

wine bar selections

WHITE

ALPINE FIELD BLEND

michael gindl
'flora'
2015
weinviertel, AT 14

RIESLING KABINETT

seebrich
'niersteiner oelberg'
2014
rheinhausen, DE 14

PICPOUL DE PINET

guillaume cabrol
2016
languedoc, FR 12

SAUVIGNON BLANC &

CHARDONNAY
paolo scavino
'sorriso' 2016
langhe, IT 16

CHARDONNAY

karamoor estate
'a.vin'
2015
ft. washington, PA 16

GARNACHA BLANCA

vins massis
2013
catalunya, ES 13

ROSE

SYRAH & ZIBIBBO

poggio anima
'raphael'
2016
sicily, IT 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

TEMPRANILLO

abel mendoza
'jarrarte'
2014
rioja, ES 14

GAMAY

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

DOLCETTO

schiavenza
2015
alba, IT 14

LISTAN NEGRO

fronton de oro
2014
gran canaria, ES 15

MALBEC

berangerie
'les traversets'
2014
cahors, FR 14

dinner



FROMAGE

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

FOR THE TABLE

- 6 OYSTERS ON THE HALF SHELL**
mignonette 18
- CHARCUTERIE**
chicken liver mousse
country paté
duck rillettes 18

of the season

LITTLE GEM SALAD
grapes, apple, pistachio,
milkhouse blue cheese 10

HEIRLOOM TOMATO SALAD
olive oil, torn onion bread
holy basil 14

CHILLED RATATOUILLE SOUP
marinated fennel 11

CELERY HEARTS CAESAR
anchovy dressing, soft egg
pecorino 11

BRANDADE CROQUETTES
fennel aioli, long hots 12

SEAFOOD ESCABECHE
charred beans
crispy potato 13

CURED MACKEREL
melon, espelette
crispy cabbage 12

BEETS A LA GRECQUE
white nectarine, olives
goat cheese 14

SHISHITO PEPPERS & SAUSAGE
lamb merguez
cucumber yogurt 12

MARINATED PEPPERS
garlic bread, ricotta salata 12

PANISSE
summer squash
chickpea salad 11

entrées

SIMPLY GRILLED FISH
grains salad
white peach vierge 28

VEGETARIAN SOCCA
market hummus,
eggplant aigre-doux,
chickpea & squash salad 24

GRILLED CHICKEN
jimmy nardello peppers
creamed sweet corn 25

FLANK STEAK AU POIVRE
charred broccoli salad
green tomato salsa verde 32

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

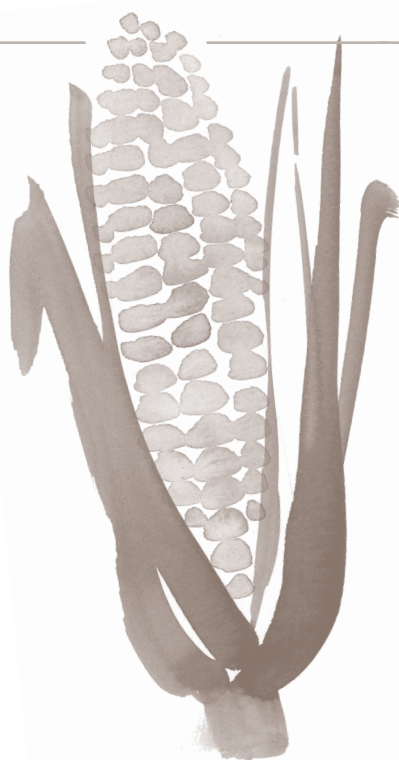
RESTAURANT

WEEK DINNER

CHOOSE 2 'OF THE SEASON,'
THEN 1 'ENTREE'
and 1 'DESSERT'
35
wines paired
with each course 20

DESSERT

HONEY CUSTARD 8
CHOCOLATE TART 8
AMARO FLOAT 12
(\$2 RW Supplement)



a.kitchen

RITTENHOUSE SQUARE