

LUNCH MARCH 26, 2025

TODAY'S THREE COURSE MENU

Spring salad with artichokes, radish, snap peas
and lemon vinaigrette

Chioccioline with morels, English peas and Parmesan

Coffee ice cream

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 creamy anchovy dressing, croutons and egg	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

Menorcan fish stew with spiny lobster, Baja striped bass and fennel	29
Tunisian meatball tagine with English peas and saffron couscous	27
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
Apple-berry crumble	12
Pistachio cake	12
Strawberry crème fraîche ice cream	10

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