

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.

2 hour time limit. Thanks for your understanding!

Appetizers

MATZO BALL SOUP / 7

Already World Famous

TODAY'S PICKLES / 6

Half Sours, Dills & Assorted Pickled Vegetables

CHOPPED LIVER / 9

Red Onion Marmalade, Chicken Cracklings & Rye

PARFAIT / 5

Walnut Granola, Apples, Figs, Honey Yogurt

HOUSE SALAD / 6.5

Ask Your Server About Our Housemade Dressings

FOR THE TABLE

POTATO LATKES / 5.5 / 9

Sour Cream & DGS Apple Preserves

HAND CUT FRENCH FRIES / 6

Za'atar and Roasted Garlic Yogurt

BAGEL & SCHMEAR / 3

Toasted Montreal Bagel & Cream Cheese

+add DGS smoked salmon shmear 2

PATATAS BRAVAS / 6

Crispy Home Fries, Sour Cream & Harissa

RISPY PASTRAMI

OR PASTRAMI SCRAPPLE / 6

Entrees

WHITEFISH SALAD PLATTER / 15

House Smoked Whitefish, Montreal Bagel & Traditional Garnishes

SMOKED SALMON PLATTER / 16

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

DGS PASTRAMI HASH / 14

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

CHALLAH FRENCH TOAST / 12

Mixed Berries, Toasted Almonds & Apple Maple Syrup

BENEDICTBERG / 15

Poached Eggs, DGS Smoked Salmon, Two Latkes & Sumac Hollandaise

SHAKSHOUKA / 14

Poached Eggs, Tomato and Roasted Pepper Stew, Served with Grilled Rye

MATZO BREI / 12

Scrambled Eggs with Matzo, Swiss Chard & Horseradish, Served with Crispy Potatoes & Grilled Rye

L.E.O. / 14

Scrambled Eggs with Smoked Salmon & Caramelized Onion, Served with Crispy Potatoes and Grilled Rye

Sandwiches

Served with Housemade Pickle & Coleslaw

BREAKFAST CLUB / 15

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

REUBEN / 13.95 / 13.95 / 10

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

HAMBURGER OR FALAFEL BURGER

15 / 13.5

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

HALF POUND PASTRAMI OR

CORNED BEEF / 14.95 / 13.95

Creekstone Farms Brisket, House Mustard, Rye

+add shmear of chopped liver 2.5

+add swiss or provolone cheese 1

APPETIZING BOARD

Served with Our House Made Condiments & Double Baked Rye or +\$2 Montreal Bagel

Choose 3 or more. All portions are 2.5oz

SMOKED SALMON 7 / "PASTRAMI" SALMON 7.5 / KIPPERED SALMON BELLY 5 / WHITEFISH SALAD 8 / PEPPERED TROUT 8

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, Cederberg Winery, South Africa '13	9	30
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, Leyda Valley, Central Valley, Chile '13	9	32
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,
Housemade Dill Pickle

CLASSIC BLOODY MARY / 8

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

Sly Fox Lager / 7 Peak Organic IPA / 8

Alewerks Brown Ale / 7 Hellbender Red Line Ale / 7

BOTTLES & CANS

<i>Radler Grapefruit / 7</i>	<i>Delirium Tremens / 11</i>
<i>Genesee Cream Ale / 5</i>	<i>Anderson Valley IPA / 7</i>
<i>Miller High Life / 5</i>	<i>Raven Tell Tale IPA / 7</i>
<i>Jack's Cider / 6</i>	<i>Brooklyn Brown Ale / 6</i>
<i>Avery White Rascal / 7</i>	<i>Bear Republic Rye / 8</i>
<i>Six Point Ale / 8</i>	<i>Port City Porter / 7</i>

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