

## wine bar selections

### WHITE

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

**PINOT BLANC**  
brand  
2016  
pfalz, DE 12

**RIESLING**  
gobelsburg  
2016  
kamtal, AT 15

**RIBOLLA GIALLA**  
ronchi di cialla  
2016  
friuli, IT 15

**CHARDONNAY**  
karamoor estates  
'a.vin' 2015  
fort washington PA 15

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

### SPARKLING

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

**TREPAT &  
GARNACHA**  
german gilabert  
cava rose brut nature  
penedes, ES 16

**DRY CIDRE**  
bordatto  
'basa jaun' 2014  
basse navarre, FR 13

### RED

**SYRAH**  
terre rouge  
2013  
sierra foothills, CA 16

**TEMPRANILLO**  
abel mendoza  
'jarrate' 2014  
rioja, ES 14

**GRENACHE BLEND**  
le plan des moines  
'le borde' 2015  
rhone, FR 13

**DOLCETTO**  
schiavenza  
2016  
piedmont, IT 14

**CABERNET SAUVIGNON**  
bacchus  
2015  
california 14

**MALBEC**  
altos las hormigas  
2016  
mendoza, AR 14

## dinner

### FROMAGE

**OMA** (cow, VT)

**PLEASANT RIDGE** (cow, WI)

**CAYUGA BLUE** (goat, PA) 16



## of the season

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

**SPANISH ROCK OCTOPUS**  
white beans, spinach  
meyer lemon 18

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

**WINTER CITRUS**  
horseradish yogurt, beets  
pistachio 14

**SMOKED TROUT CROQUETTES**  
sauce gribiche, trout roe 14

**LITTLE NECK CLAMS**  
garlic bread, urfa pepper  
pancetta 15

**RUTABEGA CURRY SOUP**  
rock shrimp, jalepeno  
pickled mushrooms 13

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

### FOR THE TABLE

**6 OYSTERS ON THE HALF SHELL**  
mignonette 18

**CHARCUTERIE**  
chicken liver mousse  
fried trotter  
pork country paté  
18

**STEAK TARTARE**  
anchovy oil, grilled genzano  
wild arugula 16

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

**CAULIFLOWER & OLIVE SALAD**  
mint, chili, pickled celery 11

**SWISS CHARD GNOCCHI**  
pork + duck sausage  
swiss chard 16

## entrées

**SIMPLY GRILLED FISH**  
freekeh, smoked almonds  
olive tapanade, roasted grapes 28/52

**ROASTED BLACK BASS**  
parsnip puree, lentils, spigarello  
caramelized onion yogurt 30

**MUSHROOM & SUNCHOKE LASAGNA**  
cippolini onions  
radicchio, soubis 21

**LEG OF LAMB**  
toasted barley & merguez ragout  
carrots, kumquats 28

**HALF CHICKEN**  
escarole, pomme puree  
brown butter jus 27

**WAGYU BAVETTE STEAK**  
shiitake mushrooms  
buttered cabbage, celery ravigote 32

**A.BURGER**  
american, dijonnaise

**OUR PRIX FIXE**  
shared first plates chosen  
by the kitchen,  
entrees chosen by you  
& something sweet  
50 pp  
wine pairing 25 pp

### DESSERT

**HONEY CUSTARD 8**

**CHOCOLATE TART 8**

**WALNUT CAKE 8**

**AMARO FLOAT 12**

# a.kitchen

RITTENHOUSE SQUARE

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE A CHANCE OF FOODBORNE ILLNESS  
20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE