

# 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

**PINOT NOIR**  
hofgut falckenstein  
2015  
saar, DE 16

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

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

**DOLCETTO**  
schiavenza  
2015  
alba, IT 14

**LISTAN NEGRO**  
fronton de oro  
2015  
gran canaria, ES 14

**MOURVEDERE BLEND**  
la bastide blanche  
2015  
bandol, FR 16

## lunch

### FROMAGE

**THISTLE** (cow, PA)  
**ANNELIES** (cow, CH/NY)  
**BIRCHRUN BLUE** (raw cow, PA) 16



### FOR THE TABLE

**4 OYSTERS ON THE HALF SHELL**  
mignonette 12

**CHARCUTERIE**  
duck liver & foie mousse  
country paté  
spicy chicken rillettes 18

## of the season

**CELERY HEARTS "CAESAR"**  
anchovy dressing, soft egg  
pecorino 11

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

**TUNA CRUDO**  
beets, pickled cabbage  
toasted coriander 14

**TOMATO SOUP 'MAROCAIN'**  
wild rice & lentils 11

**SHISHITO PEPPERS & SAUSAGE**  
lamb merguez  
cucumber yogurt 14

## entrées

**OMELETTE DU JOUR**  
shishito pepper, broccoli, chevre 16

**GEM SALAD**  
grilled chicken, smoked almonds  
apple, blue cheese 18

**FRIED CHICKEN SANDWICH**  
dill pickles, hot sauce  
garlic aioli 16

**PHILLY CLASSIC**  
salt & pepper pork shoulder  
escarole, pecorino 15

**CHICKPEA SOCCA**  
sweet & sour eggplant  
fried cauliflower, aleppo oil 14

**FLANK STEAK FRITES**  
soubise, spicy greens, salsa verde 20

**GRILLED SWORDFISH**  
mussels, fennel, capers, squash 18

**A.BURGER**  
american cheese, dijonaise  
cornichon, high street roll 18

### RITTENHOUSE

#### POWER LUNCH

CHOOSE ONE EACH FROM  
'OF THE SEASON' AND 'ENTREE'  
25  
"one" martini lunch +8  
wine selection of the day +8

### DESSERT

**HONEY CUSTARD** 8  
**CHOCOLATE TART** 8  
**BROWN BUTTER CAKE** 8

# a.kitchen

RITTENHOUSE SQUARE