

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 \$29

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

Drink Responsibly. 2 Hour Time Limit.

Appetizers

MATZO BALL SOUP / 7

Already World Famous

HOUSEMADE PICKLES / 6

Half Sours, Dills & Assorted Pickled Vegetables

CHOPPED LIVER / 9

Red Onion Marmalade, Chicken Cracklings & Rye

PARFAIT / 6

Walnut Granola, Apples, Figs, Honey Yogurt

SEASONAL SALAD / 7

Mixed Greens, Radish, Mint & Sumac Dressing

ARUGULA SALAD / 9

Apple, Hazelnut, Feta, Za'atar & Smoked Honey Dressing

REUBEN EGG ROLLS / 7

Served with Spicy Russian Dressing

FOR THE TABLE

POTATO LATKES / 6 / 9

Sour Cream & Apple Preserves

BAGEL & SCHMEAR / 3

Bullfrog Bagel & Cream Cheese

+add Smoked Salmon or Chive Shmear 2

PATATAS BRAVAS / 6

Crispy Home Fries, Sour Cream & Fresno Chilis

CRISPY PASTRAMI / 6

Our "Bacon", Served with Hot Honey

Entrees

WHITEFISH SALAD PLATTER / 16

House Smoked Whitefish, Bullfrog Bagel & Traditional Garnishes

SMOKED SALMON PLATTER / 17

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

DGS PASTRAMI HASH / 14

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

CHALLAH FRENCH TOAST / 14

Fall Fruit, Toasted Almonds & Apple Maple Syrup

BENEDICTBERG / 15

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

SHAKSHOUKA / 15

Poached Eggs, Tomato and Roasted Pepper Stew, Served with Grilled Rye
+add Spiced Lamb \$4

MATZO BREI / 13

Scrambled Eggs with Matzo, Swiss Chard, Green Onion, Horseradish, Served with Grilled Rye

L.E.O. / 15

Soft Scrambled Eggs with Our House Smoked Salmon & Caramelized Onion, Served with Grilled Rye

Sandwiches

Served with Housemade Pickle & Coleslaw.

Add Fries or Mixed Greens for \$2.5

BREAKFAST CLUB / 12

Fried Egg, Crispy Pastrami, Avocado Spread & Hollandaise on Double Baked Rye

REUBEN / 15

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

HAMBURGER OR FALAFEL BURGER / 15

Smoked Jalapeno Mayo, Bread and Butter Pickle, Potato Bun, Served with French Fries

+add swiss, provolone or cheddar cheese 1

+add fried egg 2

+add avocado spread 1.25

PASTRAMI OR CORNED BEEF / 15

Creekstone Farms Brisket, House Mustard, Rye

+add schmear of chopped liver 2.5

+add swiss or provolone cheese 1

SALMON OR WHITEFISH BAGEL / 12

House Cured and Smoked Fish, Shaved Red Onion, Capers, Dill & Cream Cheese on Bullfrog Bagel