

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**

potato latke herb sour cream, horseradish, aged cheddar **13**

stuffed squash blossom olive scallion cream cheese, marinated zucchini **13**

beef tartare onion poppy matzo, carrot chraime **15**

smoked salmon carpaccio summer melon, kohlrabi, yogurt **15**

sweet potato boursin cheese, smoked walnuts, pickled long hots **13**

corned beef tongue napa cabbage, peaches, russian dressing **14**

maitake mushroom blintz humboldt fog, pickled cherries, baby kale, kasha **15**

challah-crusted tilefish zucchini goulash, corn salad **17**

roasted salmon charred green beans, sauce gribiche **17**

veal schnitzel tacos anchovy mayo, health salad **17**

skirt steak carrot mustard, bok choy, manischewitz steak sauce **18**

shabbos chicken potato and swiss chard kugel, summer vegetables (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 berries, 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.