

TALULA'S GARDEN WASHINGTON SQ. PHILADELPHIA

MAY 2022

STARTERS

- Candied Bacon Strips, Sweet and Spicy Sriracha Glaze (4) 12.
Fresh Baked Miniature Cinnamon Bun Scones, Cream Cheese Icing, and Salted Caramel Sauce 14.
Warm Blueberry Ricotta Blintzes, Candied Almonds, Lavender Scented Fresh Blueberry Sauce & Mint 14.
Fresh Baked, Gluten-Free Raspberry Muffins, Pecan Streusel, Lemon Curd and Whipped Butter 13.
Miniature Warm Chocolate Croissants, Whipped Nutella Spread, and Chocolate Sauce 14.
Marinated Cucumbers, Oregano Vinaigrette, Feta, Sun-Dried Tomato, Pickled Red Onion and Dill 8.
Avocado Toast, Cara Cara Orange, Shaved Radish & Pistachio, Spiced Goat Cheese Whip, and Fresh Basil 14.
Tricolore... Salad of Italian Greens, Red Wine Marinated Cherries, Shaved Parmesan, Hazelnuts and Shallot-Herb Vinaigrette 16.
'Bananas Foster' French Toast Sticks, Brown Sugar Whip, Spiced Rum Sauce and Candied Pecans 16.
Spring Cheese Collection, Candied Nuts, Honey, Fresh berries, and House Lavash Crackers 20.
Mushroom Soup, Local Mushrooms, Miso, Herbs, Alliums, Brioche Croutons, Whipped Garlic & Thyme Creme 15.

BRUNCH

- Southern Style Shrimp & Grits, Sweet Gulf Shrimp, White Georgia Grits, Rich Shrimp Sauce, Onions and Peppers 25.
Beet Cured Salmon Gravlax, Toasted Brioche, Herb Cream Cheese, Pickled Onion, Capers and Greens 22.
Buttermilk Fried Chicken And Waffle, Maple Sage Gravy, and Hot Honey Drizzle 24.
Strawberry Pancakes, Fresh Strawberries, Strawberry Syrup, Whipped Crème Fraîche, 'Shortcake' Crumble 22.
'The Local Brunch', Scrambled Farm Eggs, Bacon, Crispy Fried Potatoes, and Cheddar-Chive Biscuit 22.
Alpine Omelet, Fresh Farm Eggs, Creamy Mushrooms, Spinach, Gruyere Cheese, Crispy Potatoes and Greens 22.
SoCal Brunch Burger, Juicy Brisket Burger, Guacamole, Queso Fresco, Pickled Red Onion, Fried Egg and Potatoes 24.
'Green Eggs' ...Benedict, Sliced Country Ham, Kale Pesto Hollandaise, Housemade English Muffin and Lettuce Salad 24.

SIDES

- House Made Brioche Toast & Butter 4.
Fresh Baked Cheddar-Chive Biscuit and Salted Honey Black Pepper Butter 4.
Creamy Corn Grits With Maple Butter 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

- Warm 'Banana-Rum Blondie,' Cinnamon Blondie, Banana Ice Cream, Salty Walnuts, Rum Caramel 13.
Chocolate & Coffee, Chocolate Mousse 'Bar,' Salty Pretzel Crust, Coffee Ice Cream and Vanilla Whip 12.
Key Lime Soufflé Cake, Creamy Graham Ice Cream and Crushed Lime Zest Meringue 12.

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. 05/13/22

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 PILOT 9.

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

THE ARTIST 14.

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

THE GAMBLER 16.

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

THE WORKAHOLIC 16.

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

THE BOTANIST 15.

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

THE FROZÉ CONNOISSEUR 15.

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

THE BEEKEEPER 15.

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

THE BUTCHER BLOODY MARY 15.

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

WINE

BY THE GLASS

SPARKLING

Bisol Jeio Prosecco Rosé 2020 Veneto, IT 15/68.
St. Kilda Brut Sparkling Cuvée NV Riverina, AU 15/68.

WHITE

Montefresco Pinot Grigio 2020 Veneto, IT 14/68.
Domaine Creusserome Chardonnay 2018 Viré-Clessé, FR 17/80.
Sandy Cove Sauvignon Blanc 2021 Marlborough, NZ 15/70.
Il Cuore Chardonnay 2019 Mendocino, CA 16/75.

ROSÉ

Oppenauer Rose 2020 Weinviertel, AT 15/88. (1L)

RED

Battle Creek Cellars Pinot Noir 2020 Dundee, OR 16/78.
MDZ Malbec 2020 Mendoza, AR 14/68.
Cuvée Julien Grenache 2018 Côtes du Rhone, FR 15/70.
Daou Vineyards Cabernet Sauvignon 2020 Paso Robles, CA 18/90.

BY THE BOTTLE

WHITE

Quinta de Santa Teresa 2019 Vinho Verde, PT 66.
All-natural and organic, notes of citrus and minerality

Prima Piuma Monferrato Bianco 2020 Piemonte, IT 78.
Bright and refreshing with crisp notes of summer fruit

Cuvaison Sauvignon Blanc 2020 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

RED

Chateau Haut-Grelot Merlot-Cabernet Sauvignon 2018
Blaye Côtes de Bordeaux, FR 70.
Rich, ripe red and black fruit, supple tannins, a hint of vanilla

Chono Carmenere 2019 Valle de Colchagua, CL 68.
Velvety smooth, dark berries, a touch of earth and spice

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.

Yards Brewing Co. Pynk, PA 5.5% 8.
(tart, light-bodied, berry ale)

Downeast Strawberry Cider, 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 6.5% PA 8.