

a.bar

FRUITS OF THE SEA

FRESH SHUCKED OYSTERS 18

BRANDADE CROQUETTES 12
long hots, fennel soubise

SEA SCALLOP CRUDO 15
ramp sauce verte, trout caviar, pistachio

BLUEFISH ESCABECHE 11
grilled bread

SPANISH ROCK OCTOPUS 18
fingerling potatoes, olive tapenade

OF THE SEASON

RADISH CRUDITE 6
whipped boursin

CHARRED LEEKS 10
lime + almond vinaigrette

AVOCADO + GREEN TOMATO SOUP 11
cucumber, radish, basil

CELERY HEARTS 11
anchovy, soft boiled egg

GRILLED CHEESE 12
crispy scamorza, mushrooms, grilled bread

BEET SALAD 14
chevre, green olives, grapes

ARTICHOKES + PEPPERS 10
rhubarb harissa

ASPARAGUS 13
saffron, lemon, bottarga



HAPPY HOUR 4PM-6PM

PLATES

SELECTION OF THREE CHEESES 16
st. stephen, westfield blue, malachi

CHARCUTERIE 18
*chicken liver mousse, pork + bacon country pate
oxtail + carrot terrine, radish pickles
rhubarb mustard, rosemary + garlic bialys*

GREEN SALAD 9
baby lettuces, dill buttermilk

RADICCHIO SALAD 12
fennel, sheep's milk cheese, verjus vinaigrette

SIMPLY GRILLED FISH 28/45
asparagus, rhubarb + cucumber vierge

FISH STEW 29
black bass, clams, scallop, spiced carrot broth

HALF CHICKEN 27
royal trumpet mushroom confit, lola rosa

BERKSHIRE PORK CHOP 29
green lentils, green garlic, dandelion greens

A.BURGER 18
*american cheese, cornichons
dijonnaise, high street roll*

WAGYU BAVETTE STEAK 32
beef-braised escarole, spring onions

DESSERT

CHOCOLATE CAKE 8

RHUBARB CRISP 10

HONEY CUSTARD 8

aka.

AKA RITTENHOUSE SQUARE
HOTEL RESIDENCES