

ABE FISHER



⇒ PHILADELPHIA ⇐

Tasting Menus

(for the table, price is per person)
includes breads and spreads, small plates,
entree and dessert



Hungarian Duck "Chinatown Style" 54

pretzel steamed buns,
poppy rice, lekvar hoisin



Montreal Style Smoked Short Ribs 72

housemade rye bread,
pickles, mustards



Chef Yehuda Sichel
General Manager Yasmin Roberti
Beverage Director Steven McAllister

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

chicken liver mousse 13

house made rye, pastrami onion jam

pickled mackerel dip 14

bibb lettuce, gribenes, beet pickled turnips

summer squash 14

everything bagel bread crumbs, sauce gribiche

avocado salad 14

tomatoes, almonds, pecorino, pumpernickel

sweet potato 13

boursin cheese, smoked walnuts, pickled long hots

bluefish croquettes 14

mozzarella, roasted tomato

cream cheese cavatelli 15

poppy seeds, corn, olives, ricotta salata

kampachi crudo 16

strawberry goulash, watermelon, potato chips

smoked beef tongue 15

sauerkraut, beans, peach mustard

baked cheese blintz 15

mahon cheese, barley, kennett square mushrooms

braised chicken 16

potato and spring onion kugel, apricots

roasted salmon 16

pastrami spice, romano beans, green goddess dressing

veal schnitzel tacos 17

anchovy mayo, health salad

hanger steak 18

manischewitz steak sauce, broccoli and salami salad

Dessert

bacon and egg cream 10

maple custard, chocolate foam

almond cake 10

strawberry, peach, schlag

blueberry tart 10

schmaltz crust, peach curd, thyme

white chocolate cheese cake 10

raspberries, graham cracker tuile

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