

TALULA'S
GARDEN
WASHINGTON SQ.
PHILADELPHIA
JUNE 2018

BEGINNING

Sort of... 'Tomato Soup & Grilled Cheese:' Slow Smoked Tomato Soup and Cheesy Gratinéed Beef Brisket Toast 14.
Chicken Liver Toast, Griddled House Ciabatta, Chicken Liver Parfait, Sour Cherries, Port and Pancetta Lardons 15.
Heart of Escarole & Crispy Parmesan Salad, Anchovy-Yogurt Dressing, Juicy Tomatoes, Olives, Calabrian Chili Agrodolce 14.
Raw Salmon Crudo, Fresh Snow Peas, Spring Radishes, Charred Lemon-Crème Fraîche, Seaweed Scented Togarashi Spice* 16.
'The Garden Salad,' Lettuces, Shaved Asparagus, Strawberries, Rhubarb, Pistachio, Coriander, Honey & Sumac Yogurt 15.
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.
Ricotta & Chive Cavatelli, Lancaster County Ham, English Peas, Melted Onion Butter, Sweet Cream and Lemon Breadcrumbs 22.
Golden Squash Risotto, Baby Zucchini and Squash, Black Olive, Parmesan, Spring Sorrel and Lemony Squash Broth 18.

MAIN

Chicken & Biscuit, Roasted Half Hen, Mashed New Potato, Fresh Asparagus, Chive Biscuit and Black Pepper Gravy 32.
Smoked Berkshire Pork Belly, Pickled Green Strawberries, Red Onion Soubise, Charred Shishitos and Coriander Vinaigrette 30.
Steak & Egg, Juicy Skirt Steak, Fried Farm Egg, Crispy Ancho Potatoes, Spicy Salsa Verde and Sweet Torpedo Onions 36.
Golden Tilefish, Sardinian Couscous, Green Chick Peas, Roasted Fennel, Saffron, Preserved Lemon Relish, Green Olive Sauce 34.
Pan Roasted Scottish Salmon, Lightly Blackened, Pickled Green Onion, Buttermilk Grits, Mustard Greens, Pole Beans and Ale Drippins' 32.
Seared Scallops & Summer Succotash, Sweet Corn, Scapes, Favas, Peas, Hot Candied Bacon, Pickled Okra and Poblanos 34
Roasted Rohan Duck Breast, Buckwheat Crêpes of Smoked Duck Confit and Brie, Sautéed Plums, Ginger and Clover Honey Jus 34.

LITTLE VEGETABLE DISHES 8. each

Curry Glazed Carrots, Seared Paneer, Spiced Cashews
Parmesan Polenta, Spring Onion Butter, Mascarpone and Chives
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. 06/14/18