

a.kitchen

TO START

Olives & Cheese 11

Roasted Mushroom Soup 13

parsnip, pear, salsa verde

Seafood Salad 12

gem lettuce, white wine, chili

Winter Greens Salad 13

shaved vegetables, lemon vinaigrette, parmesan

Smoked Beets 14

goat cheese, bulgur wheat, croutons

Spiced Cauliflower 12

black garlic, long hots, avocado

White Bean Hummus 11

preserved lemon, harissa, grilled focaccia

Brussels Sprout Salad 15

habanero buttermilk, napa cabbage, apples, walnuts, bleu cheese

Happy Valley Beef Tartare 16

béarnaise, crispy potato skins

RITTENHOUSE POWER LUNCH 28

Any Starter & Sandwich or Plate

“1 MARTINI” LUNCH 8

**CHOICE OF ANY FEATURED
WINE BY THE GLASS 8**

aka.

AKA RITTENHOUSE SQUARE
HOTEL RESIDENCES

SANDWICHES & PLATES

LaFrieda Burger 17

PA noble cheddar, mayo, pickles, onion

Grilled Shiitake Sandwich 15

Lancaster swiss, sauteed spinach

Steak Fries 22

chimichurri, beer cheese fondue

Louis Salad 21

*gem lettuce, avocado, cucumber,
poached shrimp ~or~ marinated mushrooms*

Grilled Octopus 23

sweet potato, spiced pistachio, coriander yogurt

New Jersey Scallops 24

crispy sunchoke, fennel puree, pickled red onion

Pan Roasted Chicken Breast 25

poached turnips, roasted mushrooms

FEATURED WINE BY THE GLASS

White 10

*Pagadebit di Romagna, Nespoli, 2014,
Emilia-Romagna, Italy*

Red 11

*Cinsault Blend ‘Mon Bon Plaisir,’
Domaine du Chapitre, 2014, Rhône, France*