

LUNCH MARCH 16, 2023

TODAY’S THREE COURSE MENU

Chicory salad with anchovy vinaigrette,
Parmesan and croutons

Penne pasta with chanterelles, crème fraîche and lemon

Lulu's gâteau aux noix

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 MARCH 16, 2023

À La Carte

Black bean soup	12
Mixed green salad with garlic croutons	12
Baked Sonoma goat cheese with mixed lettuces	19
Indian-spiced chickpea salad with roasted cauliflower and egg	17
Frisée and radicchio salad with turmeric vinaigrette	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

Grilled chicken breast with artichokes, lemon and polenta	24
Baja grouper with brown butter, capers and peewee potatoes	26
Steamed Hope Ranch mussels with pimentón, garlic and parsley	20

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
Cardamom cake	12
Apple-blackberry crumble	12
Meyer lemon ice 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 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 MARCH 9, 2023

TODAY'S THREE COURSE MENU

Curly endive salad with anchovy and egg

Hope Ranch mussels with saffron broth and rouille toast

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 MARCH 9, 2023

À La Carte

Black bean soup	12
Mixed green salad with garlic croutons	12
Baked Sonoma goat cheese with mixed lettuces	19
Indian-spiced chickpea salad with roasted cauliflower and egg	17
Frisée aux lardons: curly endive with bacon and egg	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

Tunisian lamb meatballs with baby turnips and saffron couscous	24
Chicken Milanese with mozzarella, tapenade, arugula, Meyer lemon	26
Baja grouper 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
Almond brown butter cake	12
Vanilla ice cream with strawberries	10
Bowl of strawberries	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 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 MARCH 3, 2023

TODAY'S THREE COURSE MENU

White bean soup

Chicken breast with green olive tapenade, broccolini,
fennel and polenta

Apple rhubarb crumble

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 MARCH 3, 2023

À La Carte

Black bean soup	12
Mixed green salad with garlic croutons	12
Baked Sonoma goat cheese with mixed lettuces	19
Indian-spiced chickpea salad with roasted cauliflower and egg	17
Frisée aux lardons: curly endive with bacon and egg	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

Chioccioline pasta with Tuscan pork ragù	22
Goan shellfish curry with tomato, coconut and basmati rice	26
Pheasant and Bone Marrow pork loin with dates, brown butter, hot pepper	26

Small Bites

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

Desserts

Chocolate pavé with crème Chantilly	12
Almond brown butter cake	12
Panna cotta with espresso gelée	12
Vanilla ice cream with strawberries	10
Bowl of strawberries	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 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.