

TALULA'S
GARDEN
WASHINGTON SQ.
PHILADELPHIA
APRIL 2018

BEGINNING

Nantucket Clam Chowder, Green Garlic, Red Bliss Potatoes, Nettles and Wild Onions, Arugula Pistou 14.

Chicken Liver Toast, Griddled House Ciabatta, Chicken Liver Parfait, Sour Cherries, Port and Pancetta Lardons 15.

Sweet Pea Salad, Snaps & English Peas, Red Onion, Whipped Ricotta, Nigella Seed, Honey-Ginger Dressing 15.

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.

Fresh Oregano Fettuccine, Put-Up Yellow Tomato Sauce, Wilted Baby Chicory Greens, California Olive Oil and Whipped Ricotta 18.

Ricotta & Chive Cavatelli, Lancaster County Ham, English Peas, Melted Onion Butter, Sweet Cream and Lemon Breadcrumbs 22.

Gold Bar Squash Risotto, Baby Zucchini and Squash Blossoms, 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.

Chesapeake Striped Bass, Sardinian Couscous, Green Chick Peas, Fennel, Saffron, Preserved Lemon Relish, Green Olive Sauce 34.

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

Shrimp & Scallop 'Mezze,' Caramelized Artichokes, Rustic Beet Hummus, Fresh Snap Peas, Tahini Beurre Blanc 34.

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