

LUNCH APRIL 14, 2023

TODAY'S THREE COURSE MENU

Frisée aux lardons with gruyère, egg and croutons

Grilled chicken breast with leeks, baby carrots
and new potatoes

Lemon meringue pot de crème

45 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 a fair, equitable wage for all Lulu employees. Should you wish to include additional gratuity, it will be pooled and distributed amongst all employees.

10% discount for students & Hammer members.

LUNCH APRIL 14, 2023

À La Carte

Black bean soup	12
Mixed green salad with garlic croutons	12
Indian-spiced chickpea salad with roasted cauliflower, egg & chutney	17
Baked Sonoma goat cheese with mixed lettuces	19
Cucumber and mixed greens with nori, sesame and herbs	20

Mozzarella, prosciutto & arugula sandwich on focaccia	17
Spicy eggplant "bánh mì" sandwich on focaccia	17
Smoked salmon with cucumber and herbs on focaccia	21

San Miguel vermilion rockfish with brown butter, capers and peewee potatoes	26
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Chiocciolo pasta with chanterelle mushrooms, crème fraîche and lemon	24
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Farmers' market spring vegetable curry with saffron basmati rice and yogurt raita	26
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Small Bites

Millet muffin	5
Potato chips	6
Clark Street country bread and cultured butter	6
Roasted almonds	8
Artisan salami with herbs and olives	10
Parmigiano with dates and almonds	12

Desserts

Chocolate pavé with crème Chantilly	12
Lulu's gâteau aux noix	12
Blackberry-apple crumble	12
Strawberry sorbet	10

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LUNCH APRIL 12, 2023

TODAY'S THREE COURSE MENU

Vegetable pakora with green chutney

Farmer's market snap pea, baby carrot, turnip, cauliflower and chickpea curry with saffron basmati rice and yogurt raita

Cardamom cake

45 Prix Fixe

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LUNCH APRIL 12, 2023

À La Carte

Black bean soup	12
Mixed green salad with garlic croutons	12
Indian-spiced chickpea salad with roasted cauliflower, egg & chutney	17
Baked Sonoma goat cheese with mixed lettuces	19
Curly endive and radicchio with anchovy dressing, Parmesan and croutons	21

Mozzarella, prosciutto & arugula sandwich on focaccia	17
Spicy eggplant "bánh mì" sandwich on focaccia	17
Smoked salmon with cucumber and herbs on focaccia	21

Baja striped bass with brown butter, capers and pee wee potatoes	26
Chicken Milanese with mozzarella, tapenade and arugula salad	24
House-brined spiced pork loin with mustard sauce, new potatoes, baby turnips and snap peas	26

Small Bites

Millet muffin	5
Potato chips with rosemary	6
Clark Street country bread and cultured butter	6
Roasted almonds	8
Artisan salami with herbs and olives	10
Parmigiano with dates and almonds	12

Desserts

Chocolate pavé with crème Chantilly	12
Lulu's gâteau aux noix	12
Blueberry-apple crumble	12
Strawberry sorbet	10

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LUNCH APRIL 9, 2023

TODAY'S THREE COURSE MENU

Spring salad with radish, beets, fennel and soft egg

House-brined spiced pork loin with mustard sauce, new potatoes, baby turnips and snap peas

Lemon meringue pot de crème

45 Prix Fixe

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LUNCH APRIL 9, 2023

À La Carte

Black bean soup	12
Mixed green salad with garlic croutons	12
Indian-spiced chickpea salad with roasted cauliflower, egg & chutney	17
Baked Sonoma goat cheese with mixed lettuces	19
Curly endive salad with anchovy dressing, Parmesan & croutons	21
Mozzarella, prosciutto & arugula sandwich on focaccia	17
Spicy eggplant "bánh mì" sandwich on focaccia	17
Smoked salmon with cucumber and herbs on focaccia	21
Huevos rancheros with New Mexican-style chile and tortillas	24
Chicken Milanese with mozzarella, tapenade, arugula and lemon	25
Baja striped bass with brown butter, capers and pee wee potatoes	26
Small Bites	
Millet muffin	5
Potato chips	6
Clark Street country bread and cultured butter	6
Roasted almonds	8
Artisan salami with herbs and olives	10
Parmigiano with dates and almonds	12
Desserts	
Chocolate pavé with crème Chantilly	12
Lulu's gâteau aux noix	12
Almond cake	12
Strawberry sorbet	10

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