



MODERN JEWISH COOKERY

DINNER

APPETIZERS

PICKLE PLATE 5
Daily Selection of House Made Pickles

PIEROGIS 9
Farmers Cheese and Potato Dumplings, Spring Peas, Mint, Lemon

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

SCHMUTZY FRIES 9
Smoked Meat, Swiss Cheese, Russian Dressing, Sauerkraut

PICKLED BLUE FISH 7
Radish, Salsa Verde, Russian Rye Toast

DGS BOARDS APPETIZING DELICATESSEN 16
Selection of House Cured and Smoked Fish, Traditional Garnishes, Double Baked Rye
Selection of House Cured and Smoked Meats, Traditional Garnishes, Double Baked Rye

SOUPS & SALADS

MATZO BALL SOUP 7
Grandma Dot's Recipe

CHILLED CUCUMBER SOUP 7
Smoked Salmon and Labneh

BEET SALAD 9
Shaved Fennel, Orange, Arugula, Preserved Lemon Vin

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

ENTREES

HOT SMOKED SALMON 20
Golden Beet Latke, Pickled Beet Salad, Horseradish Crema

SHISLIK 19
Grilled Mahi Kabob, Spicy Tomato Stew, Israeli Couscous, Tzaziki

ROMANIAN STEAK 22
Grilled Skirt Steak, Creamy Chickpeas, Sunny Side Egg, Charred Green Onion

CHICKEN SCHNITZEL 18
Caraway Spaetzle, Escarole, Shallot and Caper Relish

KASHA VARNISHKAS 8/15
Bowtie Pasta and Buckwheat with Mushrooms, Olives, Harissa, and Preserved Lemon

HOLISHKES 9/18
Brisket Stuffed Cabbage, Sweet & Sour Tomato Sauce, Orzo, Rye Bread Crumb

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, Double Baked Rye

THE DGS CLUB SANDWICH 15
Turkey, Tongue, Chopped Liver, Gribenes, Tomato, Lettuce, Double Baked Rye

SIDES

GRILLED ASPARAGUS, CHOPPED EGG, GRIBENES 7

POTATO LATKES, CREME FRAICHE, DGS APPLE PRESERVES 7

ROASTED CAULIFLOWER, RAS EL HANOUT 7

FRENCH FRIES, ZAATAR, ROASTED GARLIC YOGURT 5

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
ZWIGELT BLEND, Heinrich Red, Austria '09			\$38.00
MERLOT / CABERNET SAUVIGNON, Cap de Merle, France '09			\$38.00
TEMPRANILLO, Vina Aberdi, Spain '06	\$12.00	\$32.00	\$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

\$11

ROB ROYSTEIN...PERFECT

Dewar's 12, Ginger Lemon Shrub, Sweet & Dry
Vermouth, Angostura Bitters

HELLO GORGEOUS

Pimm's, Hildalgo Oloroso Sherry, Dolin Blanc, Smoked OJ

THE MENSCH

Old Overholt Rye, Blood Orange, Regan's Orange Bitters

MAZEL TOV COCKTAIL

Rose Champagne, Averell Plum Gin, Lavender Syrup, Lemon

THE SCHMOOZER

House Infused Plum Vodka, Ginger Beer, Mint, Lime

IOTH WARD COOLER

Bison Grass Vodka, Kummel, Celery Soda, Champagne

I AM NOT FROM HAVANA

Pyrat Rum, Cocchi Americano, Lemon,
Strawberry White Pepper Shrub

THE LONG SPIEL

Damrack Gin, Cucumber Water, Aquavit, Orgeat, Lime

BEER

DRAUGHT

GOOSE ISLAND HONKERS ALE 6 LITTLE YELLA PILS 6 BELL'S OBERON 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