

A DAILY DELIGHT

A home away from home for coffee, lunch or supper

By Nicole Malick | Photo by Sarah Tse

The newer, more accessible iteration of Talula's Garden is Washington Square's Talula's Daily, offering a plethora of dining options at a wide range of price points. The café side, with a towering ceiling and sweeping display counter, serves tantalizing pastries and coffee drinks (like the maple flavored Burlington latte, \$4). In the main room, you'll find bright country-style decor with a food counter at one end, an open kitchen at the other and clusters of wooden tables and chairs in between. This is The Market. Playful touches like picnic baskets, aprons and framed farm animal portraits create a homey feel, inviting guests to sit for a quick cup of coffee or enjoy an extended afternoon meal.

My options were extensive, including a variety of pre-packaged salads and sandwiches

(under \$10) as well as prepared foods. After perusing the curated selection of jams, cheeses and miscellaneous market goods, I opted for some pesto orzo (\$12/lb), a honey Dijon glazed chicken breast (\$9/lb) and some mushroom mac and cheese (\$12/lb). I settled at the central communal table to sample the orzo, overflowing with zucchini and eggplant, while I waited for the rest of my meal to be heated up. The chicken was a little dry, although the glaze was bursting with flavor. The creamy mac and cheese oozed with depth from five different varieties of mushrooms. Surrounded by other diners eating, chatting and reading, lunch at the Daily was a cheery answer to the frigid day outside.

By 7 p.m., the dining room had transformed. Mood lighting and candles made the Market a

more intimate space to enjoy a sit-down dinner. The prix fixe menu (\$55, with \$35 pairing option) changes each month to incorporate seasonal ingredients. From start to finish, the server was attentive and knowledgeable about each of the six courses and the comprehensive beer and wine list. The supper experience hovers between extravagant and casual; the dishes ranged from piping hot jalapeno cornbread (the honey butter melted on contact) to sweet-and-sour-glazed spare ribs, plated on colorful and quirky tableware in lieu of fine china. The cheese plate—an assortment of five, ranging from mild to strong—was superb, but the final treat was dessert: chocolate nutella filled donuts, doused in powdered sugar, with a plentiful side of DIY glaze. Each bite melted

in my mouth, the perfect end to a rare two-hour meal.

Whatever your dining-preference du jour, Talula's Daily will likely fit the bill. Come spring, call ahead and they'll even prepare a picnic for you to enjoy in Washington Square—basket and picturesque charm included.

TALULA'S DAILY

208 West Washington Square
@TalulasDaily
(215) 592-6555

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