

WINE BY THE BOTTLE

Sparkling

Bical Blend | 3B Blanc de Blancs, Bairrada, Portugal, NA, \$62

Chardonnay & Pinot Noir | Champagne Tarlant, Champagne, France, NV, \$162

Pinot Nero Rosé | Scarpetta Spumante Brut, Friuli Venezia Giulia, Italy, NV, \$55

White & Rosé

Sauvignon Blanc | Clos du Tue-Beouf, Loire Valley, France, 2020 \$75

Riesling | Ovum "Off the Grid", Rogue Valley, Oregon, 2017 \$75

Riesling | Kruger Rumpf, Nahe, Germany, 2017 \$102

Gemischter-Satz | Weingut Wieninger, Vienna, Austria, 2014 \$95

Chardonnay | Capensis, Western Cape, South Africa, 2014 \$180

Chardonnay/Muscat Ottonel | Weingut Pittnauer "Perfect Day" Burgenland, Austria, 2018 \$75

Pinot Noir Rosé | Weingut Koehler-Ruprecht, Pfalz, Germany, 2020 \$79

Red

Pinot Noir | Heirloom Vineyards, Adelaide Hills, Australia, 2019 \$60

Nebbiolo | Paolo Scavino, Langhe, Italy, 2020 \$79

Gamay | Laurent Perrachon, Juliéna, France, 2019 \$76

Grenache | Le Mas des Flauzières, Gigondas, France, 2019 \$88

Cabernet Sauvignon | Jax Y3, North Coast, California, 2018 \$100

Teran Cabernet Sauvignon Blend | Čotar "Terra Rossa", Kras, Slovenia, 2009 \$200 (magnum)

ABE FISHER



⇒ PHILADELPHIA ⇐

Chanukah Menu November 2021

Welcome to Abe Fisher!

Guests must wear a face mask when not seated at the table.

A 20% service charge will be applied to your final bill. One hundred percent of this service charge goes towards paying our entire hourly staff (including the kitchen) a minimum wage of at least \$15/hour. If you would like to leave additional gratuity directly for the service staff you may do so, although it is not required.

Cocktails - \$13

Nomadic Panic | Gin, Sumac Grape Syrup, Lime

In the Weeds | Rye, Orange Gum, Bonal

Double Dare Ya | Tequila, Montenegro, Maple

Candy Apple Grey | Cognac, Cider, Calvados

Heavy Metal Parking Lot | Hibiscus Infused Mezcal, Cherry, Capelletti

Wine by the Glass

Sauvignon Blanc | Château de Cappes, Bordeaux Saint-Macaire
France, 2017 \$13/60

Grüner Veltliner | Weingut Bründlmayer, Langenlois, Austria, 2019 \$13/60

Furmint | Royal Tokaji "The Oddity", Tokaji, Hungary, 2018 \$14/65

Falaghina Orange | Calcarius "CA 40.08", Puglia, Italy, N.V. \$13/70 (1 liter)

Sangiovese Rosé | Scarpetta, Tuscany, Italy, 2020 \$12/55

Blaufränkisch | Zantho, Burgenland, Austria, 2019 \$12/55

Tempranillo | Bodegas Ondarre Reserva, Rioja, Spain, 2017 \$14/\$60

Cabernet Sauvignon | La Tour de Gatigne, Cevennes, France, 2016 \$13/60

Beer & Cider

Victory Prima Pils | Downingtown, PA, 5.3%, \$8 (12 oz draft)

Tonewood Fuego IPA | Oaklyn, NJ, 6.2%, \$8 (12 oz draft)

Love City Sylvie Stout | Philadelphia, PA, 5.0%, \$7 (12 oz)

Ploughman Stayman Winesap Cider | Adams County, PA, 6.9% \$8

After Dinner

La Colombe French Press \$4

Assorted Teas \$4

Furmint | Somos, Tokaj, Hungary, 2019 \$12

Amaro | List available upon request \$12

Amaro Flight | Three 1-oz. pours \$18

PRIX FIXE MENU

*Challah & Spreads,
one Appetizer, one Entrée & one Dessert per person
For the Table. \$54/per person
(a 20% service charge will be added to the final bill)*

Breads & Spreads

Sesame & Poppy Seed Challah | Schmaltz Rye Toast | House Potato Chips
Schmaltzy Onion Dip | Borscht Tartare | Chicken Liver Mousse

Appetizers

Matzoh Ball Soup | Chicken, Carrots, Celery

 **Latkes** | Herb Sour Cream, Applesauce, *add caviar +8*

Charred Brussels Sprout Salad | Butternut Squash, Pomegranate, Spiced Almonds

Roasted Sweet Potatoes | Boursin, Pickled Long Hots, Smoked Walnuts

Nova Lox | Quark Cheese, Melba Toast

Entrées

Roasted Chicken | Lemon, Fennel, Thyme

Hot Smoked Salmon Steak | Dill-cream, Turnips

Kasha Varnishkes | Primordia Farms Mushrooms, Grana Padano Cheese

Roumanian Skirt Steak | Schmaltz, Patatas Bravas, Paprika Mayo **+\$14**

 **Sweet Potato Yapchik** | Brisket, Onions, Carrots

Dessert

 **Sufganiyot** | Sweet Potato and Marshmallow Filling

Vanilla Buckwheat Custard | Cherry Cranberry Compote, Kasha "Grape-Nuts"

Marble Chocolate Cheesecake | Pear, Walnut Crumble, Quark

MONTREAL SMOKED SHORT RIBS

Sesame & Poppyseed Challah, Spreads & Pickles

one Appetizer per person

Montreal Smoked Short Ribs with Accoutrements

one Dessert per person

For the Table. \$68/per person

 Denotes a Chanukah special