

. SWEETS .



AFFOGATO (*gf*)

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

MILK & HONEY PANNA COTTA - 10 (*gf*)
*vanilla bean custard, honey gelée, oat amaranth crumble,
honey brittle*

TRES LECHES CAKE - 12
*olive oil sponge cake, earl grey soak,
strawberry mascarpone whip, roasted strawberries*

BEST DAMN PIE EVER - 12 (*v+*)
*tahini & cold brew vegan custard,
Valrhona chocolate bottom, vanilla whip, salted caramel*

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 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*

. 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- \$25

Beanies \$20

Color Crewneck \$60

Bandanas \$15

**KIDS HAPPY
HOUR!**

M-F 5-6PM

**\$10 PLAIN CHEESE PIZZA
KIDS 10 & UNDER**

EVENTS

HAPPY HOUR

Monday - Friday 4:30 - 6:30

Saturday + Sunday 10 - 2

@ the Bar only.

SQUARE PIE WEDNESDAYS

Detroit style square pies available

Ask your server for our special of the week!

Limited quantities

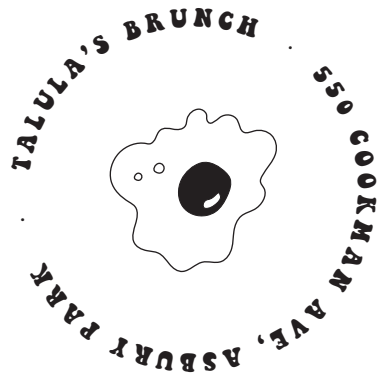
GLUTEN FREE
SQUARE PIES!

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

BOOK YOUR RESERVATION
ONLINE AT 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 Benton's bacon (gf) - 4
housemade maple breakfast sausage - 4
housemade vegan sausage - 4
buttermilk biscuit - 4
english muffin - 4
sourdough toast - 2 . 5
hashbrown (gf) - 4
side egg (gf) - 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]

VEGAN CAESAR - 16 (v+, n)
kale, radicchio, preserved lemon, fried capers,
sourdough breadcrumbs, cashew parm,
vegan caesar dressing

TE FITI - 17 (gf)
local spring mix greens, pea tendrils, English peas,
snap peas, cucumber, radish, feta, green goddess dressing

ON BISCUITS

CLOTTED CREAM & JAM - 10
housemade seasonal jam, clotted cream

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

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

TOASTS & SAMMIES

SOFT SCRAMBLE TOAST - 12
fresh ricotta, two eggs, sea salt, country bread

TBJ TOAST - 11
fresh ricotta, seasonal jam, tahini, 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

GOOD MORNING, VIETNAM - 18
grilled pork loin, fried egg, house pickles, carrot,
spicy lime sauce, cilantro, side salad

VEGAN CRAB CAKE SAMMY - 16 (v+)
plant-based hearts of palm & chickpea crab cake,
scallion, panko, Old Bay, maple mustard slaw,
tartar sauce, focaccia

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, with consommé

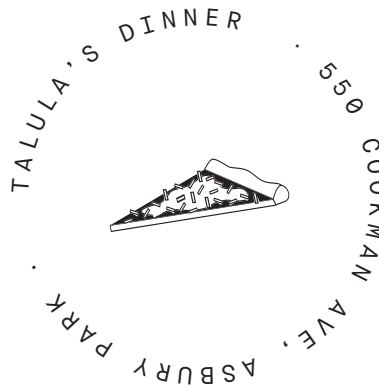
BEEKEEPER'S LAMENT - 21
4-hr tomato sauce, hot calabrian sopressata,
house mozz, local honey

VEGAN BBQ SHOW - 22 (v+)
housemade bbq seitan, apple bbq sauce, NUMU mozz,
v+ ranch, pickled red onion, pickled jalapenos, nooch,
cilantro

ROCKET - 21
house mozz, fresh ricotta, garlic, cream, arugula, lemon,
aleppo, aged gouda

SPARROW'S NEST - 21
fresh mozz, havarti, garlic, asparagus, farm fresh egg,
radish, salt, pepper

DINNER 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 ☺

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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

MOZZARELLA STICKS - 16

aged mozz, seasoned breadcrumbs, pecorino, gouda,
pecorino tomato cream sauce

PLOUGHMAN'S LUNCH - 18 (n)

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

TOASTS

FRESH RICOTTA - 10

olive oil, sea salt, country bread sub vegan ricotta + 2 (n)

HER FRIENDS CALL HER SWEET PEA - 16 (n)

English pea ricotta, pistachio, honey, Kula Farm microgreens,
country bread

ENTRÉES

MEATBALL BOWL - 16

4-hr tomato sauce, garlic toast, ricotta, aged gouda
add one extra meatball + 3

VEGAN CRAB CAKES - 20 (v+)

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

FERMENTED CHILI CARBONARA - 20

handcut ramen, house fermented fresno chili paste, garlic, ginger,
tamari, Benton's bacon, sous vide egg, parm, chives
(make it vegan!)

CHICKEN SCARPARELLO - 22

braised bone-in chicken thigh, hot Italian sausage, pickled
peppers, potato chips, parm, country bread

PASTA AL LIMONE - 20

handcut ramen, fresh lemon juice, parm, seasoned breadcrumbs

SPRING PESTO RICE BOWL - 20 (gf, n)

basmati rice, fiddlehead and knotweed pesto, leeks, spinach,
spigarello kale, roasted radish, Calabrian chili oil, pecorino

SALADS

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

VEGAN CAESAR - 16 (v+, n)

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

TE FITI - 17 (gf)

local spring mix greens, pea tendrils, English peas, snap peas,
cucumber, radish, feta, green goddess 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

NEW YORKER - 17

dry & house mozz, aged provolone, fresh basil, aged gouda

'NDUJA REMEMBER THE FIRST TIME - 21

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

BEEKEEPER'S LAMENT - 21

house mozz, hot calabrian soppressata, local honey

WHITE PIZZA

ROCKET - 21

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

I'M A REALLY FUNGI - 21

fontina, goat cheese, garlic mushroom confit, truffle salt, parm

VEGAN BBQ SHOW - 22 (v+)

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

BIRRIA - 24

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

SPANISH CASTLE MAGIC - 24 (n)

charred calcot, romesco, mozz, manchego, mascarpone, almond dust

SUPER MARIO - 20

provolone, fontina, ricotta, fennel sausage, broccoli rabe, calabrian chili

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sumac, parsley, olive oil, sea salt, focaccia

WARM MARINATED OLIVES - 7 (v+, gf)

citrus, sundried tomato, herbs, olive oil

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

PIZZA SANDWICH - 15

*ask your server for our current selection

WABI-SABI - 15

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

GREEN GODDESS CHICKEN SALAD - 16

dill, parsley, mint, basil, lemon, calabrian chili oil, toasted pepitas, honey, arugula, lemon vinaigrette, served on focaccia.

WICHCRAFT - 15 (v+)

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

SPRING PESTO RICE BOWL - 20 (gf, n)

basmati rice, fiddlehead and knotweed pesto, leeks, spinach, spigarello kale, roasted radish, Calabrian chili oil, pecorino

SALADS

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

VEGAN CAESAR - 16 (v+, n)

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

TE FITI - 17 (gf)

local spring mix greens, pea tendrils, English peas, snap peas, cucumber, radish, feta, green goddess 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

MEATBALL CALZONE - 17

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

WHITE PIZZA

ROCKET - 21

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

SUPER MARIO - 20

provolone, fontina, ricotta, fennel sausage, broccoli rabe, calabrian chili

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

