

wine bar selections

WHITE

ALPINE FIELD BLEND

michael gindl
'flora'
2015
weinviertel, AT 14

RIESLING KABINETT

seebrich
'niersteiner oelberg'
2014
rheinessen, DE 14

PINOT BLANC

brand
2015
pfalz, DE 12

SAUVIGNON BLANC & CHARDONNAY

paolo scavino, "sorriso"
2016
langhe, IT 16

CHARDONNAY

bouncier-martinot
2015
macon
burgundy, FR 15

GARNACHA BLANCA

vins massis
2013,
catalunya, ES 13

ROSE

ZWEIGELT BLEND

soellner
'dani' 2016
wagram, AT 13

CABERNET FRANC

channing daughters
2016
long island, NY 15

SPARKLING

CHENIN BLANC

collin nv
languedoc, FR 14

RED

SYRAH FIELD BLEND

channing daughters
'due uve' 2014
long island, NY 15

LISTAN NEGRO

fronton de oro
2014
gran canaria, ES 15

MERLOT & CABERNET FRANC

guilhemanson 2012
saint-emilion
grand cru
bordeaux, FR 15

TROLLINGER
weingut knauß
2013
wurttemberg, DE 12

TEMPRANILLO

abel mendoza
2014
rioja, ES 14

GRENACHE & CINSULT

chapitre
'mon bon plaisir'
2015
rhone, FR 13

dinner

FRUITS OF THE SEA

OYSTERS

mignonette 18

BRANDE CROQUETTES

long hots, fennel seed aioli 12

SEA SCALLOP CRUDO

strawberry & pistachio 15

SWORDFISH TARTARE

mint, english peas, grilled bread 14

OCTOPUS A LA PLANCHA

fingerling potatoes,
olive tapenade 18

CHARRED LEEKS

lime & almond vinaigrette 10

CHILLED ZUCCHINI SOUP

black pepper ricotta 11

BROCCOLINI

royal ham diable 14



SALAD

SALAD VERTE

baby lettuces, dill buttermilk 9

SALAD ROUGE

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

of the Season

CRISPY ARTICHOKE

harissa aioli 10

GRILLED CHEESE

morel mushroom broth,
garlic scapes 16

CHARCUTERIE

CHICKEN LIVER MOUSSE

COUNTRY PATE

OXTAIL & CARROT TERRINE

DUCK RILLETTES

FRIED TROTTER

18 / 25

FROMAGE

ST. STEPHEN (cow, NY)

WESTFIELD BLUE (goat, MA)

MALACHI (cow, PA) 16

BEETS A LA GRECQUE

grapes, green olive, st. maure 14

CELERY HEARTS

anchovy, soft boiled egg 11

ASPARAGUS

saffron, lemon, bottarga 13

entrees

SIMPLY GRILLED FISH

yellow peach vierge,
grains salad 28 / 45

MONKFISH

summer greens,
truffle vinaigrette 29

HALF CHICKEN

royal trumpet mushroom confit
lola rossa 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

WINE FLIGHT

20 pp

DESSERT

CHOCOLATE CAKE 8

BLUEBERRY CRISP 10

HONEY CUSTARD 8



a.kitchen

RITTENHOUSE SQUARE