

TALULA'S GARDEN WASHINGTON SQ. PHILADELPHIA

MARCH 2025

STARTERS

- Candied Bacon Strips, Sweet and Spicy Sriracha Glaze (4) 12.
Rustic Potato and Leek Soup, Aged Cheddar & Bacon Gougères, Basil-Arugula Pistou, Parmesan and Chervil 15.
Pear & Goat Cheese Salad, Greens, Crimson Pears, Red Onion Jam, Goat Cheese Croquettes and Pecan-Rosemary Crumble 16.
Warm 'Everything Spice' Scones, Whipped Herb Cream Cheese, Pickled Red Onions and Cornichons 14.
Cinnamon Apple Brioche French Toast Sticks, Vanilla Whipped Cream and Crunchy Almond Granola 16.
Avocado Toast, Cara Cara Orange, Shaved Radish and Pistachio, Spiced Goat Cheese Whip and Fresh Basil 15.
Warm Miniature Chocolate Croissants, Whipped Nutella, Coffee Caramel and Candied Hazelnuts 15.
Sunday Best Cheese Collection, Candied Nuts, Honey, Fresh Berries and House Lavash Crackers 20.
Fresh Baked, Gluten-Free Banana-Chocolate Chip Muffins, Pecan Streusel, Caramel and Whipped Butter 14.
Thai Cucumber Salad, Red Onion and Mint, Sesame Chili Vinaigrette and Soy Candied Peanuts 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 26.
Eggs Royale: Smoked Salmon Benedict, Poached Eggs, Lemon-Dill Hollandaise, Our English Muffin, Crispy Potatoes and Greens 25.
Buttermilk Fried Chicken & Waffle, Fresh Orchard Apples, Hot Honey Drizzle, Maple Sage Scented Gravy and Chive 24.
Freshly Griddled 'Bananas Foster' Pancakes, Warm Banana Brown Sugar Syrup, Vanilla Buttercream and Candied Pecans 22.
Farmer's Frittata: Broccoli & Cheddar Frittata, Basil, Scallion, Savory Bacon-Onion-Molasses Jam and Crispy Potatoes 24.
Farm Fresh Egg Omelette, Local Mushrooms, Hearty Spinach, Herbs, Alpine Cheeses, Crispy Potatoes and Greens 23.
Brunch Smashburger, Juicy Seasoned Double Patties, Talula's Secret Sauce, Pepper Jack Cheese, Shredduce and Crispy Potatoes 24.
'The Local Brunch', Cheesy Scrambled Farm Eggs, Bacon, Crispy Fried Potatoes and Cheddar-Chive Biscuit 23.

SIDES

- Fresh Baked Brioche Toast and Butter 5.
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 10.
Single Pancake Or Waffle with Local Maple Syrup 10.

SWEET NOTHINGS

- Meyer Lemon Soufflé Cake, Raspberry Sorbet, Lemon Curd and Poppyseed Shortbread 13.
Warm Banana Bread Pudding, Bourbon Ice Cream, Vanilla Maple and Candied Walnuts 13.
Apple Cider Doughnuts, Whipped Cream, Cider Caramel and Apple Pie Spiced Sugar 13.
Wildflower Honey Crème Brûlée, Burnt Sugar, Vanilla Custard and Pistachio-Orange Shortbread Cookies 13.
S'mores Sensation, Chocolate Pot de Crème, Toasted Marshmallow and 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.

REVIVE

FRESH ORANGE OR CARROT JUICE 7.

FRESH CARROT-ORANGE BLEND 7.

LA COLOMBE FRENCH PRESS COFFEE

Small Serves 1-2 8. Large Serves 3-4 14.

LA COLOMBE COLD BREW 8.

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 SICILIAN 16.

Talula's Blood-Orange Gimlet...
Aromatic Gin, Italian Blood Orange, Fresh Lime and Agave

THE OVER ACHIEVER 18.

Our Espresso Martini, Local Espresso, Vodka, Brown Sugar.
Served Ice-Cold and Frothy

THE WANDERER 16.

Mango Margarita... Silver Tequila, Mango, Lime,
Agave and Sweet Smoked Paprika Rim
...make it spicy?

THE BUTCHER BLOODY MARY 16.

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

THE HAPPY CAMPER 16.

Kentucky Bourbon Smash...
Bourbon, Pear, Honey, Thyme and Lemon

THE BEEKEEPER 16.

Lemon-Ginger Spiced Moscow Mule...
Local Vodka, Lemon, Abundant
Ginger, and Honey

THE BOTANIST 17.

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

THE TREEHUGGER 20.

Locally Sourced 'Perfect' Maple Manhattan...
Talula's Exclusive Single Barrel Aged Dad's Hat Rye, Brandy,
Black Walnut Bitters, Pennsylvania Maple, Served Up

THE PERFECTIONIST 12.

ZERO-PROOF...Refreshing Bittersweet Spritz...
Wilfred's Botanical Aperitif, Noughty Alcohol-Free Bubbly,
Fresh Citrus, Lavender and Rosemary

WINE

BY THE GLASS

SPARKLING

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

WHITE

Montefresco Pinot Grigio 2023 Veneto, IT 14/68.
Las Lilas Vinho Verde 2023 Ponte da Barca, PT 15/72.
Domaine de La Rochette Sauvignon Blanc 2023 Touraine, FR 16/78.
Decoy Chardonnay 2023 Sonoma, CA 17/80.

ROSÉ

ZaZa Rosé 2022 Campo de Borja, SP 15/72.

RED

Charlotte Louis Pinot Noir 2022 Rogue Valley, OR 16/78.
Tilia Malbec 2023 Mendoza, AR 15/72.
La Tour de Gatigne Syrah 2023, Languedoc, FR 16/78.
Aviary Vineyards Cabernet Sauvignon 2022, Napa Valley, CA 18/90.

BY THE BOTTLE

SPARKLING

Laurent-Perrier 'Harmony' Demi-Sec Champagne Tours-sur-Marne, FR 145.
Delicate notes of honey and vanilla, an excellent pairing for
sweet and savory dishes

WHITE

Galen Glen 'Vinology' Grüner Veltliner, 2022 Lehigh Valley, PA 78.
A local gem, juicy and delicate with notes of passionfruit and ripe pear

Cuaison Sauvignon Blanc 2022 Napa Valley, CA 98.
Fresh acidity with bright notes of lemon verbena and lychee

ROSÉ

Elicio Rosé 2023 Mediterranee, FR 78.
Bright Pink, flavors of fresh raspberry and heady florals
Mirabeau X Rosé 2023 Coteaux d'Aix-en-Provence, FR 78.
Airy and mouthwatering with bright notes of orchard peach & citrus

BEER

Sly Fox Helles Golden Lager, PA 4.9% (easy drinking) 7.
Allagash Brewing Co. Allagash White, ME 5.2% 9.
Lagunitas Brewing Co. IPA, CA 6.2% 8.
Two Robbers 'Cara Cara' Vodka + Soda, PA 4.5% 9.

Downeast Cider (seasonal selection), MA 5.1% 8.
Rogue Dead Guy Ale, OR 6.8% 9.
Broad Street Brewing Hey Yo Hazy IPA, PA 6.4% 12.
Athletic Brewing Run Wild IPA, CT (Non-Alcoholic) 8.