

LUNCH DECEMBER 11, 2025

Grape and bufala mozzarella salad with arugula and balsamic

Prime strip steak with Magic Myrna potatoes and cauliflower

Lulu's gâteau aux noix

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.

LUNCH DECEMBER 11, 2025

À La Carte

Potato and vegetable soup with parsley and olive oil	13
Mixed green salad with garlic croutons and radish	12
Baked Sonoma goat cheese with mixed lettuces	21
Gem salad with anchovy dressing, breadcrumbs and Parmesan	21
Farro salad with celery, pistachio, parsley and feta	19
Cacio e pepe arancini with aioli, lemon and Parmigiano	19
Oeufs mayonnaise with smoked trout roe and booneville espelette	18

Prosciutto and arugula with mozzarella and aioli on foccacia	24
Smoked salmon, cucumber, red onion and crème fraîche on foccacia	24
Watson lamb sandwich with chili-cumin aioli, cucumber and cilantro	24

Santa Barbara spiny lobster with fregola, pea leaves and uni butter	35
Chicken Milanese with baby purple kale and lemon-caper sauce	27
Falafel plate with hummus, cabbage, cucumbers, olives and pita	24
Omelette crespous with chanterelles, arugula and beurre blanc	26

Small Bites

Fra'Mani salumi with olives	12
Parmigiano with dates and almonds	12
Millet muffin	6
Clark Street country bread and cultured butter	6
Roasted almonds	8

Desserts

Chocolate pavé with crème Chantilly	12
Apple-berry crumble	12
Pistachio cake	12
Pomegranate granita	10

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.