

**TALULA'S**  
**GARDEN**  
WASHINGTON SQ.  
PHILADELPHIA  
SEPTEMBER 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, Grilled Local Nectarines, Sherry and Pancetta Lardons 15.  
Local Heirloom Tomato Salad, Talula's Green Goddess Dressing, Mint, Falafel 'Crouton' Crunch, Baby Herbs and Lettuces 15.  
Focaccia di Recco, Crisp Flatbread, Colorful Heirloom Tomatoes, Ricotta and Quadrello di Bufala Cheese and Shallot Jam 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**

- Lemon Scented Ricotta-Goat Cheese Ravioli, Sauté of Goldbar Squash & Zucchini, Basil Butter, Black Olive and Fennel Pollen 22.  
Pan-Fried Gold Potato Gnocchi, Tuscan Kale Pesto, Walnuts, Crispy Sweet Basil, Parmesan and Little Agrodolce Cherry Tomatoes 22.  
Goat Cheese Cavatelli, Sautéed Sweet Corn-Savory 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**

- Chimayo Spiced Spatchcock Chicken, Sweet Corn and Tomato Jam, Creamy Avocado Salsa and Little Roasted Creamer Potatoes 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.  
Poached & Smoked Scottish Salmon, Dijon Scented Green Beans and Red Cabbage, Honey Crisps, Cider Brown Butter Sauce 32.  
Seafood Potluck - Seared Prawns and Scallops, Steamed Mussels, Trinidad Piperade, Crumbed Tomato and Lemon Saffron Aioli 36.  
Crispy Rainbow Trout, Fresh Shell Bean Succotash, Charred Escarole, Green Olive Almond Mojo, Smoky White Bean and Piquillo Purées 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

- Fried Baby Sweet Potatoes, Torn Tarragon and Fresh Pomegranate Vinaigrette  
Charred 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  
Lemon Dressed Sweet Beets, Horseradish Dressing and Fresh Chervil

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.