

TALULAS
GARDEN
WASHINGTON SQ.
PHILADELPHIA
AUGUST 2019

BEGINNING

Summer Tomato Soup, Fresh Basil, Heirloom Tomato, Quinoa-Bulgur Salad, Sweet Date Vinaigrette and Salty Feta 13.
Petite Italian Meatballs, Crusty Roasted Garlic Scented Ricotta Toast, Herbed Tomato Sauce and Fresh Chicory Greens 16.
Tuna Crudo, Raw Yellowfin Tuna, Candy Onion Vinaigrette, Romano Beans, Radish, Crunchy Puffed Rice and Whipped Avocado* 18.
Poached Gulf Shrimp Salad, Sweet Corn and Local Tomatoes, Baby Farm Lettuces, Cucumber, Ancho and Lime Crema 17.
Orchard Salad, Peaches, Apricots, Lettuces, Warm Herb Crusted Goat Cheese, Slivered Beets and Apricot Mustard Dressing 14.
Mini Mushroom 'Pizza,' Kennett Square Mushrooms, Handmade Flatbread, Buffalo Milk Taleggio, Thyme and Sweet Onion 16.

PASTA

Handmade Ricotta Ravioli, Savory Fig - Pinot Noir Butter Sauce, Crushed Walnuts, Fresh Fig, Basil and Ricotta Salata 23.
Braised Lamb Pappardelle, Wide Noodles, Herbed Lamb Shoulder, Garlic Sofrito, Wilted Spinach, Pecorino and Basil 22.
Sweet English Pea and Arugula Risotto, Parmesan Herb Pesto, Onion Petals and Bright Pecorino Sheep Cheese 22.
Crab & Spaghetti, Fresh Maryland Blue Crab, Little Slow-Roasted Tomatoes, Summer Squash and Old Bay Lemon Basil Butter 24.

MAIN

Chicken & Peaches, Summer Peach and Ancho Barbecue Chicken, Fresh Veggie Slaw, Cornbread and Roasted Local Peaches 32.
Slow Smoked Heritage Pork Chop, Buttermilk Grits, Sweet Corn and Tomato Salsa, Pickled Tomatillos and Hot Pork Drippings 34.
Sliced Aged Beef Strip Steak, Creamy Smashed Gold Potatoes, Fried Farm Egg, Pickled Shallots, Sweet Peppers and Red Eye Jus 38.
Pan-Fried Mediterranean Sea Bass, Sardinian Couscous and Clams, Spiced Fennel-Tomato Sauce and Garlic Chile Breadcrumbs 34.
Pan Roasted Scottish Salmon, Fresh Farmer's Market Ratatouille, Tomato-Saffron Beurre Blanc and Basil Pine Nut Pistou 32.
Seared New England Scallops, Coconut Lime Curry Sauce, Pan-Roasted Cauliflower, Zucchini, Kohlrabi, Lentils and Cilantro 34.
Roasted Duck Breast, Buckwheat Crepes of Duck Confit and Brie, Fresh Cherry Sauce and Miniature White Turnips 34.

LITTLE VEGETABLE DISHES 8. each

Crispy Kennebec Potato Frites, Dill and Onion Yogurt Dip
Mustard & Thyme Glazed String Beans, Black Plums and Local Long Hots
"Chicken Fried" Kennett Square Mushrooms and Our Magic Miso Sauce
Mediterranean Cucumbers, Pickled Red Onions, Feta, Basil and Dill
Beets & Ricotta, Pink Peppercorn Vinaigrette, Walnuts and Candied Orange

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. 08/19/19