotter than that, with cucumber & citrus vodkas 6

starters & salads

**HUMMUS** Creamy chickpea dip with garlic, lemon juice, olive oil and tahini, served with crudité & grilled flatbread † 7  
**CROSTINI** of roasted pork, black pepper goat cheese, and caramelized onion balsamic jam on baguette 8<sup>50</sup>  
**CHEESE BOARD** with pickled vegetables, preserves, nuts & baguette. Ask your server about today's cheese selection † 12  
**HEIRLOOM TOMATOES**, Frisée, shaved parmesan, basil chiffonade, red onion, and basil 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 SHRIMP**, Arugula, roasted corn, Feta, pancetta lardons, cucumber-mint dressing \* † 13

m a i n s

**EGGS MALTA** Two poached pasture-raised local eggs, pancetta & wilted spinach on a fresh biscuit, topped with sauce Maltaise, served with herb-roasted redskin potatoes \* 10  
**QUICHE** Pasture-raised local eggs baked in a flaky pastry shell with crimini mushrooms, caramelized onions, goat cheese and arugula, served with herb-roasted redskin potatoes 9  
**STEAK & EGGS** Grilled chardonnay-marinated hanger steak served with two pasture-raised local eggs sunny side up & herb-roasted redskin potatoes \* † 12  
**CROQUE MADAME** Ham, gruyere, Dijon, béchamel & two fried pasture-raised local eggs on house baguette with herb-roasted redskin potatoes \* † 10  
**PAIN PERDU** French toast from our housemade bread, crispy on top and soft inside, served with strawberry sauce & cinnamon crème fraîche 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 SAGE** Handmade potato dumplings in sage brown butter 8  
**MUSSELS** from Prince Edward Island steamed in Texas chardonnay, tomato, garlic & harissa, served with fresh house baguette \* † 11

Brunch



Summer 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

**BE SURE TO VISIT OUR SISTER RESTAURANT, GOTHAM NEW YORK BISTRO, IN EAST AUSTIN! [WWW.GOTHAMATX.COM](http://WWW.GOTHAMATX.COM)**