

**TALULA'S
GARDEN**
WASHINGTON SQ.
PHILADELPHIA

MAY 2024

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.

- Kennett Square Mushroom Soup, Sweet Leeks, Miso, Fried Brioche Croutons, Savory Thyme Whip and Parmesan 15.
Dandelion and Baby Romaine Caesar, Sweet & Savory Fig and Parmesan Dressing, Lemon Scented Sourdough Croutons 16.
Colorful Beet, Fresh Orange & Whipped Ricotta Salad, Peppery Arugula and Toasted Almond-White Balsamic Vinaigrette 17.
Ricotta Gnudi, Arugula, Basil & Dill Pesto, Spring Onion Vinaigrette, Parmesan, Slow Roasted Cherry Tomatoes 22.
Meatballs al Forno...Oven Baked Meatballs, Pomodoro Sauce, Parmesan, Garlic, Oregano and Garlic Bread 18.
Roasted Spring Asparagus & Burrata, Crispy Pancetta, Black Truffle Emulsion, Balsamic, Watercress, Pickled Shallot 20.
Tuna Tartare, Spicy Chili-Garlic Crisp Aioli, Charred Scallion-Ginger Vinaigrette, Snap Peas, Mint, Cilantro & Crispy Shallots 22.
Hot Artichoke, Leek and Spinach Cast Iron Dip, Crunchy Garlic Breadcrumbs, Fresh Lemon, Olive Oil Crostini 18.

ENTRÉES

- Seared Salmon, Farro, Pistachios, Honey Glazed Beets, Golden Raisins, Kale Crisps & Candied Lemon-Herb 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.
Pork 'Marsala,' Pan-Roasted Pork Chop, Buttery Whipped Potatoes, Savory Exotic Mushrooms and Marsala Wine Sauce 38.
Seared Sea Scallops & Fresh Gulf Shrimp, Lemon Scented Risotto, Sauté of Leeks and Sweet Peppers, Black Olive Vinaigrette 38.
Crispy Branzino & Cauliflower, Bulgur, Kale, Lemon and Honey Beurre Blanc Sauce, Herbs and Sesame Za'tar Spice 36.
Black Angus Sliced Strip Steak Spiced Peppercorn Crust, Crispy Fried & Smashed Potatoes, Charred Onion Aioli & Chimichurri 46.
Handmade Ricotta Ravioli, Tomato Mascarpone Sauce, Roasted Zucchini, Basil, Garlic Sofrito and Crispy Squash Blossom Petals 30.
Vegan Yellow Curry of Zucchini, Squash, Cauliflower, Quinoa, Lentils, Cilantro, Mint, Ginger, Lime & Crispy Fried Chickpeas 30.

SIDES

- Buttery Whipped Potatoes, Rosemary and Smoked Sea Salt Butter 8.
Marinated Cucumbers, Oregano Vinaigrette, Feta, Sun-Dried Tomato, Pickled Red Onion and Dill 8.
Crispy Fried & Smashed Potatoes, Charred Onion Aioli 8.
Fresh Baked Cornbread with Pepper Jack & Slivered Scallion, Chipotle Honey Butter 7.
Charred Cabbage, Roasted Apples, Szechuan Lime Soy Glaze, Scallion and Togarashi Peanuts 8.

SWEET NOTHINGS

- Meyer Lemon Soufflé Cake, Raspberry Sorbet, Lemon Curd and Poppyseed Shortbread 13.
Fresh Baked Carrot Cake, Cream Cheese Icing, Ginger Caramel and House-made Butter Pecan Ice Cream 14.
Hot, Fresh Doughnuts, Huckleberry Sauce, Lemon Scented Whipped Cream and Rose Petal Sugar 13.
Wildflower Honey Crème Brûlée, Burnt Sugar, Vanilla Custard, Pistachio-Orange Shortbread Cookies 13.
S'mores Sensation, Chocolate Pot de Crème, Toasted Marshmallow, 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.

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 FLORIST 16.
Our Peachy Take on the Classic Pimm's Cup...
Pimm's No. 1, Combiér Pêche De Vigne, Local Gin,
Lemon & Ginger

THE WORKAHOLIC 17.
Crater Lake Hazelnut Espresso White Russian...
Orange Bitters and Sea Salt

THE WANDERER 16.
Mango Margarita... Silver Tequila, Mango, Lime,
Agave, Sweet Smoked Paprika Rim
...make it spicy?

THE HAPPY CAMPER 16.
Kentucky Bourbon Smash...
Bourbon, Pear, Honey, Thyme, Lemon

THE BEEKEEPER 15.
Lemon-Ginger Spiced Moscow Mule...
Local Vodka, Lemon, Abundant Ginger, and Honey

THE BOTANIST 17.
Lavender Sbagliato Spritz...
Aperol, Lillet, Lavender, Bubbles

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 PERFECTIONIST 10.
ZERO-PROOF...Refreshing Bittersweet Spritz...
Wilfred's Botanical Aperitif, Naughty Alcohol-Free Bubbly,
Fresh Citrus, Lavender & Rosemary

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 2022 Veneto, IT 14/68.
Las Lilas Vinho Verde 2022 Ponte da Barca, PT 15/72.
Palissade Sauvignon Blanc 2022 Curicó Valley, CL 14/68.
Decoy Chardonnay 2022 Sonoma, CA 17/80.

ROSÉ

Chermette 'Les Griottes' Beaujolais Rosé 2022 Beaujolais, FR 16/78.

RED

'The Pinot Project' Pinot Noir 2021 Central Coast, CA 16/78.
Astica Malbec 2022 Cuyo, AR 14/68.
La Tour De Gaigne Syrah 2022, Languedoc, FR 15/72.
Daou Vineyards Cabernet Sauvignon 2022 Paso Robles, CA 18/90.

WINE

BY THE BOTTLE

SPARKLING

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

WHITE

Galen Glen 'Vinology' Grüner Veltliner, 2022 Lehigh Valley, PA 78.
A local gem, juicy & delicate with notes of passionfruit and ripe pear
Cuvaision Sauvignon Blanc 2022 Napa Valley, CA 98.
Fresh acidity with bright notes of lemon verbena & lychee

ROSÉ

Elicio Rosé 2021 Mediterranean, FR 78.
Bright Pink, flavors of fresh raspberry and heady florals

RED

Frog's Leap Zinfandel 2021 Napa Valley, CA 140.
Exuberant & complex with notes of blackberry, juniper and a hint of vanilla
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.

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.
Troegs Grand Cacao Stout, PA 6.5% 8.

Athletic Brewing Run Wild IPA, CT (Non-Alcoholic) 7.