



DELICAT // ESSEN : YIDDISH FOR GOOD EATS

LUNCH

APPETIZERS

PICKLE PLATE 6
Daily Selection of House Made Pickled Vegetables

SMOKED SALMON "PASTRAMI" 11
Potato Latkes and Crème Fraiche

PIEROGIS 8
Farmers Cheese and Potato Dumpling, Spiced Yogurt

CHOPPED LIVER 8
Red Onion Marmalade, Gribenes, Russian Rye

SCHMUTZY FRIES 9
Pastrami, Swiss, Russian Dressing, Harissa, 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

MUSHROOM BARLEY SOUP 7
Rye Crouton and Mustard Oil

DGS COBB SALAD 12
Corned Beef, Avocado, 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 12
Poached Eggs, Tomato and Roasted Pepper Stew, Grilled Bread

MATZO BREI 9
Scrambled Eggs with Matzo, Steve's Greens, Green Onion, Horseradish
+add chopped smoked salmon 3

We carefully source all of our ingredients and buy produce from local farmers. All of our meat is raised without hormones or antibiotics and our eggs are from cage free hens.

SANDWICHES

HALF POUND PASTRAMI OR CORNED BEEF 13
Creekstone Farms Brisket, House Mustard, Double Baked Rye
+add shmear of chopped liver 3
+add swiss or provolone cheese 1.25
+add coleslaw or sauerkraut 2

WHITE FISH SALAD 10
Tomato Jam, Radish, Montreal Bagel

ROASTED TURKEY 10
Avocado Spread, Pepper Relish, Provolone, Gribenes, Pumpernickel

DGS REUBEN OR GRILLED EGGPLANT REUBEN 13.5/10
Swiss Cheese, No #1 Sons 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 9
DGS Hummus, Cucumber, Pickled Beets, Feta, Pumpernickel

DGS CLUB 15
Roasted Turkey, Pastrami, Gribenes, Tomato, Double Baked Rye

ENTREES

FALAFEL PLATTER 14
DGS Falafel, Hummus, Cucumber Salad, Cauliflower Tabbouleh

FRIDAY NIGHT CHICKEN 14
Pastrami Spiced White Beans, Roasted Tomatoes, Kale

FLOUNDER SCHNITZEL 14
Roasted Beets, Steve's Greens, Lemon and Capers Brown Butter

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

DGS HAMBURGER 13.5
Premium Black Angus, Smoked Jalapeno Mayo, Bread and Butter Pickles, French Fries
+add swiss or provolone cheese 1.25
+add fried egg 2
+add avocado spread 1.25
+add gribenes 1.5

FOR THE TABLE

COLESLAW, POTATO SALAD OR CUCUMBER SALAD 4

BRUSSELS SPROUTS 7
Roasted Grapes and Shallots

POTATO LATKES 5
Sour Cream and DGS Apple Preserves

KASHA VARNISHKAS 7
Mushrooms, Caramelized Onions, Harissa

GRILLED ACORN SQUASH 7
Tahini and Spiced Hazelnuts

FRENCH FRIES 6
Za'atar Spice and Roasted Garlic Yogurt

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.

**COCKTAILS**

**THE ORIGINALS**

<b>THE SCHMOOZER</b>	\$10
House Infused Plum Vodka, Ginger Beer, Mint, Lime	
<b>LE MARAIS</b>	\$8
Cava, St- Germain, Orange Juice, Peychaud's Bitters	
<b>THE MAZEL TOV COCKTAIL</b>	\$10
Rose Champagne, Averell Plum Gin, Lavender Syrup, Lemon	
<b>ROB ROYSTEIN...PERFECT</b>	\$12
Dewar's 12 yr, Ginger Lemon Shrub, Dolin Vermouth, Angostura Bitters	
<b>TENTH WARD COOLER</b>	\$11
Bison Grass Vodka, Kummel, Champagne, Celery Soda, , Lime, Celery Bitters	
<b>GENTLEMAN'S AGREEMENT</b>	\$11
Old Overholt Rye, Root, Orange Clove Syrup, Lemon	

**THE CLASSICS**

<b>BLOODY MARY</b>	\$7
Sobieski Vodka, Housemade Mix, Lime, DGS Pickle	
<b>VESPER</b>	\$12
Boyd & Blair Vodka, Few Gin, Lillet. Lemon Twist	
<b>SIDECAR</b>	\$10
Osocalis Brandy, Cointreau, Fresh Lemon Juice, Citrus Sugar	
<b>MINT JULEP</b>	\$9
Johnny Drum Bourbon, Sugar, Fresh Mint	
<b>AMERICANO</b>	\$9
Campari, Cocchi Sweet Vermouth, Club Soda, Orange Twist	
<b>HANKY PANKY</b>	\$11
Bombay Dry Gin, Carpano Sweet Vermouth, Fernet Branca, Orange Twist	



**WINE**

**SPARKLING**

	GLASS	BOTTLE
<b>POEMA,CAVA</b> , Spain NV	\$8	\$30
<b>FANTINEL ROSE, PROSECO</b> , Italy NV	\$10	\$38

**WHITE**

	GLASS	CARAFFE	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/VIIGNIER</b> , Pine Ridge, California '12	\$8	\$18	\$28
<b>GRUNER VELTLINER</b> , Marc Aurel, Austria '12	\$7	\$17	\$25
<b>SAUVIGNON BLANC</b> , FX Barc, Touraine, France'12	\$8	\$18	\$28

**RED**

	GLASS	CARAFFE	BOTTLE
<b>GRENACHE/SYRAH</b> , Dauvergne-Ranvier, 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

**BEER**

**DRAUGHT**

<b>BUCKSHOT AMBER ALE</b> , Natty Greene's Brewing	\$6
<b>LITTLE YELLA PILS</b> , Oskar Blues Brewery	\$6
<b>PORT CITY PORTER</b> , Port City Brewery	\$6
<b>THE CORRUPTION IPA</b> , DC Brau Brewing Company	\$7

**BOTTLES & CANS**

<b>GENESEE CREAM ALE</b> , Genesee Brewing Company	\$4
<b>MILLER HIGH LIFE</b> , Miller Brewing Company	\$5
<b>TSINGTAO</b> , Tsingtao Brewery	\$6
<b>RADLER GRAPEFRUIT BEER</b> , Stiegl Brewery	\$7
<b>FLYING DOG ATLANTIC LAGER</b> , Flying Dog Brewery	\$6
<b>AVERY WHITE RASCAL</b> , Avery Brewing	\$7
<b>GOOSE ISLAND SOFIE</b> , Goose Island	\$10
<b>DELIRIUM TREMENS</b> , Huyghe Brewery	\$11
<b>HOP OTTIN IPA</b> , Anderson Valley Brewing	\$7
<b>BROOKLYN BROWN ALE</b> , Brooklyn Brewery	\$6
<b>LENNY'S R.I.P.A.</b> , Scmaltz Brewing	\$8
<b>EDMUND FITZGERALD PORTER</b> , Great Lakes Brewing	\$7

<b>DR BROWNS</b> \$3 Black Cherry, Diet Black Cherry, Orange, Cream, Diet Cream, Ginger Ale & Cel-Ray	<b>FIZZY LIZZY</b> \$3.5 Tangerine & Raspberry	<b>DGS CUCUMBER MINT SODA</b> \$3.5	<b>U-BET EGGCREAM</b> \$3	<b>FRESH JUICE</b> \$3 Cranberry, Grapefruit & Orange	<b>HARNEY &amp; SONS TEA</b> \$3 English Breakfast, Mint & Chamomile	<b>LA COLOMBE COFFEE</b> \$3.5 Regular & Decaf
<b>ROOT BEER</b> \$3.5	<b>BOTTLED WATER</b> \$3	<b>ROOT BEER FLOAT</b> \$5	<b>LEMONADE</b> \$3	<b>ICED TEA</b> \$3	<b>ICED COFFEE</b> \$3	

The Bar at DGS is a nod to 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.

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<b>TENTH WARD COOLER</b>	\$11
Bison Grass Vodka, Kummel, Champagne, Celery Soda, , Lime, Celery Bitters	
<b>UNCLE BENNY</b>	\$12
Belle Meade Bourbon, Benedictine, Byrrh, Apple Preserves, Orange Bitters	
<b>GENTLEMAN'S AGREEMENT</b>	\$11
Old Overholt Rye, Root, Orange Clove Syrup, Lemon	

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