

ABE FISHER



⇒ PHILADELPHIA ⇐

Tasting Menus

(for the table, price is per person)
includes breads and spreads, small plates,
entrée and dessert



Hungarian Duck "Chinatown Style" 60

pretzel steamed buns,
schmaltz fried rice, lekvar hoisin

Sake and Hungarian Wine Pairing 25

a bold and unusual
selection that just works



Montreal Style Smoked Short Ribs 72

housemade rye bread,
pickles, mustards

What Abe Would Do 25

cider, riesling, listán negro



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

asparagus 13

everything bagel bread crumbs, sauce gribiche

pickled mackerel dip 14

bibb lettuce, gribenes, beet pickled turnips

romanesco caesar 14

mandarin oranges, almonds, pumpernickel, ricotta salata

sweet potato 13

boursin cheese, smoked walnuts, pickled long hots

bluefish croquettes 14

mozzarella, roasted tomato

potato latke 14

strawberry-apple jam, sour cream

smoked salmon crudo 15

quark cheese, apple, jalapeño

corned beef tongue 16

dew drop cabbage, apple mustard, sauerkraut

sour cream gnocchi 16

sunchoke purée, fava beans, brown butter

braised chicken 17

spring onion kugel, baby carrots, morels

challah crusted tilefish 19

ramp vichyssoise, truffled leeks

veal schnitzel tacos 18

anchovy mayo, health salad

hanger steak 18

avocado mousse, mushrooms,
crispy spring onion, manischewitz steak sauce

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