

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
bourcier-martinot
2015
macon
burgundy, FR 15

GARNACHA BLANCA
vins massis
2013,
catalunya, ES 13

ROSE

SYRAH & ZABIBBO
poggio anima
'raphael' 2016
sicily, IT 14

SPARKLING

CHENIN BLANC
collin nv
languedoc, FR 14

PIGNOLETTO
tre monti "doppio"
2013
emilia-romagna, IT 15

BLAUFRANKISCH
strehn
2013
burgenland, AT 13

TEMPRANILLO
abel mendoza
'jarrarte' 2014
rioja, ES 14

GAMAY
clos du tue-boeuf
'vin rouge'
2016
loire, FR 16

RED

PAIS
maitia
'aupa-pipeño' 2016
maule valley, CL 13

LISTAN NEGRO
fronton de oro
2014
gran canaria, ES 15

NEGROAMARO
cosimo taurino
'rosso riserva'
2010
puglia, IT 15

dinner

FRUITS OF THE SEA

OYSTERS
mignonette 18

BRANDADE CROQUETTES
long hots, fennel aioli 12

CAROLINA MACKEREL
melon, espellete, crispy cabbage 12

OCTOPUS A LA PLANCHA
fingerling potatoes
olive tapenade 18

SEAFOOD ESCABECHE
charred beans, crispy potato 13

BEETS A LA GRECQUE
white nectarine, olives
goat cheese 14

CUCUMBER + WHEY SOUP
cured salmon, walnut, dill 11



SALAD

ROMAINE
watermelon, pistachio,
buttermilk popcorn dressing 10

HEIRLOOM TOMATO
eggplant, peach tahini
holy basil 14

of the Season

SQUASH BLOSSOMS
skordalia, fennel, black olive 12

MARINATED PEPPERS
garlic bread, ricotta salata 12

CELERY HEARTS
anchovy, soft egg 11

entrees

SIMPLY GRILLED FISH
yellow peach vierge
grain salad 27

POACHED MONKFISH
summer greens, lima beans
vadouvan vinaigrette 29

GRILLED HALF CHICKEN
jimmy nardello pepper
creamed sweet corn 27

BERKSHIRE PORK
lentils, escarole
bacon & plum jus 31

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

FLANK STEAK AU POIVRE
broccoli, pickled mushroom
green tomato sauce 28

CHARCUTERIE

CHICKEN LIVER MOUSSE
COUNTRY PATE
OXTAIL & CARROT TERRINE
DUCK & TURKEY RILLETTES
FRIED TROTTER
18 / 25

FROMAGE

CREME DE BLUE (cow + sheep, PA)
BRIAR SUMMIT (cow, sheep, goat, NY)
ANNELIES (raw cow, CH/NY) 16

SAUSAGE + SHISHITO PEPPER
lamb merguez
cucumber yogurt 16

PANISSE
summer squash +
chickpea salad 11

SOUPE DE POISSON

a family style pot of seafood stew
inspired by the wine regions
of the mediterranean 65

WINE FLIGHT
20 pp

DESSERT

CHOCOLATE MOUSSE 8
PECAN BROWN BUTTER CAKE 8
HONEY CUSTARD 8



a.kitchen

RITTENHOUSE SQUARE