

TALULA'S GARDEN WASHINGTON SQ. PHILADELPHIA

SEPTEMBER 2023

STARTERS

Candied Bacon Strips, Sweet and Spicy Sriracha Glaze (4) 12.

Kennett Square Mushroom Soup, Sweet Leeks, Miso, Fried Brioche Croutons, Savory Thyme Whip and Parmesan 15.
September Salad of Kale, Romaine & Red Cabbage, Maple Smoked Cheddar, Pecans, Port Poached Pears, Shallot Vinaigrette 16.

Sunday Best Cheese Collection, Candied Nuts, Honey, Fresh Berries, and House Lavash Crackers 20.

Warm Pumpkin Spice Scones, Whipped Cream Cheese, Pumpkin Spiced Caramel and Candied Pepita Seeds 14.

Avocado Toast, Cara Cara Orange, Shaved Radish & Pistachio, Spiced Goat Cheese Whip, and Fresh Basil 15.

Cinnamon French Toast Sticks, Caramel Apple Sauce, Whipped Cream & Crunchy Vanilla Almond Streusel 16.

Miniature Warm Chocolate Croissants, Whipped Nutella Spread, and Chocolate Sauce 14.

Fresh Baked, Gluten-Free Raspberry Muffins, Pecan Streusel, Lemon Curd and Whipped Butter 13.

Marinated Cucumbers, Oregano Vinaigrette, Feta, Sun-Dried Tomato, Pickled Red Onion and Dill 8.

BRUNCH

Sausage & Gravy...Savory Sage and Maple Sausage Gravy, Talula's Fresh Baked Corn Bread and Roasted Tomato 24.

Southern Style Shrimp & Grits, Sweet Gulf Shrimp, White Georgia Grits, Rich Shrimp Sauce, Onions and Peppers 25.

Eggs Royale...Smoked Salmon Benedict, Poached Eggs, Lemon-Dill Hollandaise, Our English Muffin, Crispy Potatoes, Greens 25.

Buttermilk Fried Chicken and Waffle, Fresh Orchard Peaches, Hot Honey Drizzle, Maple Sage Scented Gravy and Chives 24.

Freshly Griddled Blueberry Buttermilk Pancakes, Lime Butter Cream, Maple "Fluff", and Fresh Blueberry-Mint Syrup 22.

The Local Brunch', Cheesy Scrambled Farm Eggs, Bacon, Crispy Fried Potatoes, and Cheddar-Chive Biscuit 22.

Local Summer Tomato & Smoked Mozzarella Omelette, Sweet Leeks, Basil, Spinach, Crispy Potatoes and Greens 23.

Sunday Brunch 'BLT' Burger, Juicy Smashed Double Patties, Bacon, Tomato, Basil Aioli, Brioche, Crispy Potatoes, Our Pickle 24.

Talula's Mediterranean Vegetable Frittata, Farm Eggs, Spinach, Feta, Onion, Plum Tomato, Herbs and Crispy Potatoes 22.

SIDES

House Made Brioche Toast & Butter 4.

Fresh Baked Cheddar-Chive Biscuit and Salted Honey Black Pepper Butter 4.

Slow-Cooked, Buttery Corn Grits 8.

Local Farm Bacon 8.

Cheesy Potato Gratinée 8.

Farm Fresh Scrambled Or Poached Eggs 8.

Single Pancake Or Waffle with Local Maple Syrup 8.

SWEET NOTHINGS

Lemon Soufflé Cake, Creamy Mint-Green Tea Ice Cream, Lemon Curd and Poppy Seed Shortbread 12.

Pumpkin Blondie Sundae, Warm Blondie Skillet, Pumpkin Spice Ice Cream and Maple Pumpkin Seeds 13.

Fresh, Hot Apple Cider Doughnuts, Apple Pie Spice, Apple Cider Caramel Sauce and Whipped Cream 13.

Sweet Corn Crème Brûlée, Whipped Cream & Our Own Freshly Popped Carmel Corn 13.

S'mores Sensation, Luscious Chocolate Pot de Crème, Toasted Marshmallow, Crushed Honey Graham 13.

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. 09/16/23

REVIVE

FRESH ORANGE OR CARROT JUICE 6.

FRESH CARROT-ORANGE BLEND 6.

**FRENCH PRESS LA
COLOMBE ORGANIC BLEU COFFEE**

For two 9. For four 12.

COCKTAILS

THE SUNCATCHER 15.

Our Frozen Italian Rosé with Organic Fruit Juices,
Local Vodka and a Hint of Organic Cane Sugar

THE ARTIST 15.

Talula's Sparkling Paloma... Prosecco,
Grapefruit and St. Germain

THE GARDENER 16.

Sparkling Gin Lemonade... Fresh Lemon Syrup,
Aromatic Rosemary Scented Gin and Bubbly Water

THE WORKAHOLIC 16.

Crater Lake Hazelnut Espresso White Russian...
Orange Bitters and Sea Salt

THE INFLUENCER 16.

Blood Orange Margarita... Silver Tequila,
Blood Orange, Lime, Agave, Spiced Salt Rim
...make it spicy?

THE BUTCHER BLOODY MARY 15.

Spicy ... House Infused Serrano Vodka,
Fresh Horseradish and Pickled Green Beans

THE GRADUATE 16.

Peach Bourbon Smash...
Kentucky Bourbon, Peach, Lemon

THE BEEKEEPER 15.

Strawberry-Ginger Moscow Mule... Vodka, Lemon,
Fresh Strawberry, Abundant Ginger & Honey

THE PILOT 10.

No Booze... Shaken Orange-Spice Sunrise,
Rosemary & Bubbly Ginger Soda

THE BOTANIST 17.

Lavender Sbagliato Spritz...
Aperol, Lillet, Lavender, Bubbles

WINE

BY THE GLASS

SPARKLING

Ca Furlan 'Cuvee Mariana' Prosecco Rosé NV Veneto, IT 16/78.
Poema Cava Brut NV Penedès, SP 15/72.

WHITE

Montefresco Pinot Grigio 2022 Veneto, IT 14/68.
Domaine Creusserome Chardonnay 2020 Viré-Clessé, FR 17/80.
Domaine De La Rochette Sauvignon Blanc 2022 Loire, FR 16/78.
Decoy Chardonnay 2021 Sonoma, CA 17/80.

ROSÉ

Cochonnet Rosé 2022 Château Fontvert, FR 16/90.

RED

'The Pinot Project' Pinot Noir 2021 Central Coast, CA 16/78.
Astica Malbec 2022 Cuyo, AR 14/68.
Cuvée Julien Grenache 2020 Côtes du Rhone, FR 15/72.
Daou Vineyards Cabernet Sauvignon 2021 Paso Robles, CA 18/90.

BY THE BOTTLE

WHITE

Lagar de Indra Albariño 2022 Rias Baixas, SP 68.
A plump palate with tastes of citrus and tropical fruit
Domaine de la Meulière 2020 Chablis, FR 92.
Notes of crisp white flowers and fresh minerality
Cuvaision Sauvignon Blanc 2022 Napa Valley, CA 98.
Fresh acidity with bright notes of lemon verbena & lychee

ROSÉ

Elicio Rosé 2021 Mediterranee, FR 78.
Bright Pink, flavors of fresh raspberry and heady florals
Day Wines 'Lemonade' Rosé 2022 Willamette, OR 110.
Elegant & juicy, notes of wild strawberries and fresh grapefruit

RED

Guido Berta Barbera d'Asti 2021 Piedmont, IT 78.
Fresh and focused, with soft summer berries & a subtle herbal finish

BEER

Sly Fox Helles Golden Lager, PA 4.9% (easy drinking) 6.
Allagash Brewing Co. Allagash White, ME 5.2% 9.
Lagunitas Brewing Co. IPA, CA 6.2% 8.
Goose Island Sofie Farmhouse Ale, IL 6.5% 12.

South County Brewing Co. 10.
Liminal Moment Double IPA, PA 7.5% (16oz.)

Downeast Cider (seasonal selection) MA 5.1% 8.
Rogue Dead Guy Ale, OR 6.8% 9.
Athletic Brewing Run Wild IPA, CT (Non-Alcoholic) 7.
Troegs Grand Cacao Stout, PA 6.5% 8.