

a. kitchen

Selection of Three Cheeses 16

seasonal accompaniments

Atlantic Oysters 18

1/2 dozen, grilled lime, mignonette

Sea Scallop Crudo 15

ramp sauce verte, trout roe, pistachio

Prawn Cocktail 16

toasted coriander + seaweed aioli

Sardine Escabeche 14

olive oil, genzano bread

Green Tomato Soup 11

avocado, daikon, cucumbers

Beets a la Grecque 14

goat cheese, grapes, olives

Celery Hearts 12

anchovy, soft egg, potato bread

Radicchio Salad 13

fennel, sheep's milk cheese, capers, verjus vinaigrette

Grass-fed PA Beef Tartare 18

crispy potato skins, béarnaise

Rock Octopus 18

crushed potatoes, olive tapenade

Fish Stew 29

black sea bass, octopus, shellfish, turnip, spiced carrot broth

Grilled Branzino 25/48

english peas, rye berries, rhubarb vierge

Grilled Half Chicken 27

royal trumpet mushrooms, black garlic, lollo rosso

Berkshire Pork Rack 30

green lentils, spring garlic, dandelion greens

A.Kitchen Burger 18

american cheese, cornichon, dijonnaise, fries

Waygu Bavette Steak 29

bulb onion, mustard greens, braised shoulder

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*