

wine bar selections

WHITE

PICPOUL DE PINET
guillaume cabrol
2016
languedoc, FR 13

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

PINOT BLANC
brand
2015
pfalz, DE 11

WHITE FIELD BLEND
channing daughters
2014
long island, NY 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 gilbert
2016
penedes, ES 16

RED

MALBEC
berangeraie
"les traversets"
2015
cahors, FR 13

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

lunch

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

CHICORIES

walnuts, tuna bottarga
meyer lemon

CAULIFLOWER JARDINIÈRE
pine nuts, raisins

DELICATA SQUASH

quince, sheep's milk feta
chermoula

HAMACHI & FENNEL CRUDO
cucumber, grapefruit

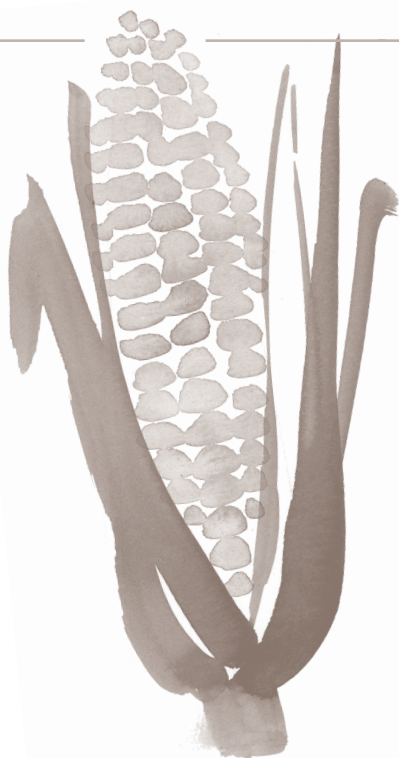
BRUSSELS SPROUTS

lamb belly, sesame spice
cipollini onion

SOUP

pine nuts, raisins

entrées



FRIED CHICKEN SANDWICH
dill pickles, hot sauce
smoked chicken salad

ROOT VEGETABLE LASAGNA
rosemary soubise, gruyere
charred onions

GRILLED TROUT
freekeh, almonds
roasted grapes, arugula pesto

STEAK SALAD
gem lettuce, blue cheese, bacon
buttermilk dressing

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

RESTAURANT

WEEK LUNCH

CHOOSE ONE EACH FROM
'OF THE SEASON' AND 'ENTREE'
20
"one" martini lunch +8
wine selection of the day +8

DESSERT

HOUSE MADE
COOKIE PLATE

a.kitchen

RITTENHOUSE SQUARE