

# 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  
franciocorta nv  
lombardi IT 18

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

## ROSE

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

## 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

**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

## lunch

### FROMAGE

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



### FOR THE TABLE

**4 OYSTERS ON THE HALF SHELL**  
mignonette 12

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

## of the season

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

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

**RUTABAGA CURRY SOUP**  
pickled mushrooms  
kaffir lime, jalapeno 10

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

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

**LAMB + RAMP SAUSAGE**  
mustard lentils  
grilled spring onions 14

## entrees

**OMELETTE**  
boursin cheese, dressed lettuces 14

**ROASTED MUSHROOM MELT**  
gruyere, ramp pistou  
potato bread 15

**PHILLY CLASSIC**  
pork shoulder, escarole  
long hot peppers, pecorino 16

**A. BURGER**  
american cheese, dijonnaise  
cornichon, high street roll 18 *bacon +2*

**CHICKEN & GRAIN SALAD**  
rye berries, blue cheese, grapes  
walnuts, poppy seed dressing 22

**GRILLED SALMON**  
freekeh, olive tapenade  
green garbanzo 22

**FLANK STEAK FRITES**  
pickled shallots, salsa verde 22

### RITTENHOUSE

### POWER LUNCH

CHOOSE ONE EACH FROM  
'OF THE SEASON' AND 'ENTREE'  
25  
"one" martini lunch +8  
wine selection of the day +8

### DESSERT

**HONEY CUSTARD** 8

**CHOCOLATE TART** 8

**BROWN BUTTER CAKE** 8



**a.kitchen**  
RITTENHOUSE SQUARE