

ABE FISHER



⇒ PHILADELPHIA ⇐

Tasting Menus

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



Whole Roasted Black Bass 48

"gefilte fish", stewed sweet peppers,
broccoli and green apple chraime



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 13

bibb lettuce, gribenes, beet pickled turnips

charred asparagus 13

everything bagel bread crumbs, sauce gribiche

avocado salad 14

cara cara orange, almonds, pumpernickel croutons

sweet potato 13

boursin cheese, smoked walnuts, pickled long hots

tomato soup 13

fried matzo ball, rapini

cream cheese cavatelli 15

poppy seeds, ramps, english peas, olives, ricotta salata

gin cured fluke 16

challah, whipped butter, spring onion

smoked beef tongue 15

sauerkraut, beans, apricot honey mustard

baked cheese blintz 15

mahon cheese, barley, kennett square mushrooms

braised chicken 16

potato and ramp kugel, fava beans

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, rhubarb, schlag

blueberry tart 10

schmaltz crust, lemon curd, thyme

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

Chef Yehuda Sichel
GM/Beverage Director Brian Kane