

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

**BEGINNING**

Sort of... 'Tomato Soup & Grilled Cheese:' Slow Smoked Tomato Soup and Cheesy Gratinéed Beef Brisket Toast 14.  
'Fried Summer,' Old Fashioned Breadcrumb Fried Local Garden Zucchini, Petite Herb Salad and our Buttermilk Ranch 13.  
Heart of Escarole & Crispy Parmesan Salad, Anchovy-Yogurt Dressing, Juicy Tomatoes, Olives, Calabrian Chili Agrodolce 14.  
Raw Salmon & Cucumber Crudo, Honeydew, Pickled Beet, Spicy Citrus Dressing, Pink Peppercorn Crackers and Basil\* 16.  
Heirloom Tomato-Tahini Panzanella Salad, Cucumber, Red Onion, Fried Bread, Herbs, and Yogurt-Tahini Dressing 16.  
Buttermilk Fried Chesapeake Oysters, Spicy Lime-Chili Aioli, Crunchy Vegetable Slaw, Broccoli and Smoked Paprika 17.

**PASTA**

Fresh Ricotta Ravioli, Arugula, Basil and Dill Pesto, Crumbled Pine Nuts, Peppery Greens and Parmesan Cheese 22.  
Sweet Corn & Summer Truffle Agnolotti 'Pillows,' Pecorino, Buttery Corn Broth, Herb Oil and White Beech Mushrooms 23.  
Saffron and Mussel Risotto, Fragrant Maine Mussels, Shaved Fennel, Tangy Vermont Butter and Court Bouillion Spice 20.

**MAIN**

Adobo Chicken, Roasted Half Hen, Summer Sweet Corn, Charred Cherry Tomato, Basil, Black Beans, Cumin and Green Chili Relish 32.  
'Pork & Peaches,' Smoked Berkshire Pork Belly, Honey-White Balsamic Glazed Peaches, Cornbread and Vidalia Onion Sauce 30.  
Steak & Egg, Juicy Skirt Steak, Fried Farm Egg, Crispy Ancho Potatoes, Spicy Salsa Verde and Sweet Torpedo Onions 36.  
Skate Piccata... Sweet, Mild, Crispy New England Skate, Fresh Escarole & Caper, Lemon and Parsley Sauced Spaghetti 32.  
Pan Roasted Scottish Salmon, Lightly Blackened, Pickled Green Onion, Buttermilk Grits, Mustard Greens, Pole Beans and Ale Drippings' 32.  
Seared Scallops & Summer Succotash, Sweet Corn, Scapes, Favas, Peas, Hot Candied Bacon, Pickled Okra and Poblanos 34.  
Roasted Rohan Duck Breast, Buckwheat Crepes of Duck Confit and Brie, Fresh Cherry Sauce and Miniature White Turnips 34.

**LITTLE VEGETABLE DISHES** 8. each

Creamy Nora Mills White Georgia Grits and Vanilla-Bourbon-Jalapeño Butter  
Greens & Grains: Piri-Piri Spiced Swiss Chard, Sunflower and Quinoa  
Crispy Red Bliss Potatoes, Ancho Dressing, Fresh Cilantro and Lime  
Cucumber-Edamame Salad, Radish, Sesame Seed and Ginger Vinaigrette  
Ruby Beets, Shellbark Sharp Goat Cheese Swirl, Candied Walnuts and Fennel

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. 08/20/18