

SUPPER APRIL 2, 2026

TODAY'S THREE COURSE MENU

Matzo ball soup in rich chicken broth
with carrots, parsnips, parsley and dill

Esther's brisket with caramelized onions,
snap peas, Weiser Farm potatoes and horseradish

Blood orange granita with candied kumquat
and coconut almond macaroon

75 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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Small Bites

Clark Street bread and cultured butter	6
Parmigiano, dates and almonds	12
Cheese board	20
Fra'Mani salumi with olives	15
Roasted almonds	8
Marinated olives	8
Arancini with fontina and black pepper	12
Lesbos feta with herbs and olives	12

À La Carte

Pinquito bean soup with ancho chile	13
Smoked salmon carpaccio with shaved cucumber, herb salad and trout roe	20
Lulu mixed lettuce salad with garlic croutons and radish	12
Little gem lettuces with blue cheese-buttermilk dressing and roasted beets	21
Baked Sonoma goat cheese salad with mixed lettuces	21
Misticanza salad with anchovy vinaigrette and Parmigiano	21
Ricotta gnocchi with summer squash, zucchini, basil pesto and Parmigiano	29
Orecchiette with Weiser Farms cauliflower, capers, olive and anchovy	28
Vermillion rockfish with spicy avocado salsa and roasted carrots	34
Grilled Stemple Creek ribeye tagliata with chanterelles and arugula	60

Desserts

Chocolate pavé with crème Chantilly	12
Apple-berry crumble	12
Almond brown butter cake	12
Coconut sobet	10

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