



MODERN JEWISH COOKERY

BRUNCH

APPETIZERS

MATZO BALL SOUP 7
Grandma Dot's Recipe

PICKLE PLATE 5
Daily Selection of House Made Pickles

CHOPPED LIVER 8
Red Onion Marmalade, Gribenes, Double Baked Rye

PARFAIT 4.5
Walnut Granola, Apples, Figs and Dates, Honey Yogurt

HOUSE SALAD 8
Mixed Greens, Chickpeas, Carrots, Wheat Berries, Caraway Vin

DGS COBB SALAD 12
Avocado, Corned Beef, Blue Cheese, Gribenes, Mixed Greens, Champagne Vin

SIDES

POTATO LATKES 7
Creme Fraiche and DGS Apple Preserves

BAGEL AND SHMEAR 3
Toasted Montreal Bagel and Cream Cheese +add DGS smoked salmon spread 2

PATATAS BRAVAS A LA JUDEA 5
Crispy Home Fries, Sour Cream and Harissa

COLESLAW 4

CRISPY PASTRAMI 4

SANDWICHES

1/2 POUND PASTRAMI OR CORNED BEEF 13
Creekstone Farms Brisket, House Mustard, Double Baked Rye

DGS REUBEN OR GRILLED EGGPLANT REUBEN 13.5/10
Emmenthaler, Sauerkraut, Russian Dressing, Toasted Rye

WHITE FISH SALAD 10
Tomato Jam, Fried Capers, Radish, Montreal Bagel

THE ISRAELI 9
Hummus, Cucumber Salad, Pickled Beets, Feta, Pumpernickel

MAINS

SMOKED SALMON PLATTER 15
24 Hour Cured and Cold Smoked Salmon, Montreal Bagel, Traditional Garnishes

DGS PASTRAMI HASH 12
Sunny Side Up Eggs, Roasted Peppers, Potatoes, Mustard Sauce

CHALLAH FRENCH TOAST 10
Toasted Almonds, Apple Maple Syrup

BENEDICTBERG 14
Poached Eggs, DGS Smoked Salmon, Latkes, Sumac Hollandaise

SHAKSHOUKA 10
Eggs Poached in a Tomato, Pepper, and Onion Stew with Grilled Bread

MATZO BREI 9
Scrambled Eggs with Matzo, Swiss Chard, Green Onion, Horseradish +add sauteed chicken livers 3

We are committed to quality ingredients and handcrafted preparations. In the spirit of the old world Jewish kitchen, we brine, cure, smoke, and pickle everything we serve in house.

CHEF BARRY KOSLOW • GM & BEVERAGE DIRECTOR BRIAN ZIPIN

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.

SPARKLING WINE

	GLASS	BOTTLE
WEINGUT GRUBER, ROSE, Austria NV	\$8.00	\$30.00
CLETO CHIARLI, LAMBRUSCO, Italy '11		\$36.00
NAVERAN, CAVA, Spain '10	\$10.00	\$38.00
ARGYLE WINERY, BRUT, Oregon NV		\$55.00

WHITE

	GLASS	CARAFE	BOTTLE
COLOMBARD, Montgravet, France '10			\$26.00
CHARDONNAY, Di Lenardo, Italy '10	\$8.00	\$20.00	\$30.00
PINOT GRIGIO, Inacyal, Argentina '11			\$26.00
RIESLING, Ravines Cellars, Finger Lakes NY '11	\$9.00	\$25.00	\$36.00
CHENIN BLANC / VIOGNIER, Pine Ridge, California '11	\$8.00	\$18.00	\$28.00
PINOT BLANC, Domaine Weinbach, France '11			\$58.00
GARGANEGA, Gini, Italy '11			\$42.00
GRUNER VELTLINER, Schloss Gobelsburg, Austria '11	\$10.00	\$27.00	\$38.00
SAUVIGNON BLANC, Hannes Sabathi, Austria '10	\$11.00	\$28.00	\$38.00
CHARDONNAY, Patz & Hall, California '10			\$60.00

RED

	GLASS	CARAFE	BOTTLE
GRENACHE / SYRAH, Dauvergne-Ranvier, France '10	\$7.00	\$17.00	\$25.00
PINOT NOIR, Mazzolino, Italy '11	\$10.00	\$25.00	\$36.00
ZWEIGELT BLEND, Heinrich Red, Austria '09			\$38.00
MERLOT / CABERNET SAUVIGNON, Cap de Merle, France '09			\$38.00
TEMPRANILLO, Vina Aberdi, Spain '06	\$12.00	\$36.00	\$44.00
GAMAY, Christophe Pacalet, France '10			\$46.00
NEBBIOLO, Palmina Wines, California '07			\$58.00
CABERNET SAUVIGNON, Teperberg Winery, Israel '11			\$34.00
MALBEC, Ernesto Catena, Argentina '11	\$9.00	\$26.00	\$38.00
PRIMATIVO, Villa Santera, Italy '09	\$9.00	\$24.00	\$34.00
SYRAH / CARIGNAN, Domaine Sainte-Eugenie, France '10			\$36.00

COCKTAILS

	GLASS	CARAFE
LE MARAIS Rose Champagne, St Germain, Orange Juice, Peychaud's Bitters	\$8	\$20
CLASSIC BLODDY MARY House Bloody Mary, Sobieski Vodka, Lime, Celery	\$7	\$18
HALF STREET PUNCH Flor De Cana Dark Rum, Iced English Breakfast Tea, Velvet Falernum, Mint Cordial, Lime	\$7	\$18
THE LONG SPIEL Damrack Gin, Aquavit, Cucumber Water, Orgeat, Lime Juice	\$11	
DGS BLODDY MARY Sobieski Vodka, Kummel, Fresh Horseradish, DGS Dill Pickle	\$9	

BEER

DRAUGHT

GOOSE ISLAND HONKERS ALE 6 LITTLE YELLA PILS 6 BELL'S SEASONAL 6 DC BRAU THE CORRUPTION IPA 7

BOTTLES & CANS

GENESEE CREAM ALE 4	GOOSE ISLAND SOFIE 10	BEAR REPUBLIC HOP ROD RYE 8
TSING TAO 6	DELIRIUM TREMENS 11	NEW HOLLAND OATMEAL STOUT 7
FLYING DOG ATLANTIC LAGER 6	ANDERSON VALLEY IPA 7	GREAT LAKES EDMOND PORTER 7
AVERY WHITE RASCAL 7	BROOKLYN BROWN ALE 6	

SOFT DRINKS

U-BET CHOCOLATE EGGCREAM 3
 FIZZY LIZZY Tangerine & Cranberry 3.5
 DR BROWNS SODA Black Cherry, Diet Black Cherry,
 Cream, Diet Cream & Cel-Ray 3

LA COLOMBE COFFEE 3.5
 HARNEY & SONS TEA
 English Breakfast, Mint, Chamomile 3
 ICED TEA 3 ORANGE JUICE 3