

ABE FISHER



» PHILADELPHIA «

Center City Restaurant Week choose 3 plates **\$35 per person**

- chicken liver mousse** house made rye, pastrami onion jam
- smoked bluefish salad** gribenes, lettuce, beet pickled turnips
- borscht tartare** smoked trout roe, ranch potato chips
- tomato salad** pumpernickel, pecorino, pine nuts, boquerones
- potato latke** herb sour cream, horseradish, aged cheddar
- stuffed squash blossom** olive cream cheese, marinated zucchini
- beef tartare** challah, carrot chraime
- smoked salmon crudo** apple, kohlrabi, yogurt
- sweet potato** boursin cheese, smoked walnuts, pickled long hots
- corned beef tongue** spicy cabbage, peach mustard, crispy shallots

- mushroom blintz** humboldt fog, pickled cherries, baby kale, kasha
- roasted salmon** charred green beans, sauce gribiche
- veal schnitzel tacos** anchovy mayo, health salad
- skirt steak** carrot mustard, bok choy, manischewitz steak sauce

Dessert

- bacon and egg cream** maple custard, chocolate foam
- olive oil shortcake** berries, coconut cream
- chocolate hazelnut tart** cherry, amaretto whipped cream

Chef Yehuda Sichel

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