

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

**BEGINNING**

- Early Fall Crookneck Pumpkin Soup, Toasted Coffee, Savory Caramel, Sage and Parmesan Pastry Gougères, Maple Gastrique 13.  
Chicken Liver Toast, Griddled House Ciabatta, Chicken Liver Parfait, Local Pear, Sherry and Pancetta Lardons 15.  
Fall Garden Salad, Shaved Raw Root Veggies, "Italian" Dressing, Baby Kale, Pecorino, Crunchy Croutons and Whipped Ricotta 14.  
Focaccia di Recco, Crisp Flatbread, Apples and Brussels Sprouts, Ricotta and Provolone Cheese, Whole Grain Mustard 16.  
Line-Caught Tuna Crudo, Fresh Plum Salad, Rice Chips, Local Greens, Bright Pickled Lime and Black Garlic Dressings\* 17.  
Three Springs Farm Apple Salad, Aged Cheddar Dressing, Crispy Apple Chips, Candied Peanuts and Peppery Greens 14.  
Fried Chesapeake Oysters, Green Tomato Rémoulade, Southern Spice, Pickled String Beans and Fresh Lettuces 16.

**PASTA**

- Tangy Ricotta Ravioli, Roasted Kennett Square Mushrooms, Rainbow Swiss Chard, Crisp Garlic Chips and Parmesan Butter Sauce 22.  
Ricotta Gnudi, Toasted Pine Nuts, Sticky Saba Vinegar, Rosemary Manchego, Butternut Squash Butter and Parmesan 22.  
Semolina Cavatelli, Herb Roasted Lamb Shoulder, Mustard Greens, Shishito Sofrito, House Yogurt and Rosemary Bread Crumb 22.  
Kale Fettucine, Roasted Broccoli, Toasted Chili, Roasted Garlic Sardine Butter, Parmesan and Meyer Lemon Zest 20.

**MAIN**

- Herb Roasted Spatchcock Chicken, Creamy Mascarpone and Farro Risotto, Mushrooms, Charred Endive, Cipollinis with Truffle Vinaigrette 30.  
Berkshire Pork Belly, Warm Potato Salad, Wax Beans, Aioli, Green Onion Pomme Purée and Roasted Garlic Gastrique 32.  
Overnight Bone-In Short Rib, Cola Ancho Glaze, Crispy Kennebec Potatoes, White Lightning Aioli, Fresh Horseradish and Celery 36.  
Poached & Smoked Scottish Salmon, Dijon Scented Green Beans and Red Cabbage, Honey Crisps, Cider Brown Butter Sauce 32.  
Seared Barnegat Scallops, Sweet Fennel Soubise, Lemon Scented Quince, Oregano Chili Dressing, Balsamic and Black Olive Pearls 34.  
Pan Roasted Pennsylvania Trout, Creamy Lacinato Kale, Smoky Bacon-Fried Brussels Sprouts, Sweet Shallots and Sherry Vinaigrette 32.  
Roasted Duck Breast, Smoked Confit, Huckleberry, Black Garlic, Fried Wild Rice, Kimchi Green Onions and Shiitake Duck Jus 34.

**LITTLE VEGETABLE DISHES** 8. each

- Fried Baby Sweet Potatoes, Torn Tarragon and Fresh Pomegranate Vinaigrette  
Cobbled Cauliflower, Local Brassica, Tallegio Mornay, House Crumbs  
Carrots & Kale: Rainbow Baby Carrots, Feta, Cumin and Wilted Kale  
Slow Cooked Collard Greens, White Miso and Spicy Ginger Vinegar  
Lemon Dressed Sweet Beets, Horseradish Dressing and Fresh Chervil

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.