

## WINE BY THE BOTTLE

### Sparkling

**Sauvignon Blanc Pet Nat** | Tour des Gendres, Bergerac, France, N.V. \$62

**Portugueser Rosé** | Sektkellerei Ohlig, Rudesheim, Germany, N.V. \$50

### White & Rosé

**Sauvignon Blanc** | Domaine Martin, Sancerre, France, 2018 \$69

**Riesling** | Boundary Breaks, Finger Lakes, New York, 2017 \$67

**Riesling** | Ovum "Off the Grid", Rogue Valley, Oregon, 2017 \$75

**Gemischter-Satz** | Weingut Wieninger, Vienna, Austria, 2014 \$80

**Gruner Veltliner** | Nikolaihof "Hefeabzug", Wachau, Austria, 2017 \$76

**Chardonnay** | Domaine Creusserome, Viré-Clessé, Burgundy, France, 2016 \$65

**Gamay Noir Rosé** | Division Winemaking Co., Columbia Valley, WA, 2018 \$66

**Pinot Noir Rosé** | Heidi Schroeck, Rust, Austria, 2018 \$77

**Tempranillo Rosé** | Cune, Rioja, Spain, 2019 \$62

### Red

**Pinot Noir** | Averaen, Willamette Valley, Oregon, 2017 \$82

**Spätburgunder** | Weinhof Scheu, Pfalz, Germany 2015 \$67

**Grenache** | Le Mas des Flauzières, Gigondas, France, 2015 \$85

**Negroamaro** | Cosimo Taurino, Salice Salentino, Italy, 2010 \$70

**Cinsault Blend** | Pedro Parra "Pencopolitano", Itata, Chile, 2017 \$74

**Blaufrankisch** | Markus Altenburger, Burgenland, Austria, 2016 \$68

**Syrah** | Domaine Michelas St. Jemmes, Crozes-Hermitage, France, 2015 \$95

**Cabernet Sauvignon** | Poppelvej, McLaren Vale, Australia, 2017 \$92

# ABE FISHER



⇒ PHILADELPHIA ⇐

Center City Restaurant Week  
September 2020

Welcome to Abe Fisher! We are so happy to serve you. For the safety of our staff and all of our guests, a face mask is required at all times when you are not seated at your table. Thank you for your cooperation.

## Cocktails - \$13

**Life in General** | Rye, Cocchi Torino, Cherry Heering

**New Presidente** | Rum, Atxa Vermouth, Curacao

**Double R Diner** | Maker's Mark, Coffee Milk, Averna

**Red Right Hand** | Hibiscus-infused Vodka, Bitter Blend, Egg White

**Hardly Even** | Scotch, Amaro Lucano, Lemon

## Wine by the Glass

**Sauvignon Blanc** | Château de Cappes, Bordeaux Saint-Macaire

France, 2017 \$13/60

**Viognier** | Chateau Kefraya "Les Bretéches", Bekaa Valley,

Lebanon, 2018 \$13/60

**Sangiovese Blend Rosé** | Scarpetta "Frico", Tuscany, Italy, 2019 \$12/55 (draft)

**Saperavi** | Mosmieri, Kakheti, Georgia, 2015 \$13/60

**Cabernet Sauvignon** | La Tour de Gaigne, Cevennes, France, 2016 \$13/60

**Merlot** | Golan Heights, Galilee, Israel, 2016 \$14/65

## Beer & Cider

**Victory Prima Pils** | Downingtown, PA, 5.3%, \$8 (12 oz draft)

**Prairie Artisan Ales Phantasmagoria DIPA** | Tulsa, OK, 8% \$9

**Collective Arts Stranger Than Fiction Porter** | Ontario, CN 5.5% \$8 (16 oz)

**Ploughman Stayman Winesap Cider** | Adams County, PA, 8.5% \$8

## After Dinner

**Furmint** | Royal Tokaji, Tokaji, Hungary, 2016 \$16

**Amaro Lucano** | Basilicata, Italy \$12

**Amaro Sfumato** | Trentino, Italy \$12

## RESTAURANT WEEK MENU

*Challah & Spreads*

*one Appetizer, one Entrée & one Dessert per person*

*For the Table. \$35/per person*

*(a 20% service charge will be added to the final bill)*

## Challah & Spreads

Challah Parker House Rolls

Chicken Liver Mousse, Romanian Eggplant, Borscht Tartare

## Appetizers

**Salmon Crudo** | Three Springs Honeycrisp Apple, Quark Cheese

**Lacinato Kale Salad** | Charred Romanesco, Grapes, Toasted Sunflower Seeds, Ranch

**Potato Latke** | Berry Jam, Herbed Sour Cream

## Entrées

**Salmon en Papillote** | Broccolini, Lemon

**Roasted Chicken** | Fennel, Spring Onions

**Cauliflower Steak** | Kashkaval, Roasted Garlic Yogurt

**Salt-Baked Brisket** | Cranberry Steak Sauce

## Dessert

**Chocolate Chip Coffee Cake** | Cinnamon Streusel, Whipped Sour Cream

**Smoked Maple Custard** | Blueberries, Candied Pistachios

## MONTREAL SMOKED SHORT RIBS

*Challah & Spreads*

*one Appetizer per person*

*Montreal Smoked Short Ribs with Accoutrements*

*one Dessert per person*

*For the Table. \$60/per person*