

LUNCH APRIL 8, 2026

Shaved fennel, radish and snap pea salad with Meyer lemon dressing

Provençal fish and shellfish stew with saffron broth and aioli toast

Strawberry profiteroles

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 APRIL 8, 2026

Small Bites

Fra'Mani salumi with olives	15
Lesbos feta with herbs and marinated olives	12
Roasted almonds	8
Parmigiano with dates and almonds	12
Cheese plate	20
Arancini with fontina and black pepper	12
Clark Street country bread and cultured butter	6
Millet muffin	5

À La Carte

Butternut squash soup with spiced curry cream	13
Misticanza salad with anchovy vinaigrette and Parmigiano	20
Lulu mixed green salad with garlic croutons and radish	12
Baked Sonoma goat cheese salad with mixed lettuces	21
Farro salad with celery, pistachio, parsley and feta	19
Prosciutto, mozzarella and arugula on focaccia	20
Smoked salmon with cucumber, herbs and crème fraîche on focaccia	23
Ricotta gnocchi with zucchini, summer squash and basil pesto	26
Omelette crespéus with spinach, feta, dill	25
Chicken Milanese with lemon-caper sauce and sprouting cauliflower	27

Desserts

Chocolate pavé with crème Chantilly	12
Apple-berry crumble	12
Almond-brown butter cake	12
Hibiscus-lime granita with whipped cream	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.