

WINE BY THE BOTTLE

Sparkling

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

Chardonnay Pinot Noir Blend | Medivol, Limoux, France, NV, \$75

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

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

White & Rosé & Orange

Sauvignon Blanc | Weingut Tement "Korallenkalk", Südsteiermark, Austria,
2019 \$80

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

Chenin Blanc | Storm Point, Swartland, South Africa, 2020 \$55

Grüner Veltliner | Nikolaihof, Wachau, Austria, 2020 \$74

Chardonnay | Brew Cru, Elgin, South Africa, 2019 \$89

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

Cesanese di Affile Rosé | Maria Ernesta Berucci, Lazio, Italy 2020 \$70

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

Albana Orange Blend | Anacarani "Andataeritorno", Faenza, Italy, 2020 \$55

Red

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

Chambourcin Blend | Mural City CSW Red, Philadelphia,
United States, 2021 \$55

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

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

Pinot Noir | Heirloom Vineyards "Velvet Fog", Adelaide Hills,
Australia, 2021 \$60

Grenache Blend | Mas de Boislauson, Côte du Rhone, France, 2016 \$80

Carignan | Domaine La Manarine, Vaucluse, France, 2019 \$70

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

ABE FISHER



⇒ PHILADELPHIA ⇐

Dinner Menu June 2022

Welcome to Abe Fisher!

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. Optional gratuities go directly to your service staff. Thank you!

Cocktails - \$14

Goes to 11 | Vodka, Pear, Elderflower

Long, But Distinguished | House Rum Blend, Oat & Kasha Orgeat, Banana

Vipers, Snipers | Tequila, Papaya, Aleppo Pepper, Meletti

The Pappy Heist | Rye, Cynar, Cherry Heering

Waitress in the Sky | Scotch, Ginger, Amaro Lucano

Wine by the Glass

Sauvignon Blanc | Château des Matards, Bordeaux,

France, 2020 \$14/60 (carafe)

Grüner Veltliner | Setzer, Weinviertel, Austria, 2020 \$14/60

Furmint | Royal Tokaji "The Oddity", Tokaji, Hungary, 2018 \$15/65

Pinot Gris Orange | Craven Wines, Stellenbosch,

South Africa, 2020 \$13/55 (carafe)

St. Laurent Rosé | Borell-Diehl, Pfalz, Germany, 2020 \$13/55

Blafränkisch | Zantho, Burgenland, Austria, 2019 \$13/55

Syrah | Trizanne Signature Wine, Swartland, South Africa, 2020 \$14/59

Cabernet Sauvignon | La Tour de Gaigne, Cevennes, France, 2016 \$14/60

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 Lager | Philadelphia, PA, 4.0%, \$7 (12 oz)

Human Robot Kaleidoscope IPA | Philadelphia, PA, 6.5%, \$9 (16 oz)

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

Ploughman Birdwatcher Peach 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

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

PRIX FIXE MENU

Challah Parker House Rolls,

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)

Challah Parker House Rolls

Housemade Boursin

Appetizers

Latke Fries | Herb Sour Cream, Peach Applesauce

Borscht Tartare | Egg, Sour Cream, Smoked Trout Roe, Potato Chips

Matzoh Ball Dumplings | Sour Cream, Dill, Brown Butter, Grana Padano Cheese

Romaine Salad | Pumpernickel, Chevre, Pickled Green Strawberries, Ranch

Beet Cured Salmon Crudo | Horseradish, Yogurt, Kasha Crisp

Chicken Liver Mousse | Schmaltz Rye Toast, House Pickles

Entrées

Pan Roasted Chicken | Lemon, Fennel, Spring Onion

Hot Smoked Salmon | Succotash, Pink Peppercorn, Dill Butter, Pecorino

Kasha Varnishkes | Primordia Farms Mushrooms, Grana Padano Cheese

Rye Crusted Cod | English Peas, Leeks, Green Garlic

Smoked Lamb Shank | Spinach, Pickled Rhubarb

Roumanian Skirt Steak | Summer Squash, Manischewitz Steak Sauce **+\$14**

Dessert

Valrhona Chocolate Pot de Crème | Sweetie Spice, Sea Salt

Vanilla Buckwheat Custard | Orange Marmalade, Kasha "Grape-Nuts"

Chocolate Bundt Cake | Manischewitz, Sour Cherries, Whipped Cream

MONTREAL SMOKED SHORT RIBS

Challah Parker House Rolls, Spreads & Pickles

one Appetizer per person

Montreal Smoked Short Ribs with Accoutrements

one Dessert per person

For the Table. \$68/per person