

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

APRIL 2021

STARTERS

- Candied Bacon Strips, Sweet and Spicy Sriracha Glaze (4) 12.
Fruit Bowl, Stone Fruit, Berries, Melon, Whipped Lemon Yogurt and Crunchy Granola 14.
Fresh Baked, Gluten-Free Raspberry Pecan Streusel Muffins and Whipped Butter 12.
Miniature Chocolate Croissants, Nutella, Salted Caramel and Crushed Hazelnuts 14.
Avocado Toast, Cara Cara Orange, Shaved Radish & Pistachio, Spiced Goat Cheese Whip, and Fresh Basil 14.
Marinated Cucumbers, Oregano Vinaigrette, Feta, Sun-Dried Tomato, Pickled Red Onion and Dill 8.
"The Garden Salad" Strawberry Vinaigrette, Pickled Rhubarb, Spring Lettuces, Candied Almonds, Baked Goat Cheese 15.
Brioche French Toast Sticks, Fresh Strawberry Sauce, Whipped Cream and Honey Almond Granola 16.
Spring Harvest Cheese Collection, Candied Nuts, Honey, Cherries and House Lavash Crackers 18.

BRUNCH

- Beet Cured Salmon Gravlax, Toasted Wheat, Herb Cream Cheese, Lemon Curd, and House Greens 22.
Buttermilk Fried Chicken And Waffle, Maple Sage Gravy, and Hot Honey Drizzle 24.
Blueberry Lemon Pancakes, Blueberry Syrup, Lemon Scented Crème Fraîche, Candied Almonds 20.
'The Local Brunch', Scrambled Farm Eggs, Bacon, Crispy Fried Potatoes, and Cheddar-Chive Biscuit 22.
Farm Egg Omelet, Local Ramps, Creamy Boursin Cheese, Fresh Tomato, Crispy Potatoes, Garden Greens 22.
'Savory Steak & Egg Bowl', Short Rib, Grits, Crispy Mushrooms, Poached Egg, Miso Chili Jam 24.
Spring Ham & Asparagus Benedict, Truffle Hollandaise, Poached Eggs, Our English Muffin and Greens 24.

SIDES

- House Made Wheat Toast & Butter 4.
Creamy Corn Grits With Maple Butter 8.
Local Farm Bacon 8.
Cheesy Potato Gratiné 8.
Farm Fresh Scrambled Or Poached Eggs 8.
Single Pancake Or Waffle with Local Maple Syrup 7.

SWEET NOTHINGS

- Peanut Butter Fudge Brownie Sundae, Peanut Butter Ice Cream and Salted Peanut Crunch 12.
Spring Carrot Cake, Cream Cheese Icing, Coconut Sorbet and Candied Macadamia Nuts 11.
Key Lime Soufflé Cake, Creamy Graham Ice Cream and Crushed Lime Zest Meringue 11.

EXECUTIVE CHEF CHARLES PARKER

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