

ABE FISHER



» PHILADELPHIA «

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

chicken liver mousse house made rye, pastrami onion jam **13**
pickled mackerel dip bibb lettuce, gribenes, beet pickled turnips **13**
borscht tartare smoked trout roe, ranch potato chips **13**
brussel sprouts raisins, grapes, pine nuts, pumpernickel, caesar dressing **14**
potato latke herb sour cream, horseradish, aged cheddar **13**

stuffed pepper olive cream cheese, tempura jalapeños **14**
gin cured fluke challah, whipped butter, pickled onion **15**
sweet potato boursin cheese, smoked walnuts, pickled long hots **13**
smoked beef tongue sauerkraut, kidney beans, apple mustard **15**

mushroom barley blintz honey nut squash, humboldt fog **15**
challah crusted rockfish vegetable goulash, radish salad **17**
roasted salmon charred green beans, sauce gribiche **16**
veal schnitzel tacos anchovy mayo, health salad **17**
veal cheeks pear and turnip purée, horseradish, celery seed **18**
shabbos chicken potato and swiss chard kugel, paprika roasted 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 **65 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**
pumpkin honey cake rum raisins, buttermilk anglaise, walnuts **10**
chocolate hazelnut tart orange marmalade **11**
apple pie schmaltz crust, cinnamon whipped cream **10**

Chef Yehuda Sichel

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