

wine bar selections

WHITE

PICPOUL DE PINET
guillaume cabrol
2016
languedoc, FR 13

RIESLING KABINETT
seebrich
'niersteiner oelberg'
2014
rheinessen, DE 14

GRUNER VELTLINER
berger
2015
kremstal AT 11

VERMENTINO
giornata
2014
paso robles, CA 16

CHARDONNAY
bourcier-martinot
macon
2016
burgundy, FR 15

GARNACHA BLANCA
vins massis
2013
catalunya, ES 13

ROSE

ZWEIGELT
erich sattler
2016
burgenland, AT 15

SPARKLING

CHENIN BLANC
collin nv
languedoc, FR 14

TREPAT CAVA ROSAT
german gilbert
2016
penedes, ES 16

RED

BARBERA
oddero
2013
alba, IT 15

MALBEC
berangeriaie
'les traversets'
2015
cahors, FR 13

CABERNET FRANC BLEND
isle st. pierre
2015
rhone, FR 14

PINOT NOIR
hofgut falckenstein
2015
saar, DE 16

MERLOT & CABERNET
guilhemenson
saint-emilion grand cru
2012
bordeaux, FR 16

GRENACHE & CINSULT
la clarine farm
'priscilla'
2014
sierra foothills, CA 18

dinner

FRUITS OF THE SEA

OYSTERS
mignonette 18

BRANDADE CROQUETTES
long hots, fennel aioli 12

ROCK SHRIMP
tomatillo, apples, radish 12

CRISPY SQUID
lemon pepper jam
brussels sprouts 14

OCTOPUS A LA PLANCHA
fingerling potatoes
olive tapenade 18

BEETS A LA GRECQUE
concord grape, green olive
goat cheese 14

TOMATO SOUP 'MAROCAIN'
wild rice, lentils, ras el hanout 11

EGGPLANT AIGRE DOUX
garlic bread, ricotta salata 12



SALAD

TUSCAN KALE
ham, cheddar, asian pear
mulled cider vinaigrette 12

LITTLE GEM LETTUCE
grapes, apple, smoked almond
milkhouse blue cheese 10

of the season

HONEYNUT SQUASH & FIGS
pumpkin seeds, rye crisps
brown butter 12

PANISSE
harissa braised greens
chickpeas 11

entrees

SIMPLY GRILLED FISH
apple & cucumber vierge
grain salad 28 / 48

FREGOLA SARDO PASTA
mussels, clams, black bass
squash, capers 27

HALF CHICKEN
grilled peppers
marble potatoes 27

SMOKED DUCK BREAST
spaghetti squash, rye berries
citrus, herbs 28

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

FLANK STEAK AU POIVRE
charred broccoli salad
soubise, salsa verde 29

CHARCUTERIE

PORK & VEAL PATE
DUCK LIVER MOUSSE
LAMB & OLIVE TERRINE
SPICED CHICKEN RILLETTES
FRIED TROTTER
18 / 25

FROMAGE

SIMPLY SHEEP (sheep, NY)
SEA CHANGE (cow, CT)
BAYLEY HAZEN BLUE (raw cow, VT) 16

SAUSAGE + SHISHITO PEPPER
merguez, cucumber yogurt 16

CELERY HEART 'CAESAR'
anchovy, soft boiled egg,
pecorino 11

CARROTS
romesco, green onion
hazelnuts 11

CHOUCROUTE GARNIE

a family style pot of sauerkraut,
vegetables, pork and sausage
inspired by Alsace 35 pp

DESSERT

CHOCOLATE TART 8
HONEY CUSTARD 8
BROWN BUTTER PECAN CAKE 8
AMARO ICE CREAM FLOAT 12



a.kitchen
RITTENHOUSE SQUARE