

wine bar selections

WHITE

PINOT BLANC
brand
2015
pfalz, DE 12

PINOT GRIS
blanc
2015
alsace, FR 15

CATARATTO
bartoli
'lucido'
2015
sicily, IT 14

RIBOLLA GIALLA
ronchi di cialla
2016
friuli, IT 16

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

GARNACHA BLANCA
vins massis
2013
catalunya, ES 13

ROSE

GRENACHE BLEND
mourgues du gres
2016
provence, FR 12

SPARKLING

CHENIN BLANC
collin nv
languedoc, FR 14

TREPAT CAVA ROSAT
german gilbert
2016
penedes, ES 16

RED

DOLCETTO
schiavenza
2015
alba, IT 14

LISTAN NEGRO
fronton de oro
2015
gran canaria, ES 14

**MERLOT & CABERNET
FRANC**
isle st. pierre
2016
rhone, FR 14

PINOT NOIR
hofgut falckenstein
2015
saar, DE 16

SYRAH BLEND
channing daughters
'due uve' 2015
long island, NY 15

MALBEC
altos las hormigas
2015
mendoza, AR 15

dinner

FRUITS OF THE SEA

OYSTERS
mignonette 18

TUNA CRUDO
beets, pickled cabbage
toasted coriander 15

CRAB & SWEET POTATO CROQUETTES
sea urchin aioli 14

CHILLED SQUID & SHRIMP SALAD
chinese celery, apple, kaffir lime 12

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



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 28/52

SOUPE DE POISSON
mussels, clams, black bass
scallop, squash broth 29

HALF CHICKEN
glazed sunchokes
chanterelle mushroom jus 27

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

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

NY STRIP STEAK
braised shiitake mushrooms
bèarnaise butter 35

CHARCUTERIE

PORK COUNTRY PATÉ
DUCK LIVER & FOIE MOUSSE
FROMAGE DE TÊTE FORESTIERE
SPICED CHICKEN RILLETES
FRIED TROTTER
18 / 25

FROMAGE

WILLOUGHBY (cow, VT)
ANNELIES (cow, CH/NY)
BIRCHRUN BLUE (raw cow, PA) 16

SAUSAGE + SHISHITO PEPPER
merguez, cucumber yogurt 16
CELERY HEART 'CAESAR'
anchovy, soft boiled egg
pecorino 11
EGGPLANT AIGRE DOUX
garlic bread, ricotta salata 12

CHOUCRUTE GARNIE

a family style pot of sauerkraut
vegetables, pork and sausage
inspired by Alsace 35 pp
(for 2 or more)
ALSATIAN WINE FLIGHT 20pp

DESSERT

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

a.kitchen

RITTENHOUSE SQUARE