

ABE FISHER



\$10

BORSCHT TARTARE

trout roe, sour cream & onion potato chips, hard-cooked egg

KASHA VARNISHKES

english peas, poppy, truffle butter

STEAMED ASPARAGUS

orange, vanilla, brown butter, almonds

RADISH SALAD

baby lettuce, anchovy, candied pine nuts

ROASTED CARROTS

aged gouda, pumpernickel, lekvar



\$12

RAW AND PICKLED BASS

avocado cream cheese, arugula, cherry-caraway vinaigrette

STUFFED TROUT GEFILTE FISH

carrot & raisin salad, carrot chrain

SALMON BELLY GRAVLAX

smoked salmon hash, peppadews, capers

HOT SMOKED SABLE

cucumber, dill, old bay

SHRIMP FRIED RICE

kosher salami, egg yolk



\$14

VEAL SCHNITZEL TACOS

health salad, anchovy mayo

CORNED PORK BELLY

challah pretzel, emmental, manischewitz mustard, radish kraut

CHICKEN AND FOIE GRAS ROULADE

caper & dried apricot remoulade, braised celery

SWEET AND SOUR MEATBALLS

zucchini raisins, boursin

DRY AGED LAMB MINUTE STEAK

potato latke, redeye gravy



HUNGARIAN DUCK

dry-aged duck served in three courses
plus dessert

\$120 for two



one plate from
each category,
and dessert

PRIX FIXE

\$39 per person,
for the entire
table



MONTREAL-SMOKED SHORT RIBS

whole short rib plate with rye bread and garnishes.
serves 4.

\$160



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COCKTAILS
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\$12

THE BITTER END

cocchi americano, cynar, campari

THE CHERRY ORCHARD

vodka, maraschino liqueur, sour cherry,
lime, orange bitters

THE ABE FISHER COCKTAIL

beefeater 24, dolin dry, dolin blanc, kosher dill pickle

BARREL-AGED BIJOU

gin, carpano antica, green chartreuse, orange bitters

BONFIRE

siembra azul blanco, sombra mezcal,
yellow chartreuse, honey, laphroaig rinse

NOBODY EXPECTS THE SPANISH INQUISITION

barbancourt 8-year rum, pedro ximenez,
gran marnier, beet juice

BOULEVARDIER

buffalo trace, barrel-aged manischewitz, campari

BLOOD AND SMOKE

laphroaig, carpano antica, cherry heering, sour cherry

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WINE
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\$12

ALBARINO

condes de alberei, rias baixas, 2013

COLOMBARD

lionel osmin, fronton, 2013

GROS PLANT

fay d'homme la part du calibri, nantes, 2013

TORRONTES

urban unco, salta, 2013

CHENIN BLANC

a.a. badenhorst "the curator" swartland, 2012

SEMILLON

torbreck, barossa valley, 2011

RIESLING

lucashof, pfalz, 2013

SYRAH ROSE

gotham project, columbia valley, 2013

GRENACHE ROSE

la poussin, languedoc-roussillon, 2013

PINOT NOIR

gotham project, lodi, 2011

TINTA RORIZ

quinta do crasto, douro, 2011

MERLOT

gotham project, lodi, 2012

TEMPRANILLO

rios de tinta, ribeira del duero, 2012

NEGRETTE

chateau la colombiere "vinum", fronton, 2012

SANGIOVESE

ripatransone "mojo", marche, 2012

CABERNET SAUVIGNON

hayes ranch, central coast, 2013

SYRAH

la boutanche VDF, ardeche, 2013

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BEER
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HARPOON APPLE CIDER

boston, ma, 4.8%, \$5

AMSTEL LIGHT

netherlands, 3.5%, \$6

HANSENS KRIEK

dworp, belgium, 6.0%, \$22

LINDEMANS GUEUZE CUVÉE RENE

vlezenbeek, belgium, 5.5%, \$16

BRASSERIE DUPONT MOINETTE

tourpes, belgium, 8.5%, \$12

OMMEGANG RARE VOS

cooperstown, NY, 6.5%, \$8

VICTORY HOP DEVIL INDIA PALE ALE

downingtown, PA, 6.7% \$6

GREEN FLASH ROAD WARRIOR

imperial rye ipa
san diego, CA, 9.0%, \$8

DESCHUTES OBSIDIAN STOUT

bend, OR, 6.4% \$6

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DESSERT
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\$9

BACON AND EGG CREAM
maple custard, chocolate foam

SOUR CHERRY SOUP
pavlova, sour cherry curd

APPLE STRUDEL
walnuts, whipped sour cream

BLACK AND WHITE
lemon and poppy cheesecake, almond cookie

AMARO

Fernet Branca
Zucca Rabarbaro
Torani Amer
Luxardo Amaro Abano
Meletti Amaro
Nardini Amaro
Nonino Amaro
Campari
Cynar
Aperol
Averna Amaro

BRANDY

Lairds Old 75 yr Apple
Pierre Ferrand 1840
Germain Robin XO
Domaine d'Esperance Bas Armagnac "XO"
Guillon-Painturand "VSOP" Grande Champagne

SCOTCH

Famous Grouse
Johnnie Walker Black
Chivas Regal 12 yr
Chivas Regal 18 yr
Compass Box Oak Cross
Glenkinchie 12 Lowlands
Balvenie 14 yr Caribbean Cask Speyside
Aberlour Abunadh 120 proof Speyside
Aberlour 16 yr Speyside
Springbank 18 yr
Talisker 10 yr
Ardberg 10 year Islay
Laphroaig 10 Islay

WHISKEY

Pendelton
Crown Royal
Still Waters 1+11
Jameson
Jack Daniels
Buffalo Trace
Maker's Mark
Old Grand Dad
Four Roses Percy St. Barrel
Wild Turkey 101 Rye
Col. EH. Taylor Rye

RUM

Barbancourt Rhum 8 Year Haitian
Duquesne Eleve Sous Rhum Agricole
Don Q Gran Solera
Chauve-Coeur Vieux 7 yr Rhum