

TALULA'S
GARDEN
WASHINGTON SQ.
PHILADELPHIA
MAY 2017

BEGINNING

'Clam Chowder,' Leek, Clam Broth, New Potato and Celery Soup, Briny Littlenecks and Spiced Cornbread Crumbs 14.
Chicken Liver Toast, Griddled House Ciabatta, Chicken Liver Parfait, Glazed Red Flame Grapes, Sherry and Pancetta Lardons 15.
Talula's "Chopped Salad," Baby Romaine Hearts, Local Mache, Picante Provolone, Fennel Salami, Chickpeas and Pecorino Vinaigrette 15.
Crispy Curried Potato Croquettes, Sweet Peas, Dill, Spicy Charred Shisito Peppers and Sweet Onion-Herb-Yogurt Sauce 14.
East Coast Tuna 'Ceviche,' Meyer Lemon Marinade, Cara Cara Oranges, Florida Avocado and Crisp Benne Wafer* 17.
House-Made Ham & Egg Salad, Smoked Asparagus, Peppery Watercress, Dijon-Tarragon Dressing and Vermont Cheddar 15.
Fried Chesapeake Oysters, Peppery Cider Mignonette Dressing, Slivered Local Turnips, Spring Lettuces and Dill 16.

PASTA

Pan-Fried Potato Gnocchi, Creamy Fontina Fondue, Fresh Broccoli Rabe, Fragrant Basil and Rabe Leaf-Leek Pesto 15./29.
Goat Cheese Ravioli, Green Onion Butter, Basil-Kale Pasta Dough, Preserved Lemon, Chardonnay, Shaved Aged Goat Milk Gouda 15./29.
Spring Onion Fettuccine, Slivered Asparagus, Tender Favas, Sweet Fennel Tops, Smoky Breadcrumbs, Parmesan and Mint 15./29.
Rosemary Pappardelle, Milk Braised Veal Breast, Wild Foraged Nettle Greens, Slow Roasted Tomato and Parmesan 16./32.

MAIN

All-Natural Roasted Half Chicken, Wilted Wild Ramps, Herb Chimmichurri and Sweet Red Pepper-Almond Romesco Sauce 30.
Berkshire Pork Belly, Warm Potato Salad, Wax Beans, Aioli, Spring Onion Pomme Purée and Roasted Garlic Gastrique 32.
Chili Rubbed Pennsylvania Skirt Steak, Hen of the Woods, Griddled Green Garlic and Asparagus, Jalapeño Salsa Verde 34.
Seared Sustainable King Salmon, Artichokes, Leeks, Green Garlic Arugula Soubise, Sweet Peas & Tarragon-Sorrel Vinaigrette 32.
Caramelized Sea Scallops, Charred Snap Peas, Baharat Scented Beet Hummus, Baby Beets, Jalapeño Tahini and Pepitas 33.
East Coast Seafood Cioppino: New England Cod, Cockles & Calamari with Juicy Tomato, Fennel and Pepper Stewed Farro 34.
Roasted Duck Breast, Smoked Confit, Huckleberry, Black Garlic, Fried Wild Rice, Kimchi Ramps and Shiitake Duck Jus 34.

LITTLE VEGETABLE DISHES 8. each

Mini Mushroom Casserole, Creamed Chard and Crunchy Breadcrumbs
Fresh, Crisp Snap Peas & Radish, Whipped Ricotta and Togarashi
Carrots & Kale: Rainbow Baby Carrots, Feta, Cumin, and Wilted Kale
Slow Cooked Collard Greens, White Miso and Spicy Ginger Vinegar
Salt Roasted Beets, Savory Ginger-Vanilla Vinaigrette & Parsnip Chips

Our Delicious House Filtered Water - Sparkling or Still Scented with Bright Citrus 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.