

a.bar

to share

FRESH SHUCKED OYSTERS 18

SELECTION OF THREE CHEESES 16
st. stephen, pleasant ridge reserve
westfield blue

HOUSE MADE CHARCUTERIE 18
duck rillettes, chicken liver mousse
country pate

light bites

HOUSE MADE POTATO CHIPS & DIP 6

MARINATED OLIVES 5

HIGH ST SOFT PRETZEL 6
dijonnaise

PERSIAN CUCUMBER 13
chickpea, green almonds, miso yogurt
basil sauce verte

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

GREEN GARLIC PANISSE 14
sweet pea puree, spring greens
ramp vinaigrette

SPRING VEGETABLE SOUP 13
rabbit, freekah, spring garlic

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

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

SEA SCALLOP CRUDO 16
rhubarb & cucumber vinaigrette
fermented pepper romesco

SWISS CHARD GNOCCHI 15
bacon, english peas
mint

SPANISH ROCK OCTOPUS 18
flageolet beans, kale, fresh garbanzos

STEAK TARTARE 16
anchovy oil, grilled genzano, wild arugula

plates

GRILLED FISH 30/48
almond milk, tapenade
grilled spring vegetables

GRILLED SKATE 26
mussels escabeche, lentils, carrot broth

MUSHROOM + POTATO LASAGNA 21
cipollini onions, chicory

GRILLED HALF CHICKEN 27
leeks, broccolini
salsa verde

PETITTE STRIP LOIN 32
harissa braised shiitake mushrooms
grilled spring onions

BERKSHIRE PORK CHOP 36
asparagus, blackberry, pancetta vinaigrette

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