

SPECIAL EVENT MENUS

TALULA'S GARDEN

Seasonal American



A LEAFY OASIS IN THE HEART OF THE CITY, TALULA'S GARDEN PAIRS CAREFULLY SOURCED-INGREDIENTS WITH A LIGHT, EUROPEAN-TOUCH TO CREATE A MENU THAT CHANGES WITH THE SEASONS. PARTNER AIMEE OLEXY HAS CURATED THE UPBEAT VIBE, BEAUTIFUL PATIO, SUSTAINABLE SPIRITS, AND THE UNFORGETTABLE CHEESE PROGRAM.

FEATURES

- Available from Sunday Brunch, Lunch or Dinner.
- Semi-private seating for up to 44 guests.
- Restaurant is available for exclusive events of 100 seated or 150 standing.

**TALULA'S
GARDEN**

210 W WASHINGTON SQ
PHILADELPHIA

talulasgarden.com

For more info
contact Meg:

Meg.Torpey

@Starr-Restaurant.com

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267-238-3649

LUNCH



APPETIZERS (CHOICE OF THREE)

CHILLED LOCAL SWEET CORN SOUP

cotija cheese, crunchy corn nuts, pickled corn and peppers

CHILLED TUNA CRUDO OF RAW LINE-CAUGHT ALBACORE

lime salt, summer melons: pickled, fresh, and sauced, mint and basil blossoms

MARINATED HEIRLOOM TOMATO AND SHAVED CELERY SALAD

creamy herb-celery remoulade, and bacon bit breadcrumbs

PLANCHA-SEARED FRESH DIXIE SHRIMP

salad of sweet bi-color corn, bulgur, and nectarines; arugula pesto; and wild purslane

HUDSON VALLEY FOIE GRAS MOUSSE

smoked orchard cherries, candied peanuts, glazed cherry sauce, and fresh baked cornbread

GRASS-FED LANCASTER BEEF TARTARE

horseradish, lemon, grana, housemade crème fraîche, and baguette toasts

PAN ROASTED KENNETT SQUARE MUSHROOMS

creamy parmigiano reggiano, summer basil pesto, and toasted pine nuts

ARTISAN CHEESES

MAIN COURSE (CHOICE OF THREE)

CRISPY BONE-IN BERKSHIRE PORK BELLY

mustard scented shell beans, favas, ramp chimichurri, horseradish, and fresh herbs

SEARED DAY BOAT SCALLOPS

sweet corn and curry sauce, garden squash and zucchini 'succotash,' spiced cashews, and kaffir lime

FRESH CAUGHT LOCAL BLUEFISH

black sesame crust, charred eggplant, sweet and sour kale, tangy raisins, and tahini sauce

SEARED FRESH LOCAL BROOK TROUT

green meadow bacon, new potato and string bean salad, mustard, crème fraîche, and fresh dill

MARINATED AND SPICED BLOCK ISLAND SWORDFISH

summer pipérade sauce, rosemary, orange, & juicy fire roasted tomatoes

CHICKEN UNDER A BRICK

crispy yukon gold potatoes, castelvetro olive, rustic bagnet vert herb-bread-caper sauce

"STEAK & TOMATO"

pan-roasted petit butcher filet, oven roasted heirloom tomatoes, radicchio petals, and salsa verde

LUNCH cont.

**TALULA'S
GARDEN**



DESSERT

SWEET LITTLE RICOTTA DONUTS

warm sugar donuts, plum marmalade, whipped crème fraiche

S'MORES CAKE

house-made marshmallows, smoked ice cream

FIG-MASCARPONE PARFAIT

olive oil cake, rosemary, mascarpone mousse, and balsamic figs

SUMMER FRUIT CROSTADA

nectarine, peach, and blackberry tart, almonds, and peach sorbet

BLUEBERRY UPSIDE DOWN CAKE

sweet corn ice cream, plump blueberries, and mint

CONSTANT CRAVING

chocolate-peanut butter ice cream 'sundae', virginia peanut toffee, salted caramel sauce

\$65.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

***Fishes subject to availability. Vegetables changed seasonally.

BRUNCH one

TALULA'S
GARDEN



LIGHT BEGINNINGS (PLACED ON THE TABLES UPON ARRIVAL)

TALULA'S BAKERY TRIO
TALULA'S RIPE FRUIT PLATE

MAIN COURSE (CHOICE OF FOUR)

FARM EGG FRITTATA

thyme-roasted new potato, sweet shallots, house made smoked mozzarella, torn basil, and fresh pesto

OLD FASHION GRIDDLED BUTTERMILK AND POPPY SEED PANCAKES

toasted almond goat milk brittle, apricot and lemon glaze

"CREOLE BRUNCH"

fresh shrimp, anson mills grits, housemade andouille, collards, poached farm egg and creole sauce

FARM EGG OMELET OF GREEN MEADOW HAM

wilted spring spinach, lancaster pepper jack and house fried potatoes

COUNTRY FILET & BISCUIT, MARINATED PETITE BEEF FILET

dill scented cut biscuit, house potatoes, roasted spring onion black pepper gravy

WARM SWEET RICOTTA CREPES

house-made ricotta, tarragon and orange scented honey, sweet and sour cherry glaze

'BREAKFAST BURGER'

PA fresh ground short rib, fried farm egg, pickled red onion, smoked blue cheese, our house-made sesame bun

ROASTED PORTABELLA BENEDICT

green meadow farm poached eggs, talula's english muffin, spring dandelion pesto and béarnaise sauce

SAVORY BREAKFAST STRUDEL

spring asparagus and field mushrooms, stewed spring onion, gooey fontina, fresh asparagus salad

MIGNARDISES

CHEF'S SELECTION OF LITTLE SWEETS

\$50.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.
Served with Coffee, Decaf Coffee or Hot Tea

BRUNCH two



BEGINNINGS (CHOICE OF FOUR)

TALULA'S BAKERY TRIO

TALULA'S RIPE FRUIT PLATE

WARM SWEET LITTLE RICOTTA DONUTS

sugar dusted huckleberry jam, lemon curd

KEY LIME PIE PARFAIT

lime scented yogurt, graham cracker granola, toasted coconut

SUNDAY BEST

a quintet of brunch perfect farmstead cheeses, local honey, and candied nuts

EARLY SPRING LETTUCE SALAD

easter egg radishes, toasted almonds, shaved shelburne farms cheddar and lemon vinaigrette

"FRIED DUCK PIE"

duck confit turnover, stewed apples and onions, foie gras male syrup, and licorice scented sugar dust

MAIN COURSE (CHOICE OF FOUR)

FARM EGG FRITTATA

thyme-roasted new potato, sweet shallots, house made smoked mozzarella, torn basil, and fresh pesto

FARM EGG OMELET OF GREEN MEADOW HAM

wilted spring spinach, lancaster pepper jack and house-fried potatoes

OLD FASHION GRIDDLED BUTTERMILK AND POPPY SEED PANCAKES

toasted almond goat milk brittle, apricot and lemon glaze

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fresh shrimp, anson mills grits, housemade andouille, collards, poached farm egg and creole sauce

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house-made ricotta, tarragon and orange scented honey, sweet and sour cherry glaze

'BREAKFAST BURGER'

PA fresh ground short rib, fried farm egg, pickled red onion, smoked blue cheese, our house-made sesame bun

COUNTRY FILET & BISCUIT

marinated petite beef filet, dill scented cut biscuit, house potatoes, roasted spring onion black pepper gravy

ROASTED PORTABELLA BENEDICT

green meadow farm poached eggs, talula's english muffin, spring dandelion pesto and béarnaise sauce

MIGNARDISES

CHEF'S SELECTION OF LITTLE SWEETS

\$55.00 PER PERSON*

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BRUNCH additions

TALULA'S
GARDEN



LITTLE SIDES

MARINATED BEETS almonds, orange, and ricotta 8.

FRIED NEW POTATOES leeks and farmhouse cheddar 7.

“CREAMED CAULIFLOWER” fontina mornay, nutmeg, breadcrumbs 7.

BUTTERY BISCUIT AND HONEY GLAZED BLACK PEPPER BACON 6.

BACON 3.

SAUSAGE 3.

SCRAPPLE 3.

SWEETS

SWEET LITTLE RICOTTA DONUTS 11.00

warm sugar donuts, plum marmalade, whipped crème fraiche

S'MORES CAKE 11.00

house-made marshmallows, smoked ice cream

FIG-MASCARPONE PARFAIT 10.00

olive oil cake, rosemary, mascarpone mousse, and balsamic figs

SUMMER FRUIT CROSTADA 10.00

nectarine, peach, and blackberry tart, almonds, and peach sorbet

BLUEBERRY UPSIDE DOWN CAKE 10.00

sweet corn ice cream, plump blueberries, and mint

CONSTANT CRAVING 10.00

chocolate-peanut butter ice cream 'sundae', virginia peanut toffee, salted caramel sauce

DINNER



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DINNER cont.



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CONSTANT CRAVING

chocolate-peanut butter ice cream 'sundae', virginia peanut toffee, salted caramel sauce

COFFEE, DECAF COFFEE OR HOT TEA

\$85.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

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ADDITIONAL MENU OPTIONS

CHEESE TASTING (CHOICE OF THREE or LET US CHOOSE SEASONALLY FOR YOU)

Clyde Weaver Cheddar (Cow, Canada)

Artesano Rosemary Manchego (Sheep, SP)

Cypress Grove "Purple Haze" (Goat, CA)

Bucheron (Goat, FR)

Saint Agur Bleu (Cow, FR)

Comte Marcel Petit (Cow, FR)

"Vintage" Gouda (Cow, NL)

\$12 PER PERSON

LITTLE VEGETABLE DISHES (SERVED FAMILY STYLE)

Charred Summer String Beans, Pickled and Roasted Kennett Mushrooms

Crispy Yukon Gold "Potato Skins", Lemon, Scallion, Crème Fraîche, and Bottarga

Fresh Cucumbers & Dill, Red Onion, Snap Peas, Radish, and Pickled Peppers

Charred Broccoli, Our Piri Piri Pepper Sauce, & Crunchy Breadcrumbs

Marinated Beets, Almonds, Herbs, Citrus and Talula's Ricotta

\$8 PER PERSON, SELECT 3