

WINE BY THE BOTTLE

Sparkling

Chardonnay & Pinot Noir | Champagne Tarlant, Champagne, France, NV, \$162

Chardonnay Pinot Noir Blend | Medivol, Limoux, France, NV, \$75

Branco Brut Nature | Sidonio De Sousa, Bairrada, Portugal, NV, \$62

Arkasas Black Pétillant Natural Cider | Ploughman, Adams County,
United States, NV \$60

Pinot Noir Pétillant Natural Rosé | Meinklang "Prosa", Neusiedlersee,
Austria, 2020 \$70

White & Rosé & Orange

Sauvignon Blanc | Weingut Tement "Korallenkalk", Süsteiermark,
Austria, 2019 \$80

Chenin Blanc | Storm Point, Swartland, South Africa, 2020 \$55

Grüner Veltliner | Nikolaihof, Wachau, Austria, 2020 \$74

Chardonnay | Brew Cru, Elgin, South Africa, 2019 \$89

Cesanese di Affile Rosé | Maria Ernesta Berucci, Lazio, Italy 2020 \$70

Zweigelt Rosé Blend | Umatham, Burgenland, Austria, 2020 \$75

Red

Cinsault Syrah Blend | Storm Point, Swartland, South Africa, 2020 \$55

Pinot Noir & Zweigelt | Weniger "Polzichter", Austria/Hungary, 2019 \$75

Gamay | Laurent Perrachon, Juliéna, France, 2019 \$76

Refošk | Rojac Istra Slovenija, Slovenska Istra, Slovenia, 2018 \$75

Carignan | Domaine La Manarine, Vaucluse, France, 2019 \$70

Grenache | Le Mas des Flauzieres, Gigondas, France, 2019 \$88

ABE FISHER



⇒ PHILADELPHIA ⇐

Dinner Menu July 2022

Welcome to Abe Fisher!

A 20% service charge will be applied to your final bill. One hundred percent of this service charge goes towards paying our entire hourly staff (including the kitchen) a minimum wage of at least \$15/hour. Optional gratuities go directly to your service staff. Thank you!

Cocktails - \$14

Roll Right In | Vodka, Hibiscus, Watermelon, Elderflower
Long, But Distinguished | House Rum Blend, Oat & Kasha Orgeat, Banana
Vipers, Snipers | Tequila, Papaya, Aleppo Pepper, Meletti
The Pappy Heist | Rye, Cynar, Cherry Heering
Waitress in the Sky | Scotch, Ginger, Amaro Lucano

Wine by the Glass

Sauvignon Blanc | Château des Matards, Bordeaux, France, 2020 \$14/60 (carafe)
Grüner Veltliner | Franz Etz, Kamptal, Austria, 2020 \$14/60
Riesling | Nik Weis, Mosel, Germany, 2020 \$13/55
Pinot Gris Orange | Craven Wines, Stellenbosch, South Africa, 2020 \$13/55 (carafe)
St. Laurent Rosé | Borell-Diehl, Pfalz, Germany, 2020 \$13/55
Blaufränkisch | Zantho, Burgenland, Austria, 2019 \$13/55
Syrah | Trizanne Signature Wine, Swartland, South Africa, 2020 \$14/59
Cabernet Sauvignon | La Tour de Gaigne, Cevennes, France, 2016 \$14/60

Beer & Cider

Victory Prima Pils | Downingtown, PA, 5.3%, \$8 (12 oz draft)
Tonewood Fuego IPA | Oaklyn, NJ, 6.2%, \$8 (12 oz draft)
Love City Lager | Philadelphia, PA, 4.0%, \$7 (12 oz)
Cape May Brewing Always Ready Hazy Pale Ale | Cape May, NJ, 4.0%, \$7 (12 oz)
Human Robot Single Axis Strata IPA | Philadelphia, PA, 6.5%, \$9 (16 oz)
Ploughman Stayman Winesap Cider | Adams County, PA, 6.9% \$8
Ploughman Birdwatcher Peach Cider | Adams County, PA, 6.9% \$8

After Dinner

La Colombe French Press & Assorted Teas \$4
Furmint | Royal Tokaji, Tokaj, Hungary, 2018 \$12
Amaro | List available upon request \$12
Amaro Flight | Three 1-oz. pours \$18

Please inform your server of allergies and dietary restrictions prior to ordering. Thank you!

PRIX FIXE MENU

*Challah Parker House Rolls,
one Appetizer, one Entrée & one Dessert per person
For the Table. \$54/per person
(a 20% service charge will be added to the final bill)*

Challah Parker House Rolls

Housemade Boursin

Appetizers

Latke Fries | Herb Sour Cream, Peach Applesauce
Borscht Tartare | Egg, Sour Cream, Smoked Trout Roe, Potato Chips
Matzoh Ball Dumplings | Sour Cream, Dill, Brown Butter, Grana Padano Cheese
Romaine Salad | Pumpnickel, Chevre, Pickled Green Strawberries, Ranch
Cured Snapper Crudo | Cucumber, Avocado Sour Cream, Pickled Chilies, Kasha
Chicken Liver Mousse | Schmaltz Rye Toast, House Pickles

Entrées

Pan Roasted Chicken | Lemon, Fennel, Spring Onion
Zucchini Schnitzel | Rye, Matbucha, Cilantro, Heirloom Tomatoes
Hot Smoked Salmon | Summer Succotash, Pink Peppercorn, Dill Butter, Grana Padano
Lamb Loin | Toasted Barley, Sour Cherries, Sorrel, Primordia Farms Mushrooms
Roumanian Flat Iron Steak | Summer Squash, Manischewitz Steak Sauce
Rye Crusted Cod | English Peas, Leeks, Garlic Scapes

Dessert

Vanilla Buckwheat Custard | Strawberry Jam, Kasha "Grape-Nuts"
Chocolate Bundt Cake | Manischewitz, Sour Cherries, Whipped Cream
Cookie Plate | Pistachio Macaroons & White Chocolate Orange Sandwiches

MONTREAL SMOKED SHORT RIBS

*Challah Parker House Rolls, Spreads & Pickles
one Appetizer per person
Montreal Smoked Short Ribs with Accoutrements
one Dessert per person
For the Table. \$68/per person*