

# 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



### Beverage Pairing | 25

three off-menu selections



**Chef Yehuda Sichel**  
**General Manager Yasmin Roberti**  
**Beverage Director Steven McAllister**

## Prix-Fixe Menu | 42 per person

choose three plates

### chicken liver mousse 13

house made rye, pastrami onion jam

### borscht tartare 14

sour cream onion chips, trout roe

### romanesco 13

everything bagel bread crumbs, sauce gribiche

### brussels sprout caesar 14

tomatoes, almonds, pumpernickel, pecorino

### sweet potato 13

boursin cheese, smoked walnuts, pickled long hots

### bluefish croquettes 14

mozzarella, roasted tomato

### potato latke 14

apple onion sauce, sour cream

### smoked cobia crudo 15

apple salad, jalapeño, quark cheese

### corned beef tongue 16

sauerkraut, beans, apple mustard

### baked cheese blintz 16

mahon cheese, barley, kennett square mushrooms

### braised chicken 17

scallion potato kugel, apricot, honey-nut squash

### roasted salmon 18

pastrami spice, green beans, green goddess dressing

### veal schnitzel tacos 18

anchovy mayo, health salad

### skirt steak 19

manischewitz steak sauce, broccoli and salami salad

## Dessert

### bacon and egg cream 9

maple custard, chocolate foam

### almond cake 9

berries, sweetie spice, schlag

### apple tart 10

schmaltz crust, lemon curd, thyme

### white chocolate cheese cake 11

figs, concord grapes, graham cracker tuile

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