

# 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**  
**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**  
**beef tartare** challah, carrot chraime **15**  
**smoked salmon crudo** apple, pomegranate, yogurt **15**  
**sweet potato** boursin cheese, smoked walnuts, pickled long hots **13**  
**corned beef tongue** spicy kraut, kidney beans, Russian dressing **15**

**mushroom barley blintz** honey nut squash, humboldt fog **15**  
**challah crusted black bass** 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**  
**spiced pear cake** buttermilk anglaise, berries **10**  
**chocolate hazelnut tart** concord grape **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.