

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

MOURVEDRE BLEND
la bastide blanche
2016
bandol, FR 15

SPARKLING

CHENIN BLANC
collin nv
languedoc, FR 14

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

RED

PINOT NOIR
zorzal
'terroir unico' 2016
mendoza, AR 15

LISTAN NEGRO
fronton de oro
2014
gran canaria, ES 15

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

TROLLINGER
weingut knauß
2013
wurttemberg, DE 12

TEMPRANILLO
abel mendoza
'jarrarte'
2014
rioja, ES 14

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

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 11

BEETS A LA GRECQUE
blueberry, green olive
goat cheese 14

CHILLED CORN SOUP
cherry + almond relish 11

MUSHROOM CONSERVA
whipped rosemary ricotta 15



SALAD

SALAD VERTE
spicy greens, turnip, citronette 9

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

of the Season

BROCCOLINI
royal ham diable 14

ZUCCHINI BLOSSOMS
skordalia, shaved fennel 12

CHARCUTERIE

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

FROMAGE

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

SAUSAGE + SHISHITO PEPPER
merguez, cucumber yogurt 16

CELERY HEARTS
anchovy, soft boiled egg 11

PANISSE
summer squash +
chickpea salad 11

entrees

SIMPLY GRILLED FISH
yellow peach vierge
grain salad 28 / 50

POACHED MONKFISH
summer greens, lima beans
vadouvan vinaigrette 29

GRILLED HALF CHICKEN
royal trumpet mushroom confit
creamed sweet corn 27

BERKSHIRE PORK
lentils, kale
bacon & plum jus 31

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

FLANK STEAK AU POIVRE
broccoli, pickled mushroom
green tomato 28

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
AMARO FLOAT 12



a.kitchen

RITTENHOUSE SQUARE