

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
TUNA and WATERMELON CEVICHE with avocado, red onion, Bibb lettuce and toasted baguette * † 9
CROSTINI of roasted pork, black pepper goat cheese, and caramelized onion balsamic jam on baguette 8
CHEESE BOARD A selection from Antonelli's with house pickled vegetables, preserves, nuts & baguette † 12

s a l a d s

- 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 and cucumber-mint dressing * † 13

m a i n s

- BISTRO** Grilled marinated hanger steak with salsa verde, 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 SAGE handmade potato dumplings in sage brown butter 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  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