

# A TALULA'S OF ASBURY PARK PRODUCTION

*All of our food is made from scratch daily with the highest quality ingredients possible. We source as much as we can locally and cook with the seasons.*

## THE PREVIEWS

### DAILY HANDMADE

#### SOURDOUGH PRETZEL \$12 (V)

garlic butter, maldon sea salt, vegan cheese sauce, spicy mustard

#### PICKLES 'N FRIES \$14 (V, GF)

hand-cut fries, cucumber, pickled carrots & onions, smoked garlic horseradish aioli

#### CRISPY HARISSA CAULIFLOWER \$14 (V)

harissa marinated cauliflower, tahina, housemade harissa, cilantro

#### FRIED CHEESE CURDS \$15

arugula, hot honey  
+\$2 make it buffalo!

#### PARTY WINGS \$14

1 LB of free range chicken served with celery

#### BUFFALO

housemade fermented fresno hot sauce, garlic butter, served with housemade bleu cheese dressing

#### KOREAN BBQ

hoisin, sriracha, honey, rice wine vin, served with housemade ranch

#### HOUSE CHIPS & DAILY SALSA \$8(V)

#### SOUP OF THE DAY \$MP

ask your server for our weekly selection!

#### CHOPPED MUFFULETTA

#### SALAD \$18 (GF)

olive spread, giardinera, mortadella, salami, romaine, sharp provolone, red wine vin, sesame

#### CAESAR SALAD \$17 (V, N)

little gem, chicory, sourdough croutons, fried capers, cashew parm  
+\$6 add fried chicken  
+\$4 add grilled chicken  
+5 add crispy tofu

#### HUMMUS MEZZE \$15 (V)

housemade hummus, seasonal veg, parsley, aleppo, chili oil, sourdough za'tar pita

## ONE SANDWICH WILL CHANGE THE WORLD

#### CALIFORNIA DREAMIN' BURGER \$18

served with hand-cut fries  
Pat LaFreida smash patties, american cheese, caramelized onion, lettuce, tomato, special sauce, martin's sesame bun  
add Benton's bacon +\$4  
add fried egg +\$2

#### I CAN'T BELIEVE IT'S VEGAN BURGER \$18 (V)

served with hand-cut fries  
AE spent grain patty, lettuce, tomato, spicy mayo, bread + butter pickles, housemade bun  
add pepper cheese sauce +\$2

#### PINEAPPLE PULLED PORK SANDWICH \$18

served with hand-cut fries  
chipotle rubbed pulled pork, pickled red cabbage, pineapple bbq sauce, housemade bun  
add Benton's bacon +\$4  
add fried egg +\$2

#### CRISPY TOFU SANDWICH \$17

served with tortilla chips  
pickle-brined tofu, romaine, smoked thai chile chimichurri, smoked garlic aioli, sesame bun  
sub hand-cut fries +\$2

#### CHICKEN CAESAR WRAP \$18 (V)

served with hand-cut fries  
fried chicken, romaine, radicchio, caesar dressing, parm  
make it vegan! sub tofu +1  
sub buffalo fried chicken +\$1  
add bacon +\$1

## AN ENTREE LIKE NO OTHER!

#### ASIAN STYLE MEATLOAF ENTREE \$24

Pat LaFreida blend, korean bbq sauce, gouchujang mashed potatoes, scallion, sesame

#### CHICKEN SCARPY \$24 (GF)

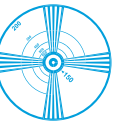
braised chicken thighs, sweet and hot Italian sausage, pickled cherry peppers, garlic, shallots, potato chips, parsley

ASK ABOUT OUR GF & VEGAN BREAD SUBSTITUTIONS!

## A HERO WILL RISE... ON THE OTHER SIDE OF THIS MENU

PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS. PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.  
V = VEGAN, VP = VEGAN POSSIBLE, GF = GLUTEN FREE, N = CONTAINS NUTS

YOU WILL NOTICE A 2.86% CREDIT CARD PROCESSING FEE. THE PROCESSING FEE WILL BE WAIVED IF THE ENTIRE CHECK IS PAID WITH DEBIT OR CASH. PLEASE DO NOT HESITATE TO CONTACT US TO DISCUSS THIS CHARGE.



# SOURDOUGH PAN PIZZA

THE TALE OF TWO PIZZAS!

*Both wild-fermented, made with organic flour, hand-shaped and stretched, then baked well done in deep dish square pans*

## DETROIT STYLE 9 X 9

*Loaded with cheese + toppings all the way to the edges, creating a thick, caramelized, crispy, chewy pizza*

### CLASSIC \$20

6 hr tomato sauce, mozz, brick cheese, garlic, oregano, basil

### BEEKEEPERS LAMENT \$22

6 hr tomato sauce, hot sopressata, mozz, ricotta, Calabrian chili oil, local honey

### ROCKET \$22

mozz, ricotta, mascarpone, brick cheese, garlic, aged gouda, fresh arugula, lemon, evoo, aleppo

### PICKLE PARTY \$22

mascarpone, roasted garlic, cheddar, brick, mozz, bread & butter pickles, dill, zesty sauce, garlic toasted bread crumbs  
*add fried chicken +\$6*

### MS. FRIZZLES FRENCH ONION \$22

triple caramelized onions, swiss, parm, mozz, frizzled onion, parsley

### YO-SOY-RIZO DETROIT \$22 (V)

housemade tofu chorizo, pickled jalapenos, vegan mozz, chipotle aioli, chimichurri

**SUB SOURDOUGH  
GF CRUST +\$3**

## GRANDMA STYLE 14 X 14

*Slightly thinner + topped with a lighter hand, but just as satisfying and perfect with beer*

### CHOOSE YOUR BASE:

**RED:** fresh tomato sauce, fresh and dry mozz, parm, garlic, basil, evoo **\$25**

**WHITE:** fresh mozz, ricotta, mascarpone, brick cheese, garlic, oregano, basil **\$26**

**PINK:** spicy vodka, fresh and dry mozz, ricotta, sesame seed crust, aleppo **\$26**

### BUILD IT:

**\$2 each:** red onions, fresh jalapenos, fresh garlic, local honey

**\$3 each:** calabrian chilis, aged gouda, pickled cherry peppers, brick cheese, castelvetro olives, parm, arugula, fresh ricotta, coconut bacon

**\$5 each:** meatball, pepperoni, hot sopressata, Benton's bacon, fennel sausage, burrata, shiitake mushrooms, BE-Hive vegan pepperoni (NOT GF)

**MAKE IT VEGAN \$4:** sub NUMU mozz & housemade cashew ricotta (N)

## NON-ALCOHOLIC BEVERAGES

### BOYLAN BOTTLING CO \$3.00

cola, diet cola, black cherry, ginger ale, root beer

### NORA'S TEMPLE \$3.00

### OFFSHORE HOT COFFEE \$2.50

### ESPRESSO \$3.50

### RARE TEA CELLAR

Hot: english breakfast, french kissed mint \$3.00  
Iced: litchi rose noir, mallacora melon \$3.50

# END?

### SEASONAL TIRAMISU \$12

your favorite italian custard dessert with a seasonal spin!

### HANDCRAFTED ICE CREAM \$8

ask about our seasonal made in-house flavors and specials from our friends at The Bent Spoon

### SOURDOUGH CHOCOLATE CAKE \$14 (V)

salted caramel

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