

## wine bar selections

### WHITE

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

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

**RIESLING**  
gobelsburg  
2016  
kamptal, AT 15

**GARGANEGA**  
gini  
2016  
veneto, IT 15

**CHARDONNAY**  
johnson family  
2015  
sonoma county, CA 15

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

### SPARKLING

#### & ROSE

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

**PINOT NOIR**  
brut rose  
conquilla nv  
catalunya, ES 15

**SYRAH & ZIBIBBO**  
poggio anima  
'raphael'  
2016, sicily, IT 13

**DOLCETTO**  
schiavenza  
2016  
piedmont, IT 14

**ALICANTE  
& CARIGNANE**  
ampeleia  
'unlitro' 2016  
tuscany, IT 12

**LISTAN NEGRO**  
fronton de oro  
2015  
gran canaria, ES 15

### RED

**SYRAH BLEND**  
channing daughters  
'due uve' 2015  
long island, NY 16

**MERLOT &  
CABERNET BLEND**  
chateau de guilhemanson  
saint emilion grand cru  
2012  
bordeaux, FR 14

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

## dinner

### FROMAGE

**GREENHILL** (cow, GA)  
**PLEASANT RIDGE** (cow, WI)  
**SMOKEY BLUE** (cow, OR) 16

### LITTLE GEM SALAD

watermelon radish, fines herbs  
sunflower + mustard dressing 11

### SPANISH ROCK OCTOPUS

braised white beans  
meyer lemon 18

### DAYBOAT SCALLOP CRUDO

rhubarb & cucumber vinaigrette  
fermented pepper romesco 16

### RYE BERRIES SALAD

blue cheese, muscat grapes  
walnuts, poppy seed dressing 14



## of the season

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

### LITTLENECK CLAMS

garlic bread, pancetta 15

### RUTABAGA CURRY SOUP

rock shrimp, jalapeno  
pickled mushrooms 13

### SWISS CHARD GNOCCHI

smoked duck sausage  
sunchoke 16

## entrées

### SIMPLY GRILLED FISH

freetkeh, smoked almonds  
olive tapenade, roasted grapes 30/52

### ROASTED BLACK BASS

parsnip puree, lentils, spigarello  
caramelized onion yogurt 30

### MUSHROOM & POTATO LASAGNA

cipollini onions, radicchio, soubise 21

### SMOKED DUCK BREAST

escarole, pomme puree  
brown butter jus 27

### LEG OF LAMB

toasted barley & merguez ragout  
carrots, rhubarb 28

### WAGYU BAVETTE

shiitake mushrooms  
buttered cabbage, celery ravigote 32

### A. BURGER

american, dijonnaise  
cornichons, high street roll 18

### FOR THE TABLE

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

### CHARCUTERIE

chicken liver mousse  
fried trotter  
pork country paté  
18

### BEETS & BURRATA

fennel, ginger dressing  
puffed wild rice 14

### ROASTED MUSHROOMS

bone marrow, parsley salad  
brioche 14

### CAULIFLOWER & OLIVE SALAD

mint, chili, pickled celery 11

### STEAK TARTARE

anchovy oil, wild arugula  
grilled genzano 16

### 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**

**BROWN BUTTER 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