

**TALULA'S  
GARDEN**  
WASHINGTON SQ.  
PHILADELPHIA  
**NOVEMBER 2024**

**BEGINNINGS**

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

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Fresh Baked Cheddar-Chive Biscuits and Salted Honey Black Pepper Butter 8.  
Carrot Ginger Soup, Vadouvan Curry Spices, Coconut, Lime, Mint, Basil and Puffed Rice Crisps 15.  
Pear & Goat Cheese Salad, Greens, Crimson Pears, Red Onion Jam, Goat Cheese Croquettes, Pecan-Rosemary Crumble 16.  
Colorful Beet, Fresh Orange & Whipped Ricotta Salad, Peppery Arugula and Toasted Almond-White Balsamic Vinaigrette 17.  
Hand-Rolled Ricotta Gnudi, Crispy Brussels Sprout Leaves, Apple Cider Scented Brown Butter and Shaved Parmesan 20.  
Meatballs al Forno...Oven Baked Meatballs, Pomodoro Sauce, Parmesan, Garlic, Oregano and Garlic Bread 18.  
Crispy Lamb Brisket, Honey-Harissa Glaze, Spiced Eggplant Baba Ghanoush, Pomegranate and Crumbled Feta Cheese 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**

Searched Salmon, Farro, Pistachios, Honey Glazed Beets, Golden Raisins, Kale Crisps & Candied Lemon-Herb Vinaigrette 35.  
Tuscan Short Rib and Parmesan Polenta, Smoked Red Onion and Escarole, Basil, Oregano, Balsamic Glaze and Red Wine Jus 46.  
Roasted Chicken & Gnocchi, Crispy Spatchcock Chicken, Truffle and Tarragon 'Gravy,' Brown Butter Gnocchi, Lemon Brûlée 35.  
Crisp Duck Confit, Carolina Gold Rice, Sweet Potatoes and Turnips, Duck Liver Purée, Creole Jus, Pickled Turnip Tops 35.  
Searched Sea Scallops & Fresh Gulf Shrimp, Chablis Scented Cauliflower Leek Risotto, Brown Butter Drizzle and Crispy Capers 38.  
Branzino & Brussels, Lemon Scented White Bean Purée, Toasted Garlic-Anchovy-Chili Vinaigrette, Basil Oil and Baby Kale 38.  
Handmade Ricotta Ravioli, Kennett Square Mushroom Sauce, Wilted Swiss Chard, Sage and Rosemary Breadcrumbs 30.  
Smoked Roasted Pork Belly, Sautéed Fall Apples and Delicata Squash, Velvety Onion Soubise and Cranberry Bourbon Glaze 36.  
Vegan Harvest of Autumn Squash, Roasted Local Apples, Mushrooms, Grains, Tahini, Lime, Ginger & Coconut-Sesame Crumb 30.

**SIDES**

Buttery Whipped Potatoes, Rosemary and Smoked Sea Salt Butter 8.  
Thai Cucumber Salad, Red Onion & Mint, Sesame Chili Vinaigrette, Soy Candied Peanuts 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 White Chocolate Blondie, Peppermint Ice Cream and Crushed Candy Cane 14.  
Apple Cider Doughnuts, Whipped Cream, Cider Caramel and Apple Pie Spiced 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.  
Warm Baked Brie, Cranberry-Orange Compote, Rosemary Almonds, Crostini 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 SICILIAN 16.**

Talula's Blood-Orange Gimlet...  
Aromatic Gin, Italian Blood Orange, Fresh Lime & Agave

## **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 'Perfect' 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, Noughty 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 2023 Veneto, IT 14/68.  
Las Lilas Vinho Verde 2023 Ponte da Barca, PT 15/72.  
Domaine De La Rochette Sauvignon Blanc 2023 Loire, FR 16/78.  
Decoy Chardonnay 2023 Sonoma, CA 17/80.

### ROSÉ

Chermette 'Les Griottes' Beaujolais Rosé 2023 Beaujolais, FR 16/78.

### RED

'The Pinot Project' Pinot Noir 2021 Central Coast, CA 16/78.  
Astica Malbec 2023 Cuyo, AR 14/68.  
La Tour De Gaigne Syrah 2023, Languedoc, FR 15/72.  
Aviary Vineyards Cabernet Sauvignon 2022, Napa Valley, CA 18/90.

## WINE

## BY THE BOTTLE

### SPARKLING

Laurent-Perrier 'Harmony' Demi-Sec Champagne Tours-sur-Marne, FR 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 2023 Mediterranee, 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 2022 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.  
Two Robbers 'Cara Cara' Vodka + Soda, PA 4.5% 9.

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

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.