

WINE BY THE BOTTLE

Sparkling

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

Branco Brut Nature | Sidonio De Sousa, Bairrada, Portugal, NV, \$62

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

Pinot Noir Pétillant Natural Rosé | Meinklang "Prosa", Neusiedlersee, Austria, 2020 \$70

White & Rosé

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

Melon de Bourgogne | Famille Lieubeau, Muscadet Sèvre et Maine, France, 2016 \$62

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

Zweigelt Rosé Blend | Umatham, Burgenland, Austria, 2020 \$75

Red

Cinsault Syrah Blend | Storm Point, Swartland, South Africa, 2020 \$55

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

Sangiovese Grosso Blend | La Torre "Ampelio" Rosso di Montalcino, Brunello, Italy, 2016 \$90

Schioppettino & Refosco Blend | Le Due Terre "Sacrisassi", Friuli Colli Orientali, Italy, 2011 \$125

Refošk | Rojac Istra Slovenija, Slovenska Istra, Slovenia, 2018 \$75

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

ABE FISHER



⇒ PHILADELPHIA ⇐

Valentine's Day
Monday, February 14, 2022

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

My Bloody Valentine | Gin, Lemon, Capelletti

Goes to 11 | Vodka, Pear, Elderflower

Nomadic Panic | Gin, Sumac Grape Syrup, Lime

Makes You Strong | Rye, Stout, Cynar

Rex Manning Day | Calvados, Yellow Chartreuse, Curacao

Pink Flamingo | Mezcal, House Grenadine, Cocchi Rosa

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

Ploughman Kenspeckle Chokeberry Cider | Adams County, PA, 6.9% \$8

After Dinner

La Colombe French Press & Assorted Teas \$4

Hot Toddy | Rye, Ramazzotti, Cinnamon \$13

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

Amaro | List available upon request \$12

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



Valentine's Day Monday, February 14, 2022

\$75/per person | optional beverage pairing \$40/per person

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Breads & Spreads

House Challah Rolls, Jarlsberg Gouger

Roasted Garlic Boursin, Red Pepper Salad

Borscht Tartare | Herb Sour Cream, Hackelback Caviar

Meinklang "Prosa" Pinot Noir Pet Nat Rosé, Burgenland, Austria, NV

Appetizers

Fluke Crudo | Meyer Lemon, Yogurt

Noodle Kugel | Valley Milkhouse Marigold, Arugula

Ancarani "Andataeritorno" Skin Contact Albana/Famoso/Pignoleto Blend,

Emilia-Romagna, Italy, 2020

Choice of Entrée

Rye-Crusted Cod | Potato, Leek, Chanterelle

Roumanian Steak | Manischewitz Steak Sauce

Borell-Diehl St. Laurent Rosé, Pfalz, Germany, 2021

Vegetarian & Vegan entrées available upon request

Dessert

Etrog Crème Brulée

Assorted Chocolate | local chocolatier, Triangle Roasters

Mural City Cellars Phinato, Philadelphia, PA, NV

Please inform your server of allergies and dietary restrictions prior to ordering. Thank you!