

## wine bar selections

### WHITE

PAGADABIT  
nespoli 2015  
emilia-romagna, IT 12

RIESLING KABINETT  
seebrich  
'niersteiner oelberg'  
2014  
rheinhesen, DE 14

TREBBIANO BLEND  
casale marchese 2015  
frascati superiore  
lazio, IT 12

MARSANNE  
ROUSSANNE  
broc cellars  
'love white' 2015  
CA 14

CHARDONNAY  
bouncier-martinot 2015  
macon  
burgundy, FR 15

GARNACHA BLANCA  
vins massis 2013,  
catalunya, ES 13

### ROSE

ZWEIGELT  
erich stattler  
2015  
burgenland, AT 15

### SPARKLING

CHENIN BLANC  
collin nv  
languedoc, FR 14

FRANCIACORTA ROSE  
contaldi castaldi nv  
lombardy, IT 17

### RED

CARIGNANE  
amplify 'camp 4 vineyard'  
2014  
santa ynez valley, CA 16

GAMAY  
clos de tue-boeuf  
'vin rouge' 2015  
loire valley, FR 15

TEMPRANILLO  
abel mendoza 2014  
rioja, ES 14

SHIRAZ  
ashbrook estate 2012  
margaret river, AU 14

GRENACHE BLEND  
la clarine farm  
'Priscilla'  
2014  
sierra foothills, CA 16

CABERNET FRANC BLEND  
isle st. pierre, 2015  
rhone, FR 15

## dinner



### SALAD

SALAD VERTE  
baby lettuces, dill buttermilk 9

SALAD ROUGE  
fennel, sheep's milk cheese  
caper, verjus vinaigrette 12

## of the season

CELERY HEARTS  
anchovy, soft boiled egg 11

BROCCOLETTE  
burnt eggplant yogurt 10

GRILLED CHEESE  
mushroom broth 13

## entrees

SIMPLY GRILLED FISH  
asparagus, rhubarb vierge 25/45

SOUPE DE POISSON  
black bass, clams, scallop,  
spiced carrot broth 29

HALF CHICKEN  
royal trumpet mushroom confit,  
lola rosa 27

BERKSHIRE PORK  
green lentils, green garlic,  
dandelion greens 29

A.BURGER  
american cheese, dijonnaise,  
cornichon, high street roll 18

WAGYU BAVETTE AU POIVRE  
beef-braised mustard greens,  
spring onions 32

### CHARCUTERIE

CHICKEN LIVER MOUSSE,  
PORK & BACON COUNTRY PATE,  
RABBIT RILLETTES  
house made mustard, pickles,  
rosemary + garlic bialys 18

### FROMAGE

TARENDAISE (cow, VT)  
ST STEPHEN (cow, NY)  
WESTFIELD BLUE (goat, MA) 16

BEETS A LA GRECQUE  
grape, green olive, st. maure 14

ARTICHOKES + PEPPERS  
rhubarb harissa 10

ASPARAGUS  
saffron, lemon, bottarga 13

### LAMB A LA FRANCAISE

A FAMILY-STYLE PLATE OF  
LAMB THREE WAYS  
INSPIRED BY THE PYRENEES WINE  
REGIONS 30pp

PAIRED FLIGHT OF WINES  
FROM THE REGION 20 pp

### DESSERT

CHOCOLATE CAKE 8  
RHUBARB TART 8  
HONEY CUSTARD 8



# a.kitchen

RITTENHOUSE SQUARE