

## WINE BY THE BOTTLE

### Sparkling

**Arkansas Black Pétillant Natural Cider** | Ploughman, Adams County,  
United States, NV \$60

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

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

**Pinot Noir Rosé** | Medivol, Limoux, France, NV, \$75

**Champagne** | Champagne Tarlant, Champagne, France, NV, \$162

### White & Rosé & Orange

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

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

**Riesling/Furmint Blend** | Hidden Treasures by Moric, Naguy-Somlói,  
Hungary, 2017 \$79

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

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

**Rizling** | Matic Wine "Get the Party Started", Malečnik, Slovenia, 2020 \$84

**Pinot Gris Blend** | Maloof, Willamette Valley, Oregon 2021 \$80

**Seyval Blanc Blend Pétillant Natural** | Camuna Cellars, Philadelphia,  
United States, 2021 \$70

### Red

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

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

**Plavac Mali** | Wines of Illyria, Bosnia & Herzegovina, 2019 \$75

**Cabernet Sauvignon** | Barkan Vineyard, Galilee, Israel 2020 \$70

**Gamay** | Laurent Perrachon, Julié纳斯, France, 2019 \$76

**Cabernet Sauvignon** | Jax Y3, North Coast, California, 2019 \$100

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

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

# ABE FISHER



⇒ PHILADELPHIA ⇐

## Dinner Menu October 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

**Roll Right In** | Vodka, Hibiscus, Watermelon, Elderflower

**Mystic 100's** | Cognac, House Rum Blend, Crème de Noyaux

**Salad Days** | Sweet Corn Mezcal, Celery Saccharum, Pimms No. 1

**Going Out for One** | Schmaltz Washed Bourbon, Coffee Fernet, Bitters

**Waitress in the Sky** | Scotch, Ginger, Amaro Lucano

## Wine by the Glass - \$14/60

**Sauvignon Blanc** | Château des Matards, Bordeaux,  
France, 2020

**Grüner Veltliner** | Brundlmayer, Kamptal, Austria, 2019

**Riesling** | Nik Weis, Mosel, Germany, 2020

**Pinot Gris Orange** | Craven, Stellenbosch, South Africa, 2021

**Tour de Rosé** | Heidi Schröck & Söhne, Burgenland, Austria, 2020

**Blaufränkisch** | Zantho, Burgenland, Austria, 2019

**Monastrell** | Barahonda Barrica, Yecla, Spain, 2018

**Cabernet Sauvignon** | La Tour de Gatigne, Cevennes, France, 2016

## Beer & Cider

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

**Love City Lager** | Philadelphia, PA, 4.0%, \$7

**New Trail White Ale** | Williamsport, PA, 5.5% \$7

**Triple Bottom Brewing Pilsner** | Philadelphia, PA, 5.4%, \$9 (16 oz)

**Human Robot Dreams of Orgonon IPA** | Philadelphia, PA, 6.6%, \$9 (16 oz)

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

## Zero Proof - \$6

**Cel-Ray** | Celery, Lime, Cardamom

**The Crow** | Lemon, Bay Leaf

**Ginger Soda** | Ginger, Lime, Honey

**Purple Girlfriend** | Grapefruit, Cardamom, Lime

**Don't Call Me Shirley** | House Grenadine, Lime

*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. \$60/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

**Smoked Whitefish Croquette** | Mozzarella, Preserved Lemon, Sauce Gribiche  
**Baby Iceberg Wedge Salad** | Cherry Tomatoes, Garlic Chips, Blue Cheese Dressing

**Red Snapper Crudo** | Cucumber, Avocado Sour Cream, Pickled Chilies, Kasha

**Chicken Liver Mousse** | Schmaltz Rye Toast, House Pickles

**Matzoh Ball Soup** | Roasted Chicken, Carrots, Celery

### Entrées

**Hot Smoked Salmon** | Marinated Pole Beans, Almonds

**Rye Crusted Cod** | Brussels Sprouts, Crispy Sunchoke, Black Garlic, Fennel Pollen

**Coffee Cardamom Braised Brisket** | Pistachio Gremolata, Smoked Collards, Pomegranate

**Lamb Loins** | Sour Cherries, Barley, Primordia Farms Mushrooms, Sorrel

**Toasted Rye Gnocchi** | Cabbage, Gouda, Smoked Walnuts

**Pan Roasted Chicken** | Lemon, Fennel, Spring Onion

### Dessert

**Vanilla Buckwheat Custard** | Strawberry Jam, Kasha "Grape-Nuts"

**Chocolate Bundt Cake** | Manischewitz, Raspberry Cherry Compote, Whipped Cream

**Cookie Plate** | White Chocolate Orange & Pistachio Macaroons

### 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. \$72/per person*