

wine bar selections

WHITE

ALPINE FIELD BLEND

michael gindl
'flora'
2015
weinviertel, AT 14

RIESLING KABINETT

seebrich
'niersteiner oelberg'
2014
rheinhausen, 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

CAB FRANC BLEND

inconnu
'lalalu'
2016
contra costa, CA 15

SPARKLING

CHENIN BLANC

collin nv
languedoc, FR 14

PIGNOLETTO

tre monti
'doppio' 2013
emilia-romagna, IT 15

RED

BLAUFRANKISCH

strehn
2015
burgenland, AT 13

GARNACHA

bernabeleva
'navaherreros'
2014
valdeiglesias, ES 14

GAMAY

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

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

FRUITS OF THE SEA

4 OYSTERS ON THE HALF SHELL
mignonette 12

OCTOPUS A LA PLANCHA
fingerling potatoes
olive tapenade 16

BRANDADE CROQUETTES
long hots, fennel aioli 12

lunch



FROMAGE

CREMA DE BLUE (cow & sheep, NJ)
BRIAR SUMMIT (cow, goat, sheep, NY)
ANNELIES (raw cow, CH/NY) 16

SALAD

SALAD ROMAINE
watermelon, pistachio
buttermilk popcorn dressing 12

of the season

CHILLED CUCUMBER SOUP
smoked salmon
dill, walnuts 11

SAUSAGE & SHISHITO PEPPERS
merguez, cucumber yogurt 14

HEIRLOOM TOMATO
eggplant peach tahini
holy basil 14

BEETS A LA GRECQUE
nectarine, olives,
goat cheese 14

CELERY HEARTS
anchovy, soft boiled egg 11

entrées

OMELETTE DU JOUR
cherry tomato, ricotta 16

STEAMED MUSSELS
baby squash, saffron, fennel 16

CURED SALMON ON RYE
cucumber, ricotta, soft egg 18

PHILLY CLASSIC
pork shoulder, braised greens,
pecorino 15

HERBED TURKEY BREAST BLT
avocado mousse, high street roll 14

STEAK FRITES
green salad, salsa verde 17

CRISPY FISH SANDWICH
green papaya, habanero aioli 16

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

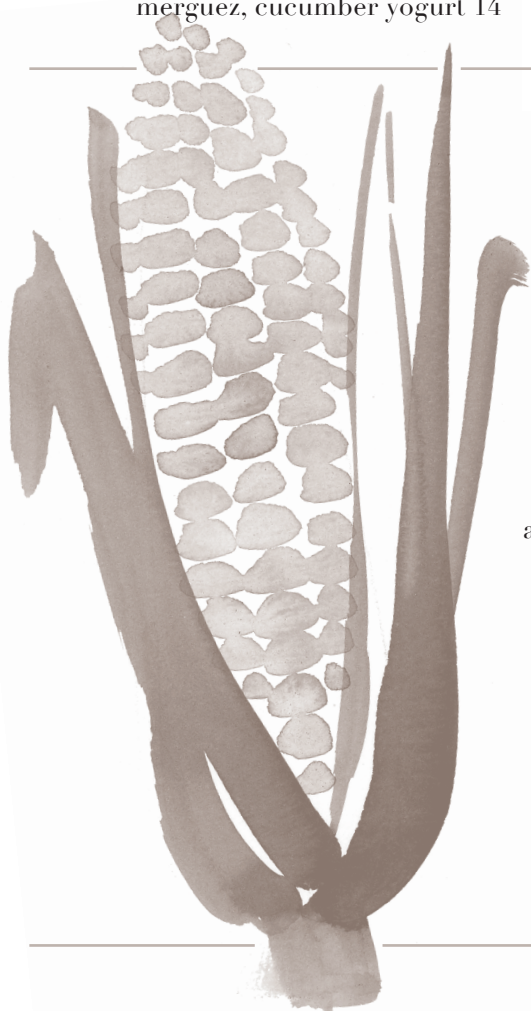
RITTENHOUSE

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

DESSERTS

HONEY CUSTARD 8
PECAN BROWN BUTTER CAKE 8
CHOCOLATE MOUSSE 8



a.kitchen

RITTENHOUSE SQUARE