

wine bar selections

WHITE

TREBBIANO BLEND
casale marchese
2015
frascati superiore
lazio, IT 12

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

PAGADEBIT di ROMAGNA
podere dal nespoli
2015
emilia-romagna, IT 12

PINOT BLANC
brand
2015
pfalz, DE 12

CHARDONNAY
bouncier-martinot
2015
macon
burgundy, FR 15

GARNACHA BLANCA
vins massis
2013,
catalunya, ES 13

ROSE

ZWEIGELT
erich stattler
2016
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

NEGROAMARO
cosimo taurino
'rosso riserva'
2010
puglia, IT 12

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

FRUITS OF THE SEA

OYSTERS
mignonette 18

BRANDADE CROQUETTES
long hots, fennel soubise 12

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

BLUEFISH ESCABECHE
grilled bread 11

OCTOPUS A LA PLANCHA
fingerling potatoes,
olive tapenade 18

RADISH CRUDITE
whipped boursin 6

CHARRED LEEKS
lime + almond vinaigrette 10

AVOCADO + GREEN TOMATO SOUP
radish, basil 11

CHARCUTERIE

CHICKEN LIVER MOUSSE
PORK & BACON COUNTRY PATE
OXTAIL & CARROT TERRINE
rhubarb mustard, radish pickles,
rosemary + garlic bialys 18

FROMAGE

ST. STEPHEN (cow, NY)
WESTFIELD BLUE (goat, MA)
MALACHI (cow, PA) 16

of the season

CELERY HEARTS
anchovy, soft boiled egg 11

GRILLED CHEESE
mushroom broth 12

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

CRISPY ARTICHOKE
rhubarb harissa 10

ASPARAGUS
saffron, lemon, bottarga 13

entrees

SIMPLY GRILLED FISH
rhubarb & cucumber vierge
grains salad 28/45

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

HALF CHICKEN
royal trumpet mushroom confit
lola rosa lettuce 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 escarole
spring onions 32

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 CRISP 10
HONEY CUSTARD 8



a.kitchen

RITTENHOUSE SQUARE