

## wine bar selections

### WHITE

#### MUSKATELLER 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

#### SYRAH & ZABIBBO

poggio anima  
'raphael' 2016  
sicily, IT 14/56

#### MOURVEDRE BLEND

la bastide blanche  
2016  
bandol, FR 15

### SPARKLING

#### CHENIN BLANC

collin nv  
languedoc, FR 14

#### PIGNOLETTO

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

### RED

#### SYRAH FIELD BLEND

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

#### LISTAN NEGRO

fronton de oro  
2014  
gran canaria, ES 15

#### NEGROAMARO

cosimo taurino  
'rosso riserva'  
2010  
puglia, IT 15/60

#### TROLLINGER

weingut knauß  
2013  
wurttemberg, DE 12

#### GARNACHA

bernabeleva  
'navaherreros'  
2014  
valdeiglesias, ES 14

#### GAMAY

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

## lunch

### 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



### FROMAGE

CREMA DE BLUE (cow & sheep, NJ)

BRIAR SUMMIT (cow, sheep, goat NY)

ANNELIES (raw cow, CH/NY) 16

### SALADS

#### SALAD ROUGE

fennel, sheep's milk cheese  
caper, verjus vinaigrette 12

#### SALAD VERTE

baby lettuces, rosemary citronette 9

## of the season

#### HEIRLOOM TOMATO + PEACHES

basil, almonds, harissa 12

#### CHILLED CORN SOUP

crostini, grape tomato 11

#### MUSHROOM CONSERVA

whipped rosemary ricotta 13

#### SAUSAGE & SHISITO PEPPERS

merguez, cucumber yogurt 14

#### BEETS A LA GRECQUE

blueberry, olives, aged goat cheese 14

#### CELERY HEARTS

anchovy, soft boiled egg 11

## entrées

#### OMELETTE DU JOUR

cherry tomatoes, cacciocavallo 16

#### STEAMED MUSSELS

baby squash, saffron, fennel 16

#### SALMON ON RYE

cucumber, cloumage, 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

kohlrabi slaw, habanero aioli 16

#### 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

### DESSERTS

HONEY CUSTARD 8

PECAN BROWN BUTTER CAKE 8

CHOCOLATE MOUSSE 8

# a.kitchen

RITTENHOUSE SQUARE