

BREAK BREAD WITH US!
HOUSEMADE SOURDOUGH &
FOCACCIA W/ HERB BUTTER
\$7



TALULLA

STARTERS

BIBB SALAD WHITE ASPARAGUS, SOURDOUGH, BUTTERMILK AND BLACK PEPPER	15
CHILLED STRAWBERRY SOUP PICKLED CRANBERRY, PUMPKIN SEEDS, NASTURTIUM	16
CRUNCH SALAD RADISH, SNAP PEAS, SNOW PEAS, KUMQUAT, WHEY SORBET	17
BEET SALAD HONEY PISTACHIOS, FERMENTED RHUBARB, YOGURT	17
FLUKE CRUDO AGUACHILE, AVOCADO, CANDIED JALAPEÑO, NUKA RADISH	21
PASTA	
LINGUINE ASPARAGUS, PEA TENDRIL PESTO, RICOTTA SALATA	25
RICOTTA GNOCCHI FAVA BEANS, TURNIP GREEN PURÉE, SOUBISE, BROWN BUTTER CRUMB	25
CAVATELLI VERDI DUCK CONFIT, PEAS, WALNUT, PARMIGIANA	25
MAINS	
SPICY TOFU BOK CHOY, CHINESE BROCCOLI, MUSHROOMS	34
SEARED SCALLOPS SUNCHOKE, SWISS CHARD, BLACK GARLIC, CHOIZO VINAIGRETTE	36
FARM CHICKEN ROASTED BREAST & LIVER MOUSSE, MORELS, PEAS, RAMPS	37
LAMB LOIN LENTILS, TURNIP, SPICED YOGURT, HARISSA	42

COCKTAILS

COLETTE VODKA, LAVENDER, ANISE, LEMON
GENTIAN DAIQUIRI SALERS, RUM, PEYCHAUD'S, LIME
WHISTLE & SNAP GIN, SNAP PEA, LIME
GRENOBLE TEA BOURBON, CHARTREUSE, ROSELLA
15
NEGRONI
SAZERAC
NAKED & FAMOUS
15

WINE

ARNAUD LAMBERT CRÉMANT BRUT, LOIRE — 15/60
FOLK MACHINE VERDELHO BLEND, SANTA ROSA — 14/56
FRECCIAROSSA PINOT GRIGIO, LOMBARDY — 14/56
CHANTELEUSERIE CAB FRANC ROSÉ, BOURGUEIL — 14/56
LOOP DE LOOP "CUVÉE TALULLA" VIN DE SOIF, COLUMBIA GORGE — 17/68
COMBEL-LA-SERRE MALBEC, CAHORS — 15/60

LAMPLIGHTER BEER

STONE'S THOREAU IPA WITH YUZU, OREGANO, CORIANDER
WELL SPOKE GERMAN PILSNER
10

SPIRIT-FREE

MAMA'S MULE PINEAPPLE, LIME, GINGER BEER
AVIATOR LAVENDER, CHAMOMILE, LEMON
7

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TALULLA

**MOTHER'S DAY
2024**

SCALLOP CRUDO

RADISH, RHUBARB, HIBISCUS, AVOCADO



SOFT COOKED EGG

RAMP HOLLANDAISE, SOUBISE, SMOKED MUSHROOM, BRIOCHE



RISOTTO

TOASTED FARRO, LAMB BELLY, ARTICHOKE



RABBIT LOIN

SWISS CHARD, SUNFLOWER SEEDS, SMOKED CARROT



CHOCOLATE

DULCE DE LECHE, MALTED MILK ICE CREAM

MENU 95

WINE PAIRING 65

OUR TEAM: CAROLYN HESSEL TREVOR STRITTMATTER BRADFORD YATES ZOË GARRETT

*Some items may be served raw or under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy or dietary restriction. Thank you.

OWNED AND OPERATED BY HUSBAND & WIFE TEAM, CONOR DENNEHY AND DANIELLE AYER