

Starters

- MUSSELS** from PEI, plied with chardonnay, tomato, garlic, parsley & harissa, with fresh house baguette * † 11
LAMB BROCHETTES Grilled skewers of ground Texas Lamb wrapped in pancetta, with a creamy mustard * † 9
CRAWFISH BOURGIGNONE with butter, garlic, white wine and parsley, over toasted baguette * † 8.50
CROSTINI di HILL COUNTRY Smokey Denmark jalapeño sausage, brie, parsley-pecan pesto on baguette 8.50
GNOCCHI BLEU Handmade potato dumplings in a creamy sauce of gorgonzola, garlic & thyme 8.50
HUMMUS Creamy dip of chickpeas, garlic, lemon juice, olive oil and tahini, with crudité & grilled flatbread † 7.50
CHEESE BOARD A selection from Antonelli's with house pickled vegetables, preserves, nuts & baguette † 12

Salads

- TEXAS GALA APPLE**, dinosaur kale, goat cheese, walnuts, shaved shallots, honey apple cider vinaigrette † 7.50
LEVANT Butter lettuce, diced tomato & cucumber, avocado, olives, mint & parsley in preserved lemon vin'ette † 7
GRILLED SALMON, olives nicoises, tomato, hard-boiled egg, shaved parmesan, spinach, orange-dijon vin'ette * † 13
LOMBATELLO Grilled hanger steak, romaine & tomato, red onion, avocado, gorgonzola aioli, balsamic redux * † 13

Mains

- BISTRO** Grilled marinated hanger steak with a black pepper-port wine sauce, potato gorgonzola gratin, balsamic redux & tonight's local vegetable sauté * † 19⁵⁰
FILETE ANDALUZ Today's catch, pan-seared and served with sherry-lemon beurre blanc over red-wine-thyme risotto and tonight's local vegetable sauté * † 19⁵⁰
ARISTA Berkwood Farm pork shoulder braised with rosemary and garlic, with red onion-apricot chutney, creamy polenta, and tonight's local vegetable sauté * † 16⁵⁰
CATALAN Seared Texas chicken leg quarter in a sauce of Spanish chorizo, red pepper, paprika, onion & tomato, with fried potatoes & tonight's local vegetable sauté * † 16
PISTO MANCHEGO Fresh local zucchini, yellow squash, eggplant, tomato & sweet peppers simmered with onion, carrot, garlic, white wine & herbs, topped with a fried pasture-raised egg, shaved manchego, & herbed breadcrumbs † 15
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 † 16
CHAMPIGNON Crimini & oyster mushrooms, caramelized onion, goat cheese and fresh herbs baked in a flaky pastry crust, with mornay sauce & tonight's vegetable sauté 14
BRISKET RAVIOLI Fresh house pasta stuffed with chardonnay-braised brisket, tossed in a pesto of Texas pecans, parsley, garlic, and parmesan reggiano 15

Dinner  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

BE SURE TO VISIT OUR SISTER RESTAURANT, GOTHAM NEW YORK BISTRO, IN EAST AUSTIN! WWW.GOTHAMATX.COM