

# wine bar selections

## WHITE

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

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

TREBBIANO BLEND  
casale marchese  
2015  
'frascati superiore'  
lazio, 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 14

## 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

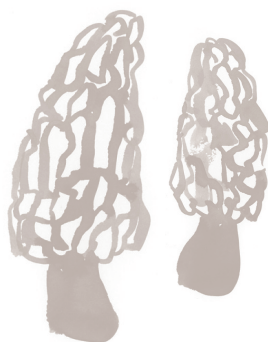
# lunch

## FRUITS OF THE SEA

4 OYSTERS ON THE HALF SHELL  
mignonette 12

SEA SCALLOP CRUDO  
ramp sauce verte, trout caviar  
pistachio 16

OCTOPUS A LA PLANCHA  
fingerling potatoes,  
olive tapenade 16



## SALAD

SALAD VERTE  
baby lettuces, dill buttermilk 9

SALAD ROUGE  
fennel, sheep's cheese, capers,  
verjus vinaigrette 12

## FROMAGE

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

# of the season

CRISPY ARTICHOKEs  
rhubarb harissa 10

AVOCADO + GREEN TOMATO SOUP  
avocado, radish, basil 11

CELERY HEARTS  
anchovy, soft boiled egg 11

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

ASPARAGUS  
saffron, lemon, bottarga 13

# entrées

OMELETTE DU JOUR  
french fries 16

MUSSELS & CLAMS  
grilled bread, spiced carrot broth 16

PORK SHOULDER SANDWICH  
braised greens, pecorino 15

SMOKED TURKEY BLT  
avocado, mayo, fresh herbs 14

SMOKED SALMON ON RYE  
cucumber, cloumage, capers,  
soft egg 18

STEAK FRITES  
green salad, salsa verde 17

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

## RITTENHOUSE

### POWER LUNCH

FRUITS OF THE SEA, SALAD, or  
OF THE SEASON, and  
CHOICE OF ENTREE  
25

"one" martini lunch +8  
wine selection of the day +8

## DESSERT

CHOCOLATE CAKE 8  
HONEY CUSTARD 8



# a.kitchen

RITTENHOUSE SQUARE