

. SWEETS .



AFFOGATO (*gf*)

*fennel ice cream, Offshore Coffee Co. espresso - 10
w/ housemade rootbeer amaro - 14*

V+ CHOCOLATE HAZELNUT BUDINO (*gf, n*) - 10

*chocolate hazelnut pudding, rice crispies,
v+ caramel, v+ whipped cream*

TRES LECHES CAKE - 12

*olive oil sponge cake, vanilla mascarpone whip,
grapefruit curd, bruleed grapefruit*

DATE CAKE - 12

butterscotch sauce, cinnamon whip

COOKIE SMASH - 14 (*v+ opt'l*)

*two warm housemade cookies, salted caramel, cold fudge,
sea salt, housemade ice cream*

HOUSEMADE ICE CREAM - 9

ask your server for current selection

. TALULA 'S

IF YOU USE A CREDIT CARD,
WE WILL CHARGE AN ADDITIONAL 2.5%
TO HELP OFFSET PROCESSING COSTS.
THIS AMOUNT IS NOT MORE THAN
WHAT WE PAY IN FEES.

WE DO NOT SURCHARGE DEBIT CARDS.

TALULA'S MERCH!

Tees \$20

Hoodies \$25

Beanies \$20

White Crewneck \$35

Color Crewneck \$60

Snapback Hat \$25

Bandanas \$15

**KIDS HAPPY
HOUR!**

M-F 5-6PM

\$10 PLAIN CHEESE PIZZA

KIDS 10 & UNDER

TALULA'S HOURS

Monday 11am - 10pm

Tuesday 11am - 10pm

Wednesday 11am - 10pm

Thursday 11am - 10pm

Friday 11am - 11pm

Saturday 10am - 11pm

Sunday 10am - 9pm

*please note that Fri-Sun from 4 - 5pm
we only offer a limited menu*

EVENTS

HAPPY HOUR

Monday - Friday 4:30 - 6:30

Saturday + Sunday 10 - 2

@ the Bar only.

WINE WEDNESDAYS

\$10 glass of our current fave wine.

Limited quantities.

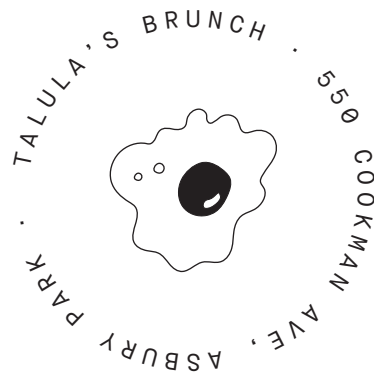
GLUTEN FREE
SQUARE PIES!

*Ask your server for more info,
limited quantities available*

BOOK YOUR RESERVATION
ONLINE AT [RESY.COM!](https://resy.com)

RESERVATIONS FOR
INDOOR DINING ONLY

WE LOVE BRUNCH!



We pickle, preserve, bake, and ferment everything in house ☺ We hand make all ice cream and many of our vegan and dairy cheeses ☀ We only use 100% organic and stone ground flour and our pizza and bread are naturally leavened with a sourdough starter ☺

We are passionate about supporting local farmers and sourcing the best dairy products, produce, and local organic ingredients whenever possible.

V+ = VEGAN, GF = GLUTEN FREE, N = NUTS

**please notify your server of any food allergies

our menu is seasonal and subject to change

BRUNCH SIDES

thick cut bacon (gf) - 4

housemade maple breakfast sausage - 4

housemade vegan sausage - 4

buttermilk biscuit - 4

english muffin - 4

sourdough toast - 2.5

hashbrown - 4

side egg - 2

SWEET STARTS

MILKBREAD BEIGNETS - 10

DUTCH BABY - 16

oven-baked skillet pancake, maple creme anglaise, seasonal jam

SALADS [add soft boiled egg + 2 add chicken + 4]

SHAVED BRUSSELS - 16 (gf, n)

shaved brussel sprouts, kale, pixie crunch apples, currants, pecans, shaved parm, maple mustard dressing

VEGAN CAESAR - 16 (v+, n)

kale, radicchio, preserved lemon, fried capers, sourdough breadcrumbs, cashew parm, vegan caesar dressing

TOASTS & SAMMIES

SOFT SCRAMBLE TOAST - 12

fresh ricotta, two eggs, sea salt, country bread

EGG & CHEESE SAMMY - 12

two fried eggs, cheddar, chili crisp mayo, choice of bread
add benton's bacon, breakfast sausage, or v+ sausage + 2
add hashbrowns + 3 make it vegan! +3

VEGAN CRAB CAKE SAMMY - 16 (v+)

plant-based hearts of palm & chickpea crab cake, scallion, panko, Old Bay, maple mustard slaw, tartar sauce, focaccia

ON BISCUITS

CLOTTED CREAM & JAM - 10

housemade seasonal jam, clotted cream

BBQ PULLED PORK - 15

pulled pork, apple barbecue sauce, fried egg, side salad

CON MOLE COLORADITO - 14

soft scrambled eggs, smoky mole, avocado, side salad

DR. MEG'S HUBCHUB - 16

fried chicken, honey butter
add sausage gravy +2 add egg +2

SAUSAGE GRAVY - 14

peppery sausage gravy
add egg +2

PIZZA

BEC - 19

folded pie, benton's bacon, farm egg, aged gouda, sharp cheddar, arugula, garlic, Mazi hot sauce, evoo, sea salt

PEC - 18

cheddar, asiago, fluffy egg, pork roll, spicy ketchup, black pepper

BIRRIA - 24

aged mozz, white cheddar, birria beef, birria oil, red onions, cilantro, radish, lime, served with consommé!

BEEKEEPER'S LAMENT - 21

4-hr tomato sauce, hot calabrian sopressata, house mozz, local honey

VEGAN BBQ SHOW - 22 (v+)

housemade bbq seitan, apple bbq sauce, NUMU mozz, v+ ranch, pickled red onion, nooch, cilantro

ROCKET - 20

house mozz, fresh ricotta, garlic, cream, arugula, lemon, aleppo, aged gouda

MID-WINTER LEMON-AIDE - 20

mascarpone, fresh ricotta, house mozz, cream, meyer lemon, thyme, sea salt, black pepper, evoo, honey

BOWLS & PLATES

CHILAQUILES - 16 (gf)

fire roasted salsa, blue corn tortilla chips, fried egg, cotija cheese, chipotle crema, scallions

STUFFED HASHBROWNS - 17 (gf)

pastrami or pimento cheese, peppers and onions, pickled jalapeno, salsa verde, w/ 2 sunnyside up eggs

TURKISH EGGS - 17

two poached eggs, meyer lemon labneh, chili crisp, fresh herbs, pita

LUNCH TIME!



We pickle, preserve, bake, and ferment everything in house ☺ We hand make all ice cream and many of our vegan and dairy cheeses ☼ We only use 100% organic and stone ground flour and our pizza and bread are naturally leavened with a sourdough starter ☺

We are passionate about supporting local farmers and sourcing the best dairy products, produce, and local organic ingredients whenever possible.

V+ =VEGAN, GF =GLUTEN FREE, N =NUTS

**please notify your server of any food allergies

our menu is seasonal and subject to change

PIZZA ADD-ONS

calabrian chili, garlic, or basil + 1
white anchovy, arugula, pickled cherry peppers, red onion, cured black olive, farm egg, kale, or jalapeños +2
ricotta, meatball, fennel pork sausage, hot soppressata, or pepperoni + 3
housemade vegan cashew-almond ricotta (n),
NUMU vegan mozz (contains soy),
vegan sausage (contains gluten),
or BE-Hive vegan pepperoni (contains soy & gluten) + 3

**substitute vegan meat or vegan cheese + 2

STARTERS

BREAD & BUTTER - 6

house-baked country bread, cured butter, olive oil & honey

HUMMUS - 9 (v+)

sumac, parsley, olive oil, sea salt, focaccia

WARM MARINATED OLIVES - 7 (v+, gf)

citrus, sundried tomato, herbs, olive oil

SOUP OF THE DAY

cup - 7 bowl - 12

PLOUGHMAN'S LUNCH - 18

daily selection of cheese, sourdough bread, pickled egg, seasonal preserves, house pickles, marcona almonds
add cured meat +5

SAMMIES & BOWLS

PIMENTO GRILLED CHEESE - 12

house-made pimento cheese, multigrain sourdough
add fried egg + 2

TURKEY JON - 16

house roasted turkey, roasted garlic aioli, shredded lettuce, peppadews, cheddar, potato chips, ciabatta
add Benton's bacon + 2 add avocado + 2

TALULA'S REUBEN - 18

housemade pastrami, pickled pepper russian dressing, coleslaw, gruyere
toasted country bread

WABI-SABI - 15

hummus, roasted beets, pickled egg, v+ tzatziki, amba, dill, parsley, ciabatta

CURRY CHICKEN SALAD - 16

apples, red onion, currants, mayo, cilantro, lime, agave, arugula, housemade focaccia

WICHCRAFT - 15 (v+)

avocado, spicy pickled carrots, smoky tofu, green goddess mayo, calabrian chilis, fresh herbs, multigrain toast
add cheddar + 1

MUSHROOM RAGOUT POLENTA BOWL - 17 (gf)

polenta, mixed mushroom ragout, calabrian chili oil, porcini aioli, pecorino, parsley

SALADS

add smoky tofu + 3 add soft boiled egg + 2 add chicken + 4

SHAVED BRUSSELS - 16 (gf, n)

shaved brussel sprouts, kale, pixie crunch apples, currants, pecans, shaved parm, maple mustard dressing

VEGAN CAESAR - 16 (v+, n)

kale, radicchio, preserved lemon, fried capers, sourdough breadcrumbs, cashew parm, vegan caesar dressing

RED PIZZA [W/ 4 HR TOMATO SAUCE]

MARGIE - 16

house mozz, olive oil, basil, sea salt
add YOLO burrata ball w/ basil oil & garlic chips +6

BEEKEEPER'S LAMENT - 21

house mozz, hot calabrian soppressata, local honey

NDUJA REMEMBER THE FIRST TIME - 21

'nduja, pepperoni cups, asiago, mascarpone, garlic, pepperoncini

SAUSAGE PARTY - 20

fennel sausage, miso creamed kale, pickled cherry peppers

MEATBALL CALZONE - 17

house mozz, fresh ricotta, meatballs, chermoula, aged gouda

WHITE PIZZA

ROCKET - 20

house mozz, ricotta, garlic, cream, arugula, lemon, aged gouda, aleppo

BIRRIA - 24

aged mozz, white cheddar, birria beef, birria oil, red onions, cilantro, radish, lime, served with consommé!

VEGAN BBQ SHOW - 22 (v+)

housemade bbq seitan, apple bbq sauce, NUMU mozz, v+ ranch, pickled red onion, nooch, cilantro

LUNCH SLICES

BIGGIE SLICE

New Yorker or Rocket - 5.5

New Yorker w/ pepperoni - 6

2 SLICES & SODA - 12

choice of 2 biggie slices, Bolyan soda

