

ABE FISHER



→ PHILADELPHIA ←



Primal Supply Meats

Roasted Chicken 55

parsnip kugel, dried apricot,
arugula salad, gribenes



Montreal Style

Smoked Short Ribs 65

housemade rye bread,
pickles, mustards



Dry Aged

Rib-Eye 75

onion rings, russian dressing,
watercress



Thank you for ringing in the
New Year with us!

Your Tasting Menu is meant to be shared,
and includes breads and spreads, plus your
choice of small plates, entree, and dessert.

Breads and Spreads (for the table)

chopped liver mousse
smoked fish salad
pastrami onion jam
whipped duck fat butter
borscht tartare

Small Plates (select one per person)

brussels sprout caesar

grapes, almonds, pumpernickel, ricotta salata

sweet potato

boursin cheese, smoked walnuts, pickled long hots

bluefish croquettes

mozzarella, roasted tomato

potato latke

apple onion sauce, sour cream

smoked salmon crudo

quark cheese, apple, jalapeño

corned beef tongue

dew drop cabbage, apple mustard, sauerkraut

Dessert (select one per person)

bacon and egg cream

maple custard, chocolate foam

almond cake

mandarin orange, sweetie spice, schlag

apple tart

schmaltz crust, lemon curd, thyme

What Abe Would Drink 35

Cider, Sundstrom Cider, Hudson Valley, New York 2017
Riesling, Weiser-Kunstler, Mosel, Germany 2016
Listan Negro, Monje, Tenerife, Canary Islands 2015

What Abe Would Drink on NYE 45

Champagne, Laherte Freres, Chavot, France NV
Riesling, Selbach-Oster, Mosel, Germany 2016
Negroamaro, Cosimo Taurino, Puglia, Italy 2010

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

*Menu subject to change.