

## LUNCH APRIL 17, 2025

### TODAY'S THREE COURSE MENU

Citrus salad with dates, almonds and manchego

Ricotta gnocchi with pesto, ramps and pine nuts

Pistachio cake

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.

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### À La Carte

Spicy carrot soup with coconut and lime	13
Mixed green salad with garlic croutons	12
Baked Sonoma goat cheese with mixed lettuces	21
Smoked salmon carpaccio with beets, crème fraîche, egg & toast	26
Farro salad with celery, pistachio, parsley and feta	19
Curly endive with pancetta, tarragon, egg and mustard vinaigrette	22
Mozzarella, prosciutto and arugula sandwich on focaccia	18
Falafel with cabbage, cucumbers, labne, tahini and chili on pita	19
Smoked salmon with cucumber and herbs on focaccia	21
Curry with market vegetables and basmati rice	24
Baja striped bass with elderflower beurre blanc, peas and asparagus	29
Chicken Milanese with braised escarole and lemon-caper sauce	28

### Small Bites

Millet muffin	6
Clark Street country bread and cultured butter	6
Deviled eggs	8
Roasted almonds	8
Artisan salumi with herbs and olives	10
Parmesan with dates and almonds	12

### Desserts

Chocolate pavé with crème Chantilly	12
Tender almond cake	12
Apple-berry crumble	12
Tangerine-yogurt sherbert	10

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