

# TALULA'S GARDEN WASHINGTON SQ. PHILADELPHIA

**MARCH 2023**

## **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.  
Leek, Watercress and Potato Soup, Drizzled Lemon Pepper Oil, Parmesan and White Truffle Scented Popcorn 15.  
Buttercrunch Lettuce Salad, Strawberries and Fresh Cucumber, Pecorino, Pine Nuts, Black Pepper & Honey Vinaigrette 16.  
Meatballs al Forno...Oven Baked Meatballs, Pomodoro Sauce, Parmesan, Garlic, Oregano and Garlic Bread 18.  
Tuna Tartare, Spicy Chili-Garlic Crisp Aioli, Charred Scallion-Ginger Vinaigrette, Snap Peas, Mint, Cilantro & Crispy Shallots 22.  
Brussels, Bacon & Burrata 'Toast,' Griddled Ciabatta, Handmade Burrata, Maple Glazed Brussels Sprouts & Bacon Jam 20.  
Handmade Goat Cheese Ravioli, Kennett Square Mushrooms, Tangy Creme Fraiche, Arugula and Sage Scented Breadcrumbs 24.

## **ENTRÉES**

Seared Salmon, Winter Farro, Pistachios, Honey Glazed Beets, Turnips, Golden Raisins, Kale Crisps & Pomegranate Vinaigrette 35.  
Roasted Chicken & Gnocchi, Crispy Spatchcock Chicken, Truffle and Tarragon 'Gravy,' Brown Butter Gnocchi, Lemon Brûlée 34  
Lamb Bolognese, Fresh Rosemary Pappardelle, Basil Ricotta, Fragrant Tomato Sauce of Lamb, Spinach & Italian Breadcrumbs 33.  
Smoked Pork Belly, Roasted Honeycrisp, Miso-Brown Butter, Baby Bok Choy, Ginger Lime Vinaigrette, Togarashi Peanuts 36.  
Seared Sea Scallops and Gulf Shrimp, Meyer Lemon Risotto, Roasted Cauliflower, Pickled Jalapeño, Shallot-Caper Vinaigrette 36.  
Mediterranean Branzino, Late Harvest Tomato-Fennel Broth, Sardinian Couscous, Autumn Broccoli, Lemon and Garlic Escabeche 36.  
Pennsylvania Beef Short Rib, Parmesan Polenta, Smoked Red Onion, Braised Escarole, Aged Balsamic-Red Wine Jus 44.  
Go Vegan...Whole Roasted Red Curry Acorn Squash, Autumn Grains, Cauliflower, Shitake, Saffron, Herbs, Spices & Cashew 30.

## **SIDES**

Roasted Baby Bok Choy, Ginger Lime Dressing & Togarashi Peanut Crumble 8.  
Ruby Beets, Orange Balsamic, Whipped Goat Cheese & Ricotta, Pistachio 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.  
Crispy Brussels Sprouts and Fresh Honey Crisp Apples, Maple Gastrique 8.  
Fresh Baked Cornbread with Pepper Jack & Slivered Scallion, Chipotle Honey Butter 6.

## **SWEET NOTHINGS**

Key Lime Soufflé Cake, Creamy Graham Ice Cream and Crushed Lime Zest Meringue 12.  
Warm Honeycrisp Apple Tart Tatin, Buttery Puff Pastry and Spiced Rum Ice Cream 13.  
Fresh and Hot Zeppole...Italian Style Ricotta Donuts, Coffee Caramel Sauce and Whipped Cream 13.  
Honey Chamomile Crème Brûlée and Our Freshly Baked Lemon Scented Madeleine 13.  
Warm Dark Chocolate Brownie Skillet, Almond Ice Cream, Bright Cherry Sauce and Crispy Feuilletine 13.

### **EXECUTIVE CHEF CHARLES PARKER**

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

# COCKTAILS

## **THE PILOT** 10.

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

## **THE ARTIST** 15.

The Artist 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 INFLUENCER** 16.

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

## **THE WORKAHOLIC** 16.

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

## **THE BOTANIST** 17.

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

## **THE HAPPY CAMPER** 16.

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

## **THE FROZÉ CONNOISSEUR** 15.

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

## **THE TREEHUGGER** 20.

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

## **THE BEEKEEPER** 15.

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

# WINE

## **BY THE GLASS**

### **SPARKLING**

Ca Furlan 'Cuvee Mariana' Prosecco Rosé NV Veneto, IT 16/78.  
Poema Cava Brut NV Penedès, SP 15/72.  
Weibel 'Sparkling Almond' (demi-sec) NV Lodi, CA 15/72.

### **WHITE**

Montefresco Pinot Grigio 2021 Veneto, IT 14/68.  
Domaine Creusserome Chardonnay 2018 Viré-Clessé, FR 17/80.  
Sandy Cove Sauvignon Blanc 2022 Marlborough, NZ 16/78.  
Decoy Chardonnay 2021 Sonoma, CA 17/80.

### **ROSÉ**

Rosé Naturelle, Jenny & Francois 'Gaspard', Loire, FR 2021 16/78.

### **RED**

'The Pinot Project' Pinot Noir 2020 Central Coast, CA 16/78.  
Astica Malbec 2022 Cuyo, AR 14/68.  
Cuvée Julien Grenache 2018 Côtes du Rhone, FR 15/72.  
Daou Vineyards Cabernet Sauvignon 2021 Paso Robles, CA 18/90.

## **BY THE BOTTLE**

### **WHITE**

Lagar de Indra Albariño 2021 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

Cuvaison 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

### **RED**

Honig Cabernet Sauvignon 2019 Napa Valley, CA 140.  
Luscious and balanced, with toasty oak and a long finish  
  
Chono Carmenera 2020 Valle de Colchagua, CL 68.  
Velvety smooth, dark berries, a touch of earth and spice  
  
Peirano Estate Heritage Merlot 2020 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.

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.

South County Brewing Co. 10.  
Sound Machine XPA, PA 6.8% (16oz.)