# a.kitchen

# FOR THE TABLE

**Marinated Olives & Cheese 6** 

Pleasant Ridge Reserve, pickled peppers

**Atlantic Oysters 18** 

1/2 dozen, grilled lime, mignonette

Hamachi Crudo 13

 $rice\ cake,\ cilantro,\ spicy\ mustard$ 

Seafood Salad 12

gem lettuce, white wine, chili

Bean Hummus 13

preserved lemon, harissa, rosemary focaccia

Spiced Cauliflower 12

black garlic, long hots, avocado

### **FIRST**

Radicchio Salad 15

 $caesar\ vin aigrette,\ chopped\ egg,\ parmes an$ 

**Grass-fed PA Beef Tartare 16** 

crispy potato skins, béarnaise

**Smoked Beets 14** 

tabouli, cashew cheese, almond

Roasted Mushroom Soup 16

nebrodini mushrooms, parsnip, apple

Caputo Bros. Burrata 16

grilled lettuce, chimichurri, grilled sourdough

# **SECOND**

**Grilled Octopus 22** 

sweet potato, spiced pistachio, coriander yogurt

Arctic Char 25

curtido, sunchoke, dashi

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 rillette, rice flour crepes, pickled vegetables, mustard greens

Happy Valley 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

