

a. kitchen

FOR THE TABLE

Marinated Olives & Cheese 9
Pleasant Ridge Reserve, pickled peppers

Barnstable Oysters 18
1/2 dozen, grilled lime, mignonette

Hamachi Crudo 13
rice cake, cilantro, spicy mustard

Seafood Salad 12
gem lettuce, white wine, chili

White Bean Hummus 13
preserved lemon, harissa, rosemary focaccia

Spiced Cauliflower 12
black garlic, long hots, avocado

FIRST

Radicchio Salad 15
caesar vinaigrette, chopped egg, parmesan

Grass-fed PA Beef Tartare 16
crispy potato skins, béarnaise

Smoked Beets 14
tabouli, cashew cheese, almond

Roasted Mushroom Soup 16
royal trumpet mushrooms, parsnip, pear

Caputo Bros. Burrata 16
grilled lettuce, chimichurri, grilled sourdough

SECOND

Grilled Octopus 22
sweet potato, spiced pistachio, coriander yogurt

Arctic Char 25
curtido, charred mustard greens

Chicken & Dumplings 26
roasted mushroom, celery root, kasha

Roast Pork 27
winter squash, apple, cipollini

Whole Grilled Branzino 41
brussels sprout slaw, habanero buttermilk

Long Island Duck for Two 48
grilled duck breast, spiced rilette, rice flour crepes, pickled vegetables, mustard greens

Dry-Aged Steak for Two 97
32 oz, crispy potatoes, buttermilk

KITCHEN COUNTER MENU \$60 PER PERSON

*Sit back and let our kitchen
guide you through 4-courses
from our menu.*

*Optional Wine Pairing
+ 35 / + 55*

aka.

AKA RITTENHOUSE SQUARE
HOTEL RESIDENCES

*consuming raw or undercooked foods may increase your chance of foodborne illness
20% gratuity will be added to parties of 6 or more*