

**TALULA'S**  
**GARDEN**  
WASHINGTON SQ.  
PHILADELPHIA  
JANUARY 2018

**BEGINNING**

Crookneck Pumpkin Soup, Toasted Coffee, Savory Caramel, Sage and Parmesan Pastry Gougères, Maple Gastrique 13.

Chicken Liver Toast, Griddled House Ciabatta, Chicken Liver Parfait, Local Pear, Sherry and Pancetta Lardons 15.

Winter 'Roots' Salad, Shaved Raw Root Veggies, Italian Dressing, Greens, Pecorino, Crunchy Croutons and Whipped Ricotta 14.

Focaccia di Recco, Crisp Flatbread, Apples and Brussels Sprouts, Ricotta and Provolone Cheese, Whole Grain Mustard 16.

Line-Caught Tuna Crudo, Glazed Kumquats, Pickled Jalapeño, Kaffir Lime Rice Chips, Toasted Sesame, Miso, Fresh Cilantro\* 17.

Three Springs Farm Apple Salad, Aged Cheddar Dressing, Crispy Apple Chips, Candied Peanuts and Peppery Greens 14.

Buttermilk Fried Chesapeake Oysters, Spicy Lime-Chili Aioli, Winter Vegetable Slaw, Broccoli and Smoked Paprika 17.

**PASTA**

Tangy Ricotta Ravioli, Roasted Kennett Square Mushrooms, Rainbow Swiss Chard, Crisp Garlic Chips and Parmesan Butter Sauce 22.

Ricotta Gnudi, Toasted Pine Nuts, Sticky Saba Vinegar, Rosemary Manchego, Butternut Squash Butter and Parmesan 22.

Semolina Cavatelli, Herb Roasted Lamb Shoulder, Mustard Greens, Shishito Sofrito, House Yogurt and Rosemary Bread Crumb 22.

Kale Fettucine, Roasted Broccoli, Toasted Chili, Roasted Garlic Sardine Butter, Parmesan and Meyer Lemon Zest 20.

**MAIN**

Herb Roasted Spatchcock Chicken, Mascarpone - Farro Risotto, Mushrooms, Charred Endive, Cipollinis, Truffle Vinaigrette 32.

Berkshire Pork Belly, Warm Potato Salad, Wax Beans, Aioli, Green Onion Pomme Purée and Roasted Garlic Gastrique 32.

Overnight Bone-In Short Rib, Cola Ancho Glaze, Crispy Kennebec Potatoes, White Lightning Aioli, Fresh Horseradish and Celery 36.

Pan-Roasted Scottish Salmon, Curried Cauliflower, Ginger Raisin Purée, Aromatic Lentils, Cauliflower and Fresno Caponata 32.

Seared Barnegat Scallops, Sweet Fennel Soubise, Lemon Scented Quince, Oregano Chili Dressing, Balsamic and Black Olive Pearls 34.

Pan-Roasted Pennsylvania Trout, Creamy Lacinato Kale, Smoky Bacon-Fried Brussels Sprouts, Sweet Shallots and Sherry Vinaigrette 32.

Roasted Duck Breast, Smoked Confit, Huckleberry, Black Garlic, Fried Wild Rice, Kimchi Green Onions and Shiitake Duck Jus 34.

**LITTLE VEGETABLE DISHES** 8. each

Cobbled Cauliflower, Local Brassica, Tallegio Mornay, House Crumbs

Carrots & Kale: Rainbow Baby Carrots, Feta, Cumin and Wilted Kale

'Bacon-Fried Brussels,' Local Apples, and Sherry Vinaigrette

Slow Cooked Collard Greens, White Miso and Spicy Ginger Vinegar

Lemon Dressed Sweet Beets, Horseradish Dressing and Fresh Chervil

Our Delicious House Filtered Water - Sparkling or Still, Scented with Mint 4. Per Bottle (750ml.)

Our Chef is always delighted to prepare a Seasonally Inspired Tasting Menu for your table. Inquire with Our Service Staff.



**EXECUTIVE CHEF CHARLES PARKER**

Our sincere thanks to all the great gardeners, producers, cheese-makers, and farmers that provide for us.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.