

Brunch

WE BRINE, CURE, SMOKE, SLICE AND PICKLE DAILY IN HOUSE USING ONLY THE FINEST INGREDIENTS FROM OUR TRUSTED FARMERS AND PURVEYORS

BOTTOMLESS

2 Courses for \$27

Choice of appetizer and entree OR entree and dessert, plus a choice of bottomless mimosas, screwdrivers or bloody mary's.

Appetizers

MATZO BALL SOUP / 7

Already World Famous

TODAY'S PICKLES / 5

Half Sours, Dills & Assorted Pickled Vegetables

CHOPPED LIVER / 8

Red Onion Marmalade, Gribenes, Russian Rye

PARFAIT / 4.5

Walnut Granola, Apples, Figs, Honey Yogurt

HOUSE SALAD / 6.5

Ask Your Server About Our Housemade Dressings

FOR THE TABLE

POTATO LATKES / 5

Sour Cream & DGS Apple Preserves

BAGEL & SCHMEAR / 3

Toasted Montreal Bagel & Cream Cheese

+add DGS smoked salmon schmear 2

PATATAS BRAVAS / 5

Crispy Home Fries, Sour Cream & Harissa

CRISPY PASTRAMI

OR PASTRAMI SCRAPPLE / 6

Entrees

WHITEFISH SALAD PLATTER / 13.5

House Smoked Whitefish, Montreal Bagel, Traditional Garnishes

SMOKED SALMON PLATTER / 14

24 Hour Cured and Cold Smoked Salmon, Montreal Bagel, Traditional Garnishes

DGS PASTRAMI HASH / 13

Sunny Side Up Eggs, Roasted Peppers, Potatoes, Mustard Sauce

CHALLAH FRENCH TOAST / 10

Mixed Berries, Toasted Almonds & Apple Maple Syrup

BENEDICTBERG / 15

Poached Eggs, DGS Smoked Salmon, Latkes, Sumac Hollandaise

SHAKSHOUKA / 12

Poached Eggs, Tomato and Roasted Pepper Stew, Grilled Bread

MATZO BREI / 10

Scrambled Eggs with Matzo, Swiss Chard, Green Onion, Horseradish

L.E.O. / 12

Soft Scrambled Eggs with Our House Smoked Salmon & Caramelized Onions

Sandwiches

BREAKFAST CLUB / 15

Corned Beef, Fried Egg, Potato Latke, Swiss & Hollandaise on a Poppy Bun

REUBEN / 13.5/ 13.5/ 10

CORNED BEEF, SMOKED TURKEY OR SMOKED TEMPEH Swiss, No #1 Sauerkraut, Russian Dressing, Rye

DGS HAMBURGER / 15

Creekstone Farms Beef, Smoked Jalapeno Mayo, Bread and Butter Pickle, Served with French Fries

+add swiss, provolone or cheddar cheese 1

+add fried egg 2

+add avocado spread 1.25

HOUSE CURED, HALF POUND PASTRAMI OR CORNED BEEF / 13.5

Creekstone Farms Brisket, House Mustard, Rye

+add schmear of chopped liver 2.5

+add swiss or provolone cheese 1

+add coleslaw or sauerkraut 1.5

APPETIZING BOARD

Served with Our House Made Condiments & Double Baked Rye or Montreal Bagel

SMOKED SALMON / "PASTRAMI" SMOKED SALMON / KIPPERED SALMON BELLY / WHITEFISH SALAD / PEPPERED TROUT

3 for 18 / 5 for 25

Not Included in the Bottomless Brunch



Beverages

“WHEN I READ ABOUT THE EVILS OF
DRINKING, I GAVE UP READING”
—HENNY YOUNGMAN

Wine

	GLASS	BOTTLE
<i>Sparkling</i>		
POEMA, CAVA, Spain NV	8	30
VILLA SANTI, PROSECCO ROSE, Italy NV	9	32
<i>White</i>		
RIESLING, Dry, Ravines Cellars, Finger Lakes NY '13	10	38
CHENIN BLANC/VIIGNIER, Pine Ridge, California '13	8	28
GRUNER VELTLINER, Marc Aurel, Austria '13	8	28
SAUVIGNON BLANC, FX Barc, Touraine, France '13	8	28
CHARDONNAY, Sulin Vinery, Piedmont, Italy '13	10	38
<i>Red</i>		
GRENACHE/SYRAH, Dauvergne-Ranvier, France '12	7	26
PINOT NOIR, Block Nine, Nappa Valley, CA '12	10	38
CABERNET SAUVIGNON, Dal Maso, Veneto, Italy '13	8	27
TOURIGA NACIONAL, Contraste, Douro, Portugal '08	10	38
MALBEC, Ernesto Catena, Mendoza Argentina '11	9	38

COCKTAILS

DGS BLOODY MARY / 9

Sobieski Vodka, Kummel, Fresh Horseradish,
DGS Dill Pickle

CLASSIC BLOODY MARY / 7

House Bloody Mary, Sobieski Vodka, Celery Lime

LE MARAIS / 9

Cava, St Germain, Orange Juice, Peychaud's Bitters

NEW YORK SOUR / 12

Dad's Hat Vermouth Barrel Rye, Lemon,
Dow's Ruby Port Float

PIMMS CUP / 8

Pimm's No. 1, Lemon Soda, Orange, Cucumber

BEER

DRAFT

Three Stars Seasonal / 8 Sly Fox Seasonal / 7
Peak Pilsner / 7 Mammoth Epic IPA / 8

BOTTLES & CANS

Radler Grapefruit / 7	Delirium Tremens / 11
Genesee Cream Ale / 5	Anderson Valley IPA / 7
Miller High Life / 5	Brooklyn Brown Ale / 6
Jack's Cider / 6	Founders Rye PA / 8
Avery White Rascal / 7	Port City Porter / 7
Six Point Ale / 8	Guinness Extra Stout / 7

Soft Drinks

DR BROWNS / 2.75

Black Cherry, Diet Black Cherry, Cream,
Diet Cream or Cel-Ray

MEXICAN COKE / 3.5

SPARKLING WATER / 5

OLD FASHIONED

EGGCREAM / 3

U-Bet Chocolate Syrup

HOUSEMADE SODAS / 3.5

Pomegranate Ginger, Concord Grape
or Cucumber Mint

HARNEY & SONS TEA / 3

English Breakfast, Mint or Chamomile

ICED TEA / 3

LA COLOMBE COFFEE / 3.5

Regular or Decaf

ICED COFFEE / 3.5