

# ABE FISHER



» PHILADELPHIA «

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

- chicken liver mousse** house made rye, pastrami onion jam **13**
- charred asparagus** sauce gribiche, almonds **12**
- sweet potato** boursin cheese, smoked walnuts, pickled long hots **13**
- smoked bluefish salad** gribenes, lettuce, beet pickled turnips **13**
- borscht tartare** smoked trout roe, ranch potato chips **13**
- caesar salad** rhubarb, spring onion, pumpernickel **13**
- pickled mackerel** cucumbers, onion rings **14**
- radish and cucumber** melba toast, spring onion cream cheese, olives **13**
- king salmon lox tartine** ramp cream cheese, pickled ramps **15**
- potato latke** herb sour cream, horseradish, aged cheddar **13**
- pork belly reuben** pickled green tomato **14**
- egg noodles** maitake mushrooms, cabbage, spring onions **15**
- challah-cruste stone bass** potato ramp purée, truffled leeks, cauliflower **17**
- veal schnitzel tacos** anchovy mayo, health salad **17**
- hanger steak** english pea mustard, bone marrow, manischewitz steak sauce **18**
- shabbos chicken** potato leek kugel, schmaltzy root vegetables (serves 2) **34**
- hungarian duck** kishka, schmaltz rice, sautéed greens, spicy kraut (serves 2) **38**

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

Our signature tasting menu served with a selection of Abe Fisher dishes, matzoh ball soup, Jewish rye bread, pickles and mustards

## Dessert

- bacon and egg cream** maple custard, chocolate foam **10**
- goat's milk cheesecake** strawberry, rhubarb, basil **10**
- chocolate hazelnut tart** cherry, amaretto whipped cream **11**

## Chef Yehuda Sichel

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