

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



Beverage Pairing | 25

three off-menu selections



Chef Yehuda Sichel
General Manager Yasmin Roberti
Beverage Director Steven McAllister

Prix-Fixe Menu | 42 per person

choose three plates

chicken liver mousse 13

house made rye, pastrami onion jam

borscht tartare 14

sour cream onion chips, trout roe

romanesco 13

everything bagel bread crumbs, sauce gribiche

pickled mackerel dip 14

bibb lettuce, gribenes, beet pickled turnips

brussels sprout caesar 14

tomatoes, almonds, pumpernickel, pecorino

sweet potato 13

boursin cheese, smoked walnuts, pickled long hots

bluefish croquettes 14

mozzarella, roasted tomato

potato latke 14

apple onion sauce, sour cream

smoked cobia crudo 15

apple salad, jalapeño, quark cheese

corned beef tongue 16

sauerkraut, beans, apple mustard

baked cheese blintz 16

mahon cheese, barley, kennett square mushrooms

braised chicken 17

scallion potato kugel, apricot, honey-nut squash

roasted salmon 18

pastrami spice, green beans, green goddess dressing

veal schnitzel tacos 18

anchovy mayo, health salad

skirt steak 19

manischewitz steak sauce, broccoli and salami salad

Dessert

bacon and egg cream 9

maple custard, chocolate foam

almond cake 9

berries, sweetie spice, schlag

apple tart 10

schmaltz crust, lemon curd, thyme

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