

TALULA'S GARDEN WASHINGTON SQ. PHILADELPHIA

JANUARY 2021

BEGINNINGS

The Master Class...Six Artisan Cheeses.
Candied Nuts, Honey, House-made Jam and a Little Lesson Plan 25.

Fresh Baked Cheddar-Chive Biscuits and Salted Honey Black Pepper Butter 8.
Curried Apple & Butternut Squash Soup, Goat Cheese Harissa Whip, Aromatic Fresh Mint and Basil 13.
The 'Garden' Salad, Balsamic Vinaigrette, Walnuts, Butterscotch Pears, Baked Herb Breadcrumb Goat Cheese 15.
Line Caught Tuna Crudo, Pickled Jalapeño-Fennel Escabeche, Radishes, Basil, Puffed Quinoa and Black Garlic Syrup 18.
Talula's Fig "Pizza", Crispy Green Meadow Bacon & Sweet Onions, Whipped Ricotta and Parmesan 18.
Rosemary Scented Pappardelle, Kennett Square Mushrooms, Fresh Oregano, Winter Truffle Garlic Crumb 24.
Late Harvest Butternut Squash Risotto, Crushed Hazelnuts, Brown Butter Vinaigrette, Parmesan 22.

ENTRÉES

Talula's Fried Chicken Dinner, Maple Butter Cornbread, Sage Scented Gravy, and Smokey Southern Greens 33.
Seared Sea Scallops, Cauliflower Purée, Ginger, Black Kale, Garlic Herb Relish, Lime Broth, Sesame Quinoa Crumble 34.
Pan-Fried Branzino Filet, Braised Winter Spinach, Blood Orange, Almonds, Green Olive & Herb Salsa Verde 33.
Red Wine Glazed Beef Short Rib, Parmesan Polenta, Roasted Red Onion, Smoked Parsnips, and Aged Balsamic 38.
Roasted Salmon, Brussels, Apples and Cabbage with Blackening Spice; Whipped Potato, Golden Ale and Mustard Jus 32.
House-made Ricotta Ravioli, Arugula-Basil Pesto, Slow Roasted Cherry Tomatoes, Toasted Pine Nuts and Ricotta Salata 26.
Chef-Curated Veggies and Farm Grains, Roasted Seasonal Vegetables, Quinoa and Bulgur, Vegetarian or Vegan 26.

SIDES

Cornbread and Pennsylvania Maple Butter 6.
Roasted Beets, Walnuts, Herbs, Ricotta and Orange Zest 8.
Fried Brussels Sprouts, Ancho Chile Aioli & Lime Candied Pepita Seeds 8.
Fried Local Red Bliss Potatoes, Shishito Peppers, Buttermilk-Caper Aioli 8.

SWEET NOTHINGS

Lemon 'Pudding' Cake, Coconut Sorbet, Poppy Seed Shortbread Crumble 11.
Warm, Local Apple and Cranberry Crisp, Brown Sugar Oat Crumble, and Chai Spiced Ice Cream 11.
Pecan Pie Shortbread Bar, Boozy Bourbon Ice Cream, and Cider Gastrique 12.
Pumpkin Ice Cream Sundae, Ginger Snap-Cheesecake Swirl, Cinnamon Caramel, Salted Pumpkin Seeds 12.
Molten Chocolate Cake, Peanut Butter Ice Cream, Salted Peanuts, Magic Shell, Raspberry Sauce 12.

Our Delicious House Filtered Water - Sparkling or Still 4. Per Bottle (750ml.)

EXECUTIVE CHEF CHARLES PARKER

Our sincere thanks to all the great gardeners, producers, cheese-makers, and farmers that provide for us.