

Brunch

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

SPECIAL

2 Courses & a Drink/\$22

Choice of appetizer and entree OR entree and dessert, plus your choice of mimosa, screwdriver or bloody mary. Additional drinks are \$5.

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 schmear 2

PATATAS BRAVAS / 6

Crispy Home Fries, Sour Cream & Harissa

CRISPY PASTRAMI / 6

Entrees

WHITEFISH SALAD PLATTER / 15

House Smoked Whitefish, Montreal Bagel & Traditional Garnishes

SMOKED SALMON PLATTER / 15

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 schmear 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 Brunch Special



Beverages

Wine

	GLASS	BOTTLE
<i>Sparkling & Rose</i>		
CIELO DAL 1908, PROSECCO , Veneto, Italy NV	7	30
CASAS DEL MAR, CAVA , Penedes, Spain NV	9	34
DOMAINE RIEFLE, SPARKLING ROSE , Alsace, France NV		48
SYRAH/GRENACHE, ROSE , Xavier Clua Alta, Spain '14	9	34
<i>White</i>		
PINOT GRIGIO , Di Lenardo, Friuli, Italy '13	8	34
RIESLING , St Urbans Hof Estate, Germany '09	10	38
ALBARINO , Viega Serantes, Rias Baixas, Spain '13		48
SAUVIGNON BLANC , Patient Cottat, Loire, France '12	12	36
GRUNER VELTLINER , Marc Aurel, Austria '13	8	30
VIOGNIER , Philippe Plantevin, Cotes du Rhone Blanc "Le Perussier", Rhone, France '14	9	38
CHARDONNAY , Paul cluver, Elgin, South Africa '13	12	44
<i>Red</i>		
GRENACHE, SYRAH , Ch. Gigonan, Cotes Du Rhone, France '12	9	38
PINOT NOIR , Mile Marker Wine Co., McMinnville, Oregon '11	12	44
BARBERA , Vietti, Tre Vigne, Barbera D'Asti, Italy '12		48
MALBEC , Gauchezco Vineyard, Maipu, Argentina '13		36
TOURIGA NACIONAL , Conceito "Contraste", Douro, Portugal '08	10	38
CABERNET SAUVIGNON , Hobo Wine Co. Camp, Sonoma, CA '12	11	42
TEMPRANILLO , Bodegas Asenjo y Manso "Ceres" Ribera del Duero, Spain '11		48

COCKTAILS

CLASSIC BLOODY MARY / 8

House Bloody Mary, Vodka, Celery, Lime

LE MARAIS / 9

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

PIMMS CUP / 8

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

LANSKY SOUR / 11

Bombay Gin, Lemon Juice, Regan's Orange Bitters

THE BOUDREAU / 12

Evan Williams Bourbon,
Aperol, Grapefruit Juice and Prosecco

BEER

DRAFT

Sly Fox Lager / 7 Sixpoint Sweet Action Cream Ale / 8

Raven Annabel Lee Wit / 7 Lagunitas IPA / 8

BOTTLES & CANS

Abita Light / 6

Brewer's Art Birdhouse

Blue Mountain Kolsch 151/ 7

Pale Ale / 11

Jack's Hard Cider / 7

Session Ale All day IPA / 7

Stiegl Radler Grapefruit / 9

Terapin Triple Rye IPA / 10

Stillwater Cellar Door

Victory Golden

"White Sage" / 9

Monkey Triple / 9

Morland Old Speckled

Peak Nut Brown Ale / 7

Hen Ale / 9

Westmalle Trappist

Lancaster Milk Stout / 7

Dubbel / 13

Soft Drinks

DR BROWNS / 2.75

Black Cherry, Diet Black Cherry, Cream, Diet
Cream or Cel-Ray, Ginger Ale, Root Beer

OLD FASHIONED

EGGCREAM / 3.75

U-Bet Chocolate Syrup

HARNEY & SONS TEA / 3

English Breakfast, Mint or Chamomile

MEXICAN COKE / 3.5

HOUSEMADE SODAS / 3.5

Pomegranate Ginger, Concord Grape
or Cucumber Mint

ICED TEA / 3

COMPASS COFFEE / 3.5

Roasted in DC. Regular or Decaf

FOUNTAIN SODA / 3

ICED COFFEE / 3.5