

ABE FISHER



⇒ PHILADELPHIA ⇐

Tasting Menus

(for the table, price is per person)
includes breads and spreads, small plates,
entree and dessert



Hungarian Duck "Chinatown Style" 54

pretzel steamed buns,
poppy rice, lekvar hoisin



Montreal Style Smoked Short Ribs 72

housemade rye bread,
pickles, mustards



Prix-Fixe Menu choose three plates **39 per person**

chicken liver mousse 13

house made rye, pastrami onion jam

pickled mackerel dip 14

bibb lettuce, gribenes, beet pickled turnips

summer squash 14

everything bagel bread crumbs, sauce gribiche

avocado salad 14

tomatoes, almonds, pecorino, pumpernickel

sweet potato 13

boursin cheese, smoked walnuts, pickled long hots

zucchini blossoms 14

smoked bluefish, zucchini tomato salad

cream cheese cavatelli 15

poppy seeds, english peas, olives, ricotta salata

gin cured fluke 16

strawberry goulash, fava beans, crispy shallots

smoked beef tongue 15

sauerkraut, beans, apricot honey mustard

baked cheese blintz 15

mahon cheese, barley, kennett square mushrooms

braised chicken 16

potato and spring onion kugel, apricots

roasted salmon 16

pastrami spice, wax beans, green goddess dressing

veal schnitzel tacos 17

anchovy mayo, health salad

hanger steak 18

manischewitz steak sauce, broccoli and salami salad

Dessert

bacon and egg cream 10

maple custard, chocolate foam

almond cake 10

strawberry, peach, schlag

blueberry tart 10

schmaltz crust, lemon curd, thyme

white chocolate cheese cake 10

poached cherries, graham cracker tuile

Chef Yehuda Sichel
GM/Beverage Director Brian Kane

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.