

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,
radish and apple chraime



Hungarian Duck "Chinatown Style" 54

pretzel steamed buns,
schmaltz rice, watercress



Montreal Style Smoked Short Ribs 68

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

borscht tartare 13

smoked trout roe, ranch potato chips

avocado salad 14

cara cara orange, almonds, pumpernickel croutons

potato latke 13

applesauce, aged cheddar

parsnip soup 13

matzo ball, kale

gin cured fluke 15

challah, whipped butter, pickled onion

sweet potato 13

boursin cheese, smoked walnuts, pickled long hots

smoked beef tongue 15

sauerkraut, kidney beans, green goddess dressing

baked cheese blintz 15

mozzarella, muenster, barley, roasted mushrooms

braised chicken thigh 16

potato and swiss chard kugel, apricot, parsnip

roasted salmon 16

charred green beans, sauce gribiche

veal schnitzel tacos 17

anchovy mayo, health salad

cholent pot pie 18

beef cheeks, sweet potato, beans, barley

Dessert

bacon and egg cream 10

maple custard, chocolate foam

sweet potato cake 10

mandarin oranges, buttermilk anglaise

apple pie 10

schmaltz crust, cinnamon whipped cream

marshmallow chocolate tart 10

sour cherry, hazelnut

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

Chef Yehuda Sichel
GM/Beverage Director Brian Kane