

## wine bar selections

### WHITE

**PICPOUL DE PINET**  
guillaume cabrol  
2016  
languedoc, FR 13

**RIESLING KABINETT**  
seebrich  
'nierseiner oelberg'  
2014  
rheinessen, DE 14

**PINOT BLANC**  
brand  
2015  
pfalz, DE 11

**SAUVIGNON BLEND**  
paolo scavino  
'sorisso'  
2016  
piemonte, IT 16

**CHARDONNAY**  
johnson family  
2014  
sonoma coast, CA 15

**GARNACHA BLANCA**  
vins massis  
2013  
catalunya, ES 13

### ROSE

**GRENACHE BLEND**  
chapitre  
2016  
rhone, FR 12

### SPARKLING

**CHENIN BLANC**  
collin nv  
languedoc, FR 14

**TREPAT CAVA ROSAT**  
german gilabert  
2016  
penedes, ES 16

### RED

**TROLLINGER**  
weingut knauß  
2012  
swabia, DE 12

**CARIGNAN**  
maitia  
'weon' 2016  
maule valley, CL 13

**DOLCETTO**  
schiavenza  
2015  
alba, IT 14

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

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

**NEBBIOLO**  
luigi pira  
barolo  
2013  
serralunga, IT 21

## dinner

### FROMAGE

**CAVEMAN BLUE** (cow, CA)  
**SEA CHANGE** (cow, CT)  
**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**  
winter radish, mustard  
fines herbs 11

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

**DELICATA SQUASH**  
quince, sheep's milk feta  
chermoula 12

**CRAB & PUMPKIN CROQUETTES**  
sea urchin aioli 14

**HAMACHI & FENNEL CRUDO**  
cucumber, grapefruit 15

**CLAM TOAST**  
ciabatta, garlic, pork rillons 14

**PARSNIP BOURRIDE**  
smoked cod, shellfish  
dill aioli 13

**BRUSSELS SPROUTS**  
lamb belly, sesame spice  
cipollini onion 14

**CAULIFLOWER JARDINIÈRE**  
pine nuts, raisins 11

**SWISS CHARD GNOCCHI**  
duck + pork sausage  
sunchokes 16

## entrées

**SIMPLY GRILLED FISH**  
freekeh, spigarello  
roasted grapes, arugula pesto 28

**ROOT VEGETABLE LASAGNA**  
rosemary soubise, gruyere  
charred onions 21

**GRILLED CHICKEN**  
escarole, pomme puree  
sherry mustard jus 27

**BRAISED WAGYU BEEF**  
charred cabbage  
shiitake mushrooms 32

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

### RESTAURANT

#### WEEK DINNER

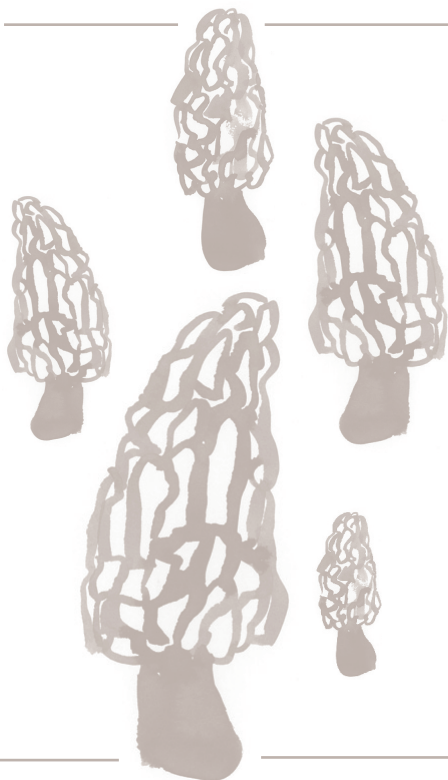
CHOOSE 2 'OF THE SEASON'  
THEN 1 'ENTREE'  
and 1 'DESSERT'  
35  
wines paired  
with each course 20

#### DESSERT

HONEY CUSTARD 8

CHOCOLATE TART 8

AMARO FLOAT 12 (+2 RESTAURANT WEEK)



# a.kitchen

RITTENHOUSE SQUARE