

ABE FISHER



» PHILADELPHIA «

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

chicken liver mousse house made rye, pastrami onion jam **13**
smoked bluefish salad gribenes, lettuce, beet pickled turnips **13**
borscht tartare smoked trout roe, ranch potato chips **13**
tomato salad pumpernickel, pecorino, pine nuts, boquerones **13**
radish and cucumber melba toast, spring onion cream cheese, olives **13**

potato latke herb sour cream, horseradish, aged cheddar **13**
beef tartare onion poppy matzo, carrot chraime **15**
lox and cream cheese cucumber salad, toasted rye bread **15**
sweet potato boursin cheese, smoked walnuts, pickled long hots **13**
watermelon salad corned pork belly, sauerkraut **14**

maitake mushroom blintz humboldt fog, pickled cherries, baby kale, kasha **15**
challah-crusted halibut tomato purée, fennel, blistered tomatoes **17**
roasted salmon charred green beans, sauce gribiche **17**
veal schnitzel tacos anchovy mayo, health salad **17**
hanger steak english pea mustard, bone marrow, manischewitz steak sauce **18**
shabbos chicken schmaltzy corn, summer squash, snap peas (serves 2) **34**

Hungarian Duck "Chinatown Style" **55 (serves 2)**

housemade pretzel steamed buns, schmaltz rice, spicy kraut, watercress, and sauces

Montreal Style Smoked Short Ribs **60 per person**

Our signature tasting menu served with a selection of Abe Fisher dishes, pickles, mustards, breads and spreads

Dessert

bacon and egg cream maple custard, chocolate foam **10**
olive oil shortcake blueberries, coconut cream **10**
chocolate hazelnut tart cherry, amaretto whipped cream **11**
plum cake buttermilk crème anglaise, almond brittle **10**

Chef Yehuda Sichel

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