



DELICAT // ESSEN : YIDDISH FOR GOOD EATS

APPETIZERS

- PICKLE PLATE 5
Daily Selection of House Made Pickles
POTATO LATKES 11
DGS Smoked Salmon and Crème Fraiche
PIEROGIS 8
Farmers Cheese and Potato Dumpling, Peas, Mint, Lemon
CHOPPED LIVER 8
Red Onion Marmalade, Gribenes, Russian Rye
SCHMUTZY FRIES 9
Pastrami, Swiss Cheese, Russian Dressing, Sauerkraut

DGS BOARDS APPETIZING
Selection of House Cured and Smoked Fish, Traditional Garnishes, Double Baked Rye
DELICATESSEN
Selection of House Cured and Smoked Meats, Traditional Garnishes, Double Baked Rye 17

SOUPS & SALADS

- MATZO BALL SOUP 7
Grandma Dot's Recipe
CHILLED CUCUMBER SOUP 7
Smoked Salmon, Labneh, Pumpernickel
DGS COBB SALAD 11
Avocado, Corned Beef, Blue Cheese, Gribenes, Mixed Greens, Champagne Vinaigrette
HOUSE SALAD 8
Mixed Greens, Chickpeas, Carrots, Wheat Berries, Caraway Vinaigrette

BREAKFAST ALL DAY

- SMOKED SALMON PLATTER 14
24 Hour Cured and Cold Smoked Salmon, Traditional Garnishes, Montreal Bagel
DGS PASTRAMI HASH 12
Sunny Side Up Eggs, Roasted Peppers, Potatoes, Mustard Sauce
BENEDICTBERG 14
Poached Eggs, DGS Smoked Salmon, Latkes, Sumac Hollandaise
SHAKSHOUKA 11
Eggs Poached in a Tomato, Roasted Pepper and Onion Stew, Grilled Bread

SMOKED SALMON "PASTRAMI" 12
Labneh, Cucumber Salad, Pickled Mustard Seeds, Montreal Bagel

MATZO BREI 9
Scrambled Eggs with Matzo, Steve's Greens, Green Onion, Horseradish
+add sauteed chicken livers 3

Ask about our catering, private dining & online ordering. Get our pickles, mustard & schmaltz to go.

SANDWICHES

THE CLASSICS
1/2 POUND PASTRAMI OR CORNED BEEF
Creekstone Farms Brisket, House Mustard, Double Baked Rye
+add shmear of chopped liver 3 13

WHITE FISH SALAD 10
Tomato Jam, Radish, Montreal Bagel

ROASTED TURKEY 9
Avocado Spread, Pepper Relish, Provolone, Gribenes, Pumpernickel

DGS REUBEN OR GRILLED EGGPLANT REUBEN 13.5/10
Swiss Cheese, Sauerkraut, Russian, Rye

ANDREA'S DELIGHT 13.5
DGS Corned Beef, Swiss, Coleslaw, Russian, Double Baked Rye

THE WALLY B 11
Tongue, Arugula, Pickled Apple, Horseradish, Open Faced on Rye

THE ISRAELI 8
DGS Hummus, Cucumber Salad, Pickled Beets, Feta, Pumpernickel

CHICKEN SALAD 9
"Everything" Aioli, Peppadews, Butter Lettuce, Double Baked Rye

ENTREES

SEARED SALMON 19
Fattoush Salad, Cucumber, Mint, Pita, Pomegranate Vinaigrette

GRILLED MAHI KABOB 18
Israeli Couscous, Spicy Tomato, Roasted Peppers, Cucumber Yogurt

CHICKEN SCHNITZEL 18
Caraway Spaetzle, Steve's Greens, Shallot and Caper Relish

STUFFED CABBAGE 9/18
Ground Brisket, Sweet and Sour Tomato Sauce, Orzo, Rye Bread Crumb

DGS HAMBURGER 12.5
Premium Black Angus, Smoked Jalapeno Mayo, Bread and Butter Pickles, French Fries
+add swiss or provolone cheese 1

SIDES

COLESLAW, POTATO SALAD OR CUCUMBER SALAD 4

GRILLED ASPARAGUS, LEMON, RYE GREMOLATA 7

POTATO LATKES, CREME FRAICHE, DGS APPLE PRESERVES 5

KASHA VARNISHKAS, MUSHROOMS, CARAMELIZED ONION, HARISSA 7

ROASTED CAULIFLOWER, RAS EL HANOUT, PARSLEY 6

FRENCH FRIES, ZA'ATAR, ROASTED GARLIC YOGURT 6

FARM EGG, ANY STYLE 3

MONTREAL BAGEL WITH SHMEAR 3

In the spirit of the old world Jewish kitchen, we brine, cure, smoke, and pickle everything we serve in house. We carefully source all of our ingredients; we buy produce from local farmers whenever possible, our meat is raised without hormones and antibiotics and our eggs are from cage free hens.

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.

## COCKTAILS

### THE CLASSICS

<b>VESPER</b>	\$12
Boyd & Blair Vodka, Few Gin, Lillet. Lemon Twist	
<b>MAI TAI</b>	\$10
Flor De Cana 4yr Rum, Orange Curacao, Orgeat, Fresh Lime Juice	
<b>MINT JULEP</b>	\$9
Johnny Drum Bourbon, Sugar, Fresh Mint	
<b>AMERICANO</b>	\$9
Campari, Cocchi Sweet Vermouth, Club Soda, Orange Twist	
<b>PEGU CLUB COCKTAIL</b>	\$12
The Botanist Gin, Triple Sec, Lime, Regan's Orange Bitters	

### THE ORIGINALS

<b>ROB ROYSTEIN...PERFECT</b>	\$12
Dewar's 12 yr, Ginger Lemon Shrub, Dolin Sweet & Dry Vermouth, Angostura Bitters	
<b>THE MAZEL TOV COCKTAIL</b>	\$10
Rose Champagne, Averell Plum Gin, Lavender Syrup, Lemon	
<b>THE SCHMOOZER</b>	\$11
House Infused Plum Vodka, Ginger Beer, Mint, Lime	
<b>TENTH WARD COOLER</b>	\$11
Bison Grass Vodka, Kummel, Champagnec, Celery Soda, , Lime, Celery Bitters	
<b>THE LONG SPIEL</b>	\$10
Damrack Gin, Cucumber, Aquavit, Orgeat, Lime	

### BY THE CARAFE

	GLASS	CARAFE
<b>LE MARAIS</b>	\$8	\$20
Rose Champagne, St- Germain, Orange Juice, Peychaud's Bitters		
<b>CLASSIC BLOODY MARY</b>	\$7	\$18
Bloody Mary, Sobieski Vodka, Lime, DGS Pickle		
<b>THE SNOWBIRD</b>	\$10	\$26
Barboucort 8yr Rum, Velvet Falernum, Pineapple , Lime, Bitters		
<b>BUGSY'S REVENGE</b>	\$10	\$26
Aperol, Old Overholt Rye, Fresh Grapefruit, Drop of Absinthe		

### HOUSEMADE SPIRITS 1.5oz

<b>SLIVOVITZ</b>	\$6
Plum, Orange, Star Anise	
<b>AQUAVIT</b>	\$6
Apricot, Cardamom, Coriander	

**DR BROWNS \$3**  
Black Cherry, Diet Black Cherry,  
Cream, Diet Cream, Ginger Ale & Cel-Ray

**FIZZY LIZZY \$3.5**  
Tangerine & Raspberry  
**ABITA ROOT BEER \$3**

**FOUNTAIN SODA \$3**  
Coca-Cola, Diet Coca-Cola, Sprite,  
Ginger Ale & Tonic

**U-BET CHOCOLATE EGGCREAM \$3**  
**ABITA ROOT BEER FLOAT \$5**  
**DGS CUCUMBER MINT SODA \$3.5**

**FRESH JUICES \$3**  
Cranberry, Ruby Red Grapefruit, & Orange  
**SPARKLING WATER \$5**  
**SARATOGA SPRING WATER \$3**

**HARNEY & SONS TEA \$3**  
English Breakfast, Mint, Chamomile  
**HARNEY & SONS ICED TEA \$3**

**LA COLOMBE COFFEE \$3.5**  
Regular or Decaf  
**LA COLOMBE ICED COFFEE \$3**

# THE Bar AT DGS

## WINE

### SPARKLING

	GLASS 5oz	BOTTLE
<b>WEINGUT GRUBER, ROSE</b> , Austria NV	\$8	\$30
<b>NAVERAN, CAVA</b> , Spain '10	\$10	\$38

### WHITE

	GLASS 5oz	CARAFE 16oz	BOTTLE
<b>CHARDONNAY</b> , Di Lenardo, Friuli Italy '12	\$8	\$20	\$30
<b>RIESLING</b> , Dry, Ravines Cellars, Finger Lakes NY '12	\$9	\$25	\$36
<b>CHENIN BLANC / VIOGNIER</b> , Pine Ridge, California '11	\$8	\$18	\$28
<b>GRUNER VELTLINER</b> , Marc Aurel, Austria '12	\$7	\$27	\$38
<b>SAUVIGNON BLANC</b> , Hannes Sabathi, Austria '11	\$11	\$28	\$38

### RED

	GLASS 5oz	CARAFE 16oz	BOTTLE
<b>GRENACHE / SYRAH</b> , Dauvergne-Ranvier, Luberon France '10	\$7	\$17	\$25
<b>PINOT NOIR</b> , Mazzolino, Lombardy Italy '12	\$10	\$25	\$36
<b>MERLOT</b> , Venica & Venica, Collio Italy '11	\$10	\$25	\$36
<b>MALBEC</b> , Ernesto Catena, Mendoza Argentina '11	\$9	\$24	\$38
<b>ZINFANDEL</b> , Bradford Mountain, California '12	\$9	\$22	\$34

### THE CHOSEN WINE

<b>SYRAH/GRENACHE, ROSE</b> , Domaine St Eugenie, Corrbieres, France '12	\$24
--	------

## BEER

### DRAUGHT

<b>HONKERS ALE</b>	\$6
Goose Island, Chicago IL	
<b>LITTLE YELLA PILS</b>	\$6
Oskar Blues Brewery, Longmont CO	
<b>BELL'S OBERON</b>	\$6
Bell's Brewery, Kalamazoo MI	
<b>DC BRAU THE CORRUPTION IPA</b>	\$7
DC Brau Brewing Company, Washington DC	

### BOTTLES & CANS

<b>GENESEE CREAM ALE</b>	\$4
Genesee Brewing Company, Rochester NY	
<b>MILLER HIGH LIFE</b>	\$5
Miller Brewing Company, Milwaukee WI	
<b>TSINGTAO</b>	\$6
Tsingtao Brewery, China	
<b>RADLER LEMON BEER</b>	\$7
Stiegl Brewery, Austria	
<b>FLYING DOG ATLANTIC LAGER</b>	\$6
Flying Dog Brewery, Frederick MD	
<b>AVERY WHITE RASCAL</b>	\$7
Avery Brewing Boulder CO	
<b>GOOSE ISLAND SOFIE</b>	\$10
Goose Island, Chicago IL	
<b>DELIRIUM TREMENS</b>	\$11
Huyghe Brewery, Belgium	
<b>HOP OTTIN IPA</b>	\$7
Anderson Valley Brewing, Boonville CA	
<b>BROOKLYN BROWN ALE</b>	\$6
Brooklyn Brewery, Utica NY	
<b>HOP ROD RYE PA</b>	\$8
Bear Republic Brewing, Sonoma CA	
<b>EDMUND FITZGERALD PORTER</b>	\$7
Great Lakes Brewing, Cleveland OH	

We invite you to pair the bold flavors of the delicatessen with our selection of wine, beer, and spirits.  
The Bar at DGS takes inspiration from the rich drinking tradition of Eastern Europe that traveled with our grandparents to America and took shape in Lower East Side taverns, Catskill Mountain summer resorts, and winter getaways to Florida.