

# a.bar

## to share

**FRESH SHUCKED OYSTERS** 18

**SELECTION OF THREE CHEESES** 16  
green hill, pleasant ridge reserve  
smokey 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, pancetta

**RYE BERRIES SALAD** 14  
blue cheese, muscat grapes, walnuts  
poppy seed dressing

**SMOKED TROUT CROQUETTES** 14  
caper mayonnaise, trout roe

**RUTABAGA 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

**DAYBOAT SCALLOP CRUDO** 16  
rhubarb & cucumber vinaigrette  
fermented pepper romesco

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

**SWISS CHARD GNOCCHI** 16  
smoked duck sausage, sunchokes

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

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

## plates

**GRILLED FISH** 30  
freekeh, olive tapenade, almonds  
roasted grapes

**MUSHROOM + POTATO LASAGNA** 21  
cipollini onions, radicchio

**SMOKED DUCK BREAST** 27  
pomme puree, greens  
brown butter jus

**WAGYU BAVETTE** 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

**AMARO FLOAT** 12

**a.**  
**happy hour** 4pm-6pm



**aka.**  
**RITTENHOUSE SQUARE**