

coffee

American brew 2
Espresso 1⁵⁰ **Double** 2⁵⁰
Latte or Cappuccino 3⁵⁰
Macchiato 2 **Cubano** 2
Cortado 2⁵⁰ **Americano** 2⁵⁰

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 di HILL COUNTRY Smokey Denmark jalapeno sausage, brie, & parsley-pecan pesto on house baguette 8⁵⁰
CHEESE BOARD with pickled vegetables, preserves, nuts & baguette. Ask your server about today's cheese selection † 12
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, olives nicoises, tomato, hard-boiled egg, shaved parmesan, spinach, orange-dijon vin'ette * † 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
FRITTATA A baked omelet of pasture-raised local eggs with crimini mushrooms, caramelized onions, goat cheese and spinach, served with herb-roasted redskin potatoes 9
SHAKSHUKA Two Vital Farm pasture-raised eggs poached in a ragù of tomato, red bell pepper, onion and spice, served over parmesan polenta 11
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 fraiche 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
MUSSELS from Prince Edward Island steamed in Texas chardonnay, tomato, garlic & harissa, served with fresh house baguette * † 11

Brunch



Spring 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