

## 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 \* † 19<sup>50</sup>  
**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 \* † 19<sup>50</sup>  
**ARISTA** Berkwood Farm pork shoulder braised with rosemary and garlic, with red onion-apricot chutney, creamy polenta, and tonight's local vegetable sauté \* † 16<sup>50</sup>  
**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  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*

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