

## wine bar selections

### WHITE

**XAREL-LO BLEND**  
partida creus  
'vinel-lo'  
2016  
catalunya, ES 15

**PICPOUL DE PINET**  
cabrol  
2016  
languedoc, FR 13

**RIESLING**  
kruger rumpf  
2016  
nahe, DE 15

**GARGANEGA**  
gini  
soave classico  
2016  
veneto, IT 15

**CHARDONNAY**  
bourcier-martinot  
2015  
macon, FR 16

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

### SPARKLING

**PINOT NERO  
& CHARDONNAY**  
contadi castaldi  
franciacorta nv  
lombardi IT 18

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

### ROSE

**SYRAH & ZIBIBBO**  
poggio anima  
'raphaell'  
2015  
sicily, IT 13

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

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

**TEMPRANILLO &  
GARNACHA**  
verasol  
2015  
navarra, ES 12

### RED

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

**MERLOT & CAB FRANC**  
chateau de guilhemanson  
st emilion grand cru  
2012  
bordeaux, FR, 15

**PINOT NOIR**  
moulin de gassac  
2016  
languedoc, FR 15

## dinner



## of the season

### FROMAGE

**ST STEPHEN** (cow, NY)  
**PLEASANT RIDGE RESERVE** (cow, WI)  
**WESTFIELD BLUE** (goat, MA) 16

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

**SPANISH ROCK OCTOPUS**  
flageolet beans, kale  
green garbanzos 18

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

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

**GREEN GARLIC PANISSE**  
sweet pea, radicchio  
caper + ramp vinaigrette 14

**ARTICHOKE BARIGOULE**  
grilled ramps, coriander  
lemon broth 14

**SPRING VEGETABLE SOUP**  
rabbit, freekah, spring garlic 13

**SWISS CHARD GNOCCHI**  
mint, english peas  
bacon 15

### FOR THE TABLE

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

**CHARCUTERIE**  
chicken liver mousse  
duck rillettes  
pork country paté  
18

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

**PERSIAN CUCUMBER**  
miso yogurt, chickpeas  
green almond, basil sauce verte 13

**ROASTED MUSHROOMS**  
crispy soft egg  
madeira mousseline 14

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

## entrées

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

**GRILLED SKATE**  
mussels escabeche, lentils  
ras el hanout, carrot broth 26

**MUSHROOM & POTATO LASAGNA**  
cipollini onions, chicory, soubise 21

**HALF CHICKEN**  
leeks, broccolini  
salsa verde 27

**BERKSHIRE PORK CHOP**  
asparagus, blackberry  
pancetta vinaigrette 36 (+ 5 PF)

**PETITE STRIP LOIN**  
harissa braised shiitake mushrooms  
grilled spring onions 32 (+4 PF)

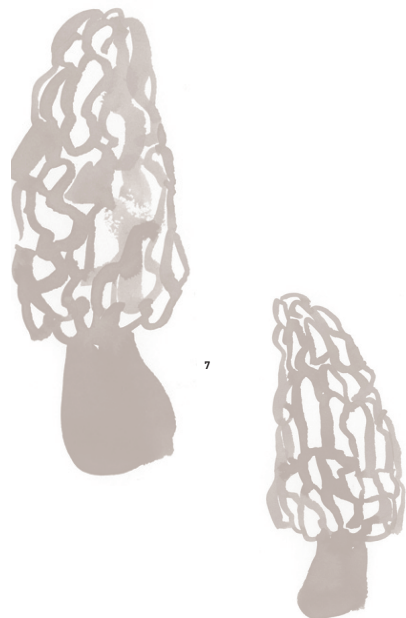
**A. BURGER**  
american, dijonnaise  
cornichons, high street roll 18

### 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