

**TALULA'S**  
**GARDEN**  
WASHINGTON SQ.  
PHILADELPHIA  
JULY 2017

**BEGINNING**

Fresh Picked Asparagus Soup, Mascarpone, Anchovy-Olive Oil Scented Croutons, Lemon and Parmesan Stock 13.  
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 Shishito Peppers and Sweet Onion-Herb-Yogurt Sauce 14.  
Line-Caught Tuna Crudo, Fresh Plum Salad, Rice Chips, Local Greens, Bright Pickled Lime and Black Garlic Dressings\* 17.  
'Peaches & Bacon,' Ben's Peaches, Local Lettuces, Spicy Pecans, Pepper Glazed Bacon, Lemon-Dill Dressing and Hot Honey 14.  
Fried Chesapeake Oysters, Green Tomato Rémoulade, Southern Spice, Pickled String Beans and Fresh Lettuces 16.

**PASTA**

Ricotta-Goat Cheese Ravioli, Sauté of Summer Squash, Basil Butter, Black Olives, Blossoms and Fennel Pollen 22.  
Pan-Fried Potato Gnocchi, Black Figs and Vin Cotto, Sweet Basil, Black Kale, Parmesan and Walnut Pesto 20.  
Goat Cheese Cavatelli, Sautéed Sweet Corn-Summer Truffle Sauce, Pinot Gris and Brown Butter Toasted Bread Crumbs 20.  
Rosemary Pappardelle, Milk Braised Veal Breast, Heritage Farm Braising Greens, Slow Roasted Tomato and Parmesan 22.

**MAIN**

Pan-Roasted Spatchcock Chicken, Charred Ripe Apricots, Wine Braised Fennel, Thyme, Mustard Scented Slow Cooked Sweet Leeks 30.  
Berkshire Pork Belly, Warm Potato Salad, Wax Beans, Aioli, Green Onion Pomme Purée and Roasted Garlic Gastrique 32.  
Butcher's Cut Petite Filet, Coriander Scented Whipped Eggplant, Fried Shishitos, Royal Trumpets and Green Onion-Herb Vinaigrette 33.  
Seared Sustainable King 'Salmon Tabbouleh,' Sumac Scented Grains, Summer Vegetables, Herb-Turmeric Yogurt and Seed Brittle 32.  
Caramelized Sea Scallops, Charred Snap Peas, Baharat Scented Beet Hummus, Baby Beets, Jalapeño Tahini and Pepitas 33.  
Line-Caught Local Golden Tilefish, Charred Local Squash, Zucchini, Bok Choy and Basil Coconut Yellow Curry Sauce 32.  
Roasted Duck Breast, Smoked Confit, Huckleberry, Black Garlic, Fried Wild Rice, Kimchi Garlic Scapes and Shiitake Duck Jus 34.

**LITTLE VEGETABLE DISHES** 8. each

Local Watermelon, Crumbled Feta, Slivered Jalapeño and Preserved Watermelon Rind  
Charred Summer Green Beans Galore, Sweet Red Grapes and Herb Dijonaise  
Carrots & Kale: Rainbow Baby Carrots, Feta, Cumin, and Wilted Kale  
Slow Cooked Collard Greens, White Miso and Spicy Ginger Vinegar  
Roasted Summer Beets, Hot and Sour Cherries and Ginger Vinaigrette

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