

LUNCH MARCH 4, 2025

TODAY'S THREE COURSE MENU

Spring salad with snap peas, radish, egg and lemon vinaigrette

Brisket with roasted carrots, horseradish dressing
and herbed pee wee potatoes

Strawberry pavlova

55 Prix Fixe

All our food is sourced from local, regenerative, and organic farms, ranches and fisheries.

An 18% service charge is added to your bill to ensure fair, equitable wages for all. 100% of the service charge goes to all hourly staff in the form of higher compensation. Should you wish to include gratuity, it will be pooled and distributed amongst all hourly employees equally.

10% discount for current students, professors, Hammer members and one guest.

No discounts on the aperitif menu.

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À La Carte

Spicy carrot soup with coconut and lime	13
Mixed green salad with garlic croutons	12
Baked Sonoma goat cheese with mixed lettuces	21
Hummus plate with harissa, beets, radish, cucumber, Lesbos feta and za'atar toast	25
Farro salad with celery, pistachio, parsley and feta	19
Curly endive with creamy anchovy dressing, croutons and egg	22
Mozzarella, prosciutto and arugula sandwich on focaccia	18
Falafel with cabbage, cucumbers, labne, tahini and chili on pita	19
Smoked salmon with cucumber and herbs on focaccia	21

Chicken Milanese with braised escarole and lemon caper sauce	27
Chiocciolate pasta with hedgehog mushrooms, English peas and Parmesan	28
Menorcan fish stew with spiny lobster, baja striped bass and fennel	29

Small Bites

Millet muffin	6
Clark Street country bread and cultured butter	6
Deviled eggs	8
Roasted almonds	8
Artisan salumi with herbs and olives	10
Parmesan with dates and almonds	12

Desserts

Chocolate pavé with crème Chantilly	12
Tender almond cake	12
Apple-berry crumble	12
Vanilla ice cream	10

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