

wine bar selections

WHITE

ALPINE FIELD BLEND
michael gindl
'flora' 2016
weinviertel, AT 15

PINOT BLANC
brand
2016
pfalz, DE 12

MELON DE BOURGOGNE
firetiere
2016
loire, FR 13

RIESLING
seebrich
2014
rheinessen, DE 14

CHARDONNAY
johnson family
2015
sonoma coast, CA 15

GARNACHA BLANCA
vins massis
2013
catalunya, ES 13

SPARKLING

CHENIN BLANC
collin nv
languedoc, FR 14

**PINOT NOIR &
CHARDONNAY**
contadi castaldi
franciacorta rose
lombardy, IT 18

DRY CIDER
la val de la chevre
regis tropee
normandy, FR 13

RED

DOLCETTO
schiavenza
2016
piedmont, IT 14

LISTAN NEGRO
fronton de oro
2015
gran canaria, ES 14

SANGIOVESE GROSSO
la colombina
brunello di montalcino
2012
tuscany, IT 24

GAMAY
terres dorees
'l'ancien' 2017
beaujolais, FR 13

PINOT NOIR
moulin de gassac
2015
languedoc, FR 15

TROLLINGER
weingut knauf
2015
swabia, DE 13

dinner

FRUITS OF THE SEA

OYSTERS
mignonette 18

HAMACHI CRUDO
beets, grapefruit
toasted coriander 15

CRAB & PUMPKIN CROQUETTES
sea urchin aioli 14

CHILLED SEAFOOD SALAD
celery, apple, kaffir lime 14

OCTOPUS A LA PLANCHA
fingerling potatoes
olive tapenade 18

BEETS A LA GRECQUE
concord grapes, green olives
goat cheese 14

PANISSE
harissa braised greens
sumac 11

SALAD

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

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

POTATO GNOCCHI
guinea hen ragout
bianco sardo 16

CAULIFLOWER SOUP
black truffle, hazlenuts 13

DELICATA SQUASH
quince, sheeps milk feta
chermoula 12

CHARCUTERIE

LAMB & OLIVE TERRINE
GUINEA HEN LIVER MOUSSE
FROMAGE DE TÊTE FORESTIERE
PORK COUNTRY PÂTÉ
FRIED TROTTER
18 / 25

FROMAGE

NOBLE ROAD (cow, PA)
PORTER (raw cow, NY)
PLEASANT RIDGE (cow, WI) 16

BRUSSELS SPROUTS
lamb belly, sesame spice
cipollini onion 14

CELERY HEART 'CAESAR'
anchovy, soft egg
pecorino 11

of the season

entrées

SIMPLY GRILLED FISH
apple & cucumber vierge
grain salad 30 / 52

SOUPE DE POISSON
mussels, clams, octopus
market fish, squash broth 29

HALF CHICKEN
sunchoke, potato
chanterelle mushroom 27

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

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

NY STRIP STEAK
cauliflower, shiitake mushrooms
bèarnaise butter 35

CHOUCROUTE 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