

TALULA'S GARDEN WASHINGTON SQ. PHILADELPHIA

MARCH 2025

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.

Rustic Potato and Leek Soup, Aged Cheddar & Bacon Gougères, Basil-Arugula Pistou, Parmesan and Chervil 15.

Pear & Goat Cheese Salad, Greens, Crimson Pears, Red Onion Jam, Goat Cheese Croquette and Pecan-Rosemary Crumble 16.

Colorful Beet, Fresh Orange & Whipped Ricotta Salad, Peppery Arugula and Toasted Almond-White Balsamic Vinaigrette 17.

Hand-Rolled Ricotta Gnudi, Sweet English Peas, Lemon Scented Brown Butter, Green Garlic Breadcrumbs, Fresh Pea Tendrils 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.

Line Caught Tuna Crudo, Crunchy Kohlrabi, Scallion, Ginger, Cucumber-Basil Vinaigrette, Mint & Crispy Shallots 22.

Hot Artichoke, Leek & Spinach Cast Iron Dip, Crunchy Garlic Breadcrumbs, Fresh Lemon and Olive Oil Crostini 18.

ENTRÉES

Seared Salmon, Farro, Pistachios, Honey Glazed Beets, Golden Raisins, Kale Crisps and Candied Lemon-Herb Vinaigrette 35.

Smoke Roasted Bone-in Pork Chop, Cheddar Grits, Roasted Shishitos, Poblanos, Red Onions and Chipotle Beurre Fondue 42.

Roasted Chicken & Gnocchi, Crispy Spatchcock Chicken, Truffled Spring Onion 'Gravy,' Brown Butter Gnocchi and Lemon Brûlée 36.

Crisp Duck Confit, Carolina Gold Rice, Sweet Potatoes and Turnips, Duck Liver Purée, Creole Jus and Pickled Turnip Tops 35.

Seared 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.

Black Angus Strip Steak, White & Green Asparagus, Herb Salsa Verde, Truffle Aioli, Watercress and Pickled Shallots 52.

Vegan Harvest of Squash, Roasted Local Apples, Mushrooms, Grains, Tahini, Lime, Ginger and Coconut-Sesame Crumb 30.

SIDES

Buttery Whipped Potatoes, Rosemary and Smoked Sea Salt Butter 8.

Thai Cucumber Salad, Red Onion and Mint, Sesame Chili Vinaigrette and Soy Candied Peanuts 8.

House-Perfecting Kennebec Potato Frites, Black Truffle Aioli and Watercress 10.

Fresh Baked Cornbread with Pepper Jack and Slivered Scallion and 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.

Spring Carrot Cake, Cream Cheese Icing, Coconut Sorbet, Candied Pecans and Coconut Caramel 13.

Hot 'Churro Spiced' Donuts, Dulce de Leche Caramel and Whipped Cream 13.

Wildflower Honey Crème Brûlée, Burnt Sugar, Vanilla Custard and Pistachio-Orange Shortbread Cookies 13.

Warm Chocolate Pudding Cake, Cherry Ice Cream, Chocolate 'Magic' Shell and Brandied Cherry Sauce 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 and Agave

THE OVER ACHIEVER 18.

Our Espresso Martini, Local Espresso, Vodka, Brown Sugar.
Served Ice-Cold and Frothy

THE WANDERER 16.

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

THE HAPPY CAMPER 16.

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

THE BEEKEEPER 16.

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

THE BOTANIST 17.

Lavender Sbagliato Spritz...
Aperol, Lillet, Lavender and 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 12.

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

WINE

BY THE GLASS

SPARKLING

Ca Furlan 'Cuvee Mariana' Prosecco Rosé NV Veneto, IT 16/78.
Cune Cava Brut NV Penedès, SP 16/78.

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 Touraine, FR 16/78.
Decoy Chardonnay 2023 Sonoma, CA 17/80.

ROSÉ

ZaZa Rosé 2022 Campo de Borja, SP 15/72.

RED

Charlotte Louis Pinot Noir 2022 Rogue Valley, OR 16/78.
Tilia Malbec 2023 Mendoza, AR 15/72.
La Tour De Gaigne Syrah 2023 Languedoc, FR 16/78.
Aviary Vineyards Cabernet Sauvignon 2022 Napa Valley, CA 18/90.

BY THE BOTTLE

SPARKLING

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

WHITE

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

ROSÉ

Jean-Luc Colombo 'Cape Bleue' Rosé 2022 Méditerranée, FR 72.
Flavors of juicy red berry and watermelon with subtle herbaceous notes

RED

Frog's Leap Zinfandel 2021 Napa Valley, CA 140.
Exuberant and 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 and a subtle herbal finish

BEER

Sly Fox Helles Golden Lager, PA 4.9% (easy drinking) 7.
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.

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.
Athletic Brewing Run Wild IPA, CT (Non-Alcoholic) 8.