

TALULA'S GARDEN WASHINGTON SQ. PHILADELPHIA

MAY 2023

STARTERS

- Candied Bacon Strips, Sweet and Spicy Sriracha Glaze (4) 12.
Spring Forager's Ramp Soup, Wild Spring Onions, Potato, Leeks, Watercress-Lemon Pistou and Brioche Croutons 15.
Buttercrunch Lettuce Salad, Strawberries and Fresh Cucumber, Pecorino, Pine Nuts, Black Pepper & Honey Vinaigrette 16.
Spring Cheese Collection, Candied Nuts, Honey, Fresh berries, and House Lavash Crackers 20.
Fresh Baked Carrot Cake Scones, Coconut Caramel, Whipped Cream Cheese Icing and Candied Pecans 14.
Avocado Toast, Cara Cara Orange, Shaved Radish & Pistachio, Spiced Goat Cheese Whip, and Fresh Basil 15.
French Toast Sticks, Strawberry-Rhubarb Sauce, White Chocolate Whipped Cream & Crunchy Vanilla Almonds 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, Maple Sage Scented Gravy, Chives and Talula's Hot Honey Drizzle 24.
Freshly Griddled Lemon & Blackberry Buttermilk Pancakes, Lemon Buttercream and Fresh Blackberry Maple Syrup 22.
The Local Brunch', Cheesy Scrambled Farm Eggs, Bacon, Crispy Fried Potatoes, and Cheddar-Chive Biscuit 22.
Local Asparagus and Cheddar Omelette, Sweet Red Peppers, Basil, Spring Onion Dust, Crispy Potatoes and Greens 23.
Tex-Mex Brisket & Sweet Potato Hash, Fried Egg, Pickled Onion, Poblano, Salsa Verde, Cilantro and Tortilla Crisps 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

- Fresh and Hot Zeppole...Italian Style Ricotta Donuts, Coffee Caramel Sauce and Whipped Cream 13.
Warm Brownie-Cookie Dough 'Brookie' Skillet, Peanut Butter Whiskey Ice Cream, Salted Peanuts 13.
Tangy Spring Cheesecake, Graham Cracker Crust, Whipped Cream and Strawberry-Prosecco Sauce 12.
Honey Chamomile Crème Brûlée and Our Freshly Baked Lemon Scented Madeleine 13.
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.

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 Suga

THE ARTIST 15.

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

THE DREAMER 16.

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

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.

Ginger Spiced Moscow Mule...
Local Vodka, Lemon, Abundant Ginger, and 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 2021 Veneto, IT 14/68.
Domaine Creusserome Chardonnay 2020 Viré-Clessé, FR 17/80.
Sandy Cove Sauvignon Blanc 2022 Marlborough, NZ 16/78.
Decoy Chardonnay 2021 Sonoma, CA 17/80.

ROSÉ

Cochonnet Rosé 2021 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 2018 Chablis, FR 92.
Notes of crisp white flowers and fresh minerality
Cuvaision Sauvignon Blanc 2021 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.