

a.bar

to share

FRESH SHUCKED OYSTERS 18

SELECTION OF THREE CHEESES 16
oma, pleasant ridge reserve, cayuga blue

HOUSE MADE CHARCUTERIE 18
fried trotter, chicken liver mousse
country pate

light bites

HOUSE MADE POTATO CHIPS & DIP 6

MARINATED OLIVES 5

HIGH ST SOFT PRETZEL 6
dijonnaise

LITTLENECK CLAMS 15
garlic bread, urfa pepper, pancetta

WINTER CITRUS 14
horseradish yogurt, beets, pistachio

SMOKED TROUT CROQUETTES 14
caper mayonnaise, trout roe

RUTABEGA CURRY SOUP 13
rock shrimp, jalapeno, pickled mushroom

BEETS & BURRATA 14
fennel, ginger dressing, puffed wild rice

LITTLE GEM SALAD 11
watermelon radish, fines herbs
sunflower + mustard dressing

ROASTED SQUASH 12
quince, feta, chermoula

BRUSSELS SPROUTS 14
lamb belly, sesame spice, cipollini onion

SWISS CHARD GNOCCHI 16
pork + duck sausage, sunchoke

SPANISH ROCK OCTOPUS 18
white beans, spinach, meyer lemon

STEAK TARTARE 16
anchovy oil, grilled genzano, wild arugula

plates

GRILLED FISH 28
freekeh, olive tapanade, almonds
roasted grapes

MUSHROOM + SUNCHOKE LASAGNA 21
cippolini onions, radicchio

HALF CHICKEN 27
pomme puree, greens,
sherry brown butter jus

WAGYU BAVETTE STEAK 32
celery relish, buttered cabbage
shiitake mushroom

ROASTED LAMB LEG 28
toasted barley & merguez ragout

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

dessert

CHOCOLATE TART 8

HONEY CUSTARD 8

BROWN BUTTER WALNUT CAKE 8

a.
happy hour 4pm-6pm



aka.
RITTENHOUSE SQUARE