

TALULA'S GARDEN WASHINGTON SQ. PHILADELPHIA

JUNE 2022

BEGINNINGS

The Master Class...Six Artisan Cheeses
Candied Nuts, Honey, House-Made Jam and A Little Lesson Plan 25.

Fresh Baked Cheddar-Chive Biscuits and Salted Honey Black Pepper Butter 8.

Mushroom Soup, Local Mushrooms, Miso, Herbs, Alliums, Brioche Croutons, Whipped Garlic & Thyme Creme 15.

Tricolore... Salad of Italian Greens, Red Wine Marinated Cherries, Shaved Parmesan, Hazelnuts and Shallot-Herb Vinaigrette 16.

Meatballs al Forno...Oven Baked Meatballs, Pomodoro Sauce, Parmesan, Garlic, Oregano and Garlic Bread 18.

Tuna Crudo, Slivered Sugar Snap & Snow Peas, Wasabi-Basil Vinaigrette, Fresh Lemon and Sunflower Sesame Crumble 22.

Fresh Baked Artichoke & Spinach 'Pizza,' Black Pepper Parmesan Fondue and Drizzled Red Wine-Oregano Vinaigrette 18.

Handmade Ricotta Ravioli, Fresh Lancaster Asparagus Sauce, Truffle-Citrus Breadcrumbs, Pickled Radish and Asparagus 23.

ENTRÉES

Roasted Chicken & Gnocchi, Crispy Spatchcock Chicken, Truffle and Tarragon 'Gravy,' Brown Butter Gnocchi, Lemon Brûlée 34.

Slow Roasted Pennsylvania Suckling Pig & Crispy Skin, Southern Collard Greens, Pork Brodo and Peach-Pepper Chutney 38.

Searred Sea Scallops and Gulf Shrimp, Lemon Risotto, Early Zucchini and Squash, Jalapeño, Preserved Lemon-Caper Vinaigrette 36.

Pan-Roasted Salmon, Whipped Potato, Watercress, Lemon, Chive Beurre Blanc, Baby Carrots, Shallot-Herb Vinaigrette 34.

Mediterranean Branzino, Charred Romaine, Confit of Cherry Tomatoes, Capers, Fennel, Chickpeas, Rosé Shallots & Bagna Càuda 36.

Lamb Bolognese, Fresh Rosemary Pappardelle, Basil Ricotta, Summer Tomato Sauce of Lamb, Spinach & Italian Breadcrumbs 33.

Pennsylvania Beef Short Rib, Parmesan Polenta, Smoked Red Onion, Braised Escarole, Aged Balsamic-Red Wine Jus 42.

Seasonal Vegan Curry.. Asparagus, Shiitake, Spring Onion, Bulgur, Quinoa, Coconut Curry, Basil and Sesame Crisps 28.

SIDES

Southern Style Collard Greens Braised with Tabasco & Wildflower Honey 8.

Roasted Beets, Walnuts, Herbs, Ricotta and Orange Zest 8.

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

Crispy Kennebec Potato 'Frites,' Malt Vinegar Aioli, and Herbs 8.

SWEET NOTHINGS

Key Lime Soufflé Cake, Creamy Graham Ice Cream and Crushed Lime Zest Meringue 12.

Warm Summer Berry and Nectarine Galette, Fresh Churned Buttermilk Ice Cream and Wildflower Honey 13.

'Banana-Rum Blondie,' Warm Cinnamon Blondie, Banana Ice Cream, Salty Walnuts, Rum Caramel 13.

Lavender-Honey Crème Brûlée & Our Fresh Baked Lemon Scented Madeleine 12.

Chocolate & Coffee, Chocolate Mousse 'Bar,' Salty Pretzel Crust, Coffee Ice Cream and Vanilla Whip 12.

EXECUTIVE CHEF CHARLES PARKER

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

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 DREAMER 16.

Gin & Limoncello Martini...Tuscan Fig Syrup, Limoncello,
Aromatic Gin, Shaken and Served Straight Up

THE TROUBLEMAKER 16.

Strawberry-Lime Margarita...Silver Tequila, Fresh Strawberry,
Lime, Spiced Salt Rim
make it spicy?

THE WORKAHOLIC 16.

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

THE BOTANIST 16.

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

THE GAMBLER 16.

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

THE FROZÉ CONNOISSEUR 15.

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

THE BEEKEEPER 15.

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

THE GODFATHER 20.

Talula's Exclusive Single Barrel Aged Dad's Hat Rye Old Fashioned
with Citrus Oil and Warm Spices

WINE

BY THE GLASS

SPARKLING

Bisol Jeio Prosecco Rosé 2020 Veneto, IT 16/78.
St. Kilda Brut Sparkling Cuvée NV Riverina, AU 15/70.
Weibel 'Sparkling Almond' (demi-sec) NV Lodi, CA 14/68.

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.
Decoy Chardonnay 2020 Sonoma, CA 17/80.

ROSÉ

Mirabeau 'Belle Année' Rose 2020 Provence, FR 16/78.

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
Cuvaision Sauvignon Blanc 2018 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

Fossil & Fawn 'Do Nothing' Unfiltered Blend 2021
Willamette Valley, OR 110.
Bright, juicy and playful with notes of red fruit & rocky earth
Chono Carmenere 2019 Valle de Colchagua, CL 68.
Velvety smooth, dark berries, a touch of earth and spice
Peirano Estate Heritage Merlot 2016 Lodi, CA 78.
Hand-harvested, Bordeaux style merlot with ripe blackberry expression

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.