

Appetizers

TODAY'S PICKLES / 5

Dills, Half Sours & Assorted Pickled Vegetables

CHOPPED LIVER / 9

Served with Red Onion Marmalade, Chicken Cracklings & Rye Toast

SMOKED BEEF RIBS / 9

6 Hour Smoked Beef Ribs, Dr Browns BBQ Sauce & Our Slaw

MUSHROOM PIEROGIS / 8

Served with Our French Onion Dip

SMOKED SALMON NACHOS / 8

Our Smoked Salmon & The Works on Montreal Bagel Chips

Soups, Salads & Sides

MATZO BALL SOUP / 7

Already World Famous

SOUP OF THE DAY / 6

Always Vegetarian

HOUSE SALAD / 6.5

Ask Your Server About Our Housemade Dressings

BEET SALAD / 7.5

Roasted Beets, Orange, Arugula, Feta & Sherry Vinaigrette

SAUTEED GREENS / 5

Garlic Oil and Lemon

BRUSSELS SPROUTS / 7

Granny Smith Apples & Mustard Seed

MAC N' CHEESE / 8

Three Cheese Sauce & Everything Bread Crumbs

POTATO LATKES / 5.5

DGS Apple Preserves & Sour Cream

HAND CUT FRENCH FRIES / 6

Za'atar & Roasted Garlic Yogurt

SCHMUTZY FRIES / 9

Fries with Pastrami, Sauerkraut, Swiss, Russian & Harissa

Dinner



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

FAMILY STYLE

Get a Taste of the Delicatessen for **\$27^{pp}**

Pickles + Matzo Ball Soup + Red Wine Braised Brisket + Potato Latkes + Sauteed Greens + Donuts

Dine In Only. Minimum of 2 people. No substitutions.

PLATES

GRILLED TROUT / 18

Steve's Purple Potatoes, Toscana Kale & Bitter Herb Salsa Verde

CHICKEN SCHNITZEL / 17

Schmaltz Braised Cabbage, Whipped Potatoes & Apple Mustard

HAZELNUT CRUSTED SALMON / 18

Sweet Potato Hash, Caramelized Shallots & Sumac Yogurt

BRAISED SHORT RIB / 19

Housemade Egg Noodles, Mushrooms, Leeks & Shaved Horseradish

SMOKED SALMON PLATTER / 16

Cold Smoked Salmon Served with a Montreal Bagel, Schmear & Traditional Garnishes

STUFFED CABBAGE / 18

Ground Brisket, Sweet and Sour Tomato Sauce, Orzo & Rye Bread Crumb

FALAFEL PLATTER / 15

Our Hummus, Cucumber Salad, Pickled Cauliflower, Quinoa Tabbouleh & Warm Pita

GRILLED RIBEYE / 20

Fingerling Potatoes, Chopped Pastrami, Spinach & Horseradish Sauce

SMORGASBOARDS

Try our House Cured and Smoked Provisions...

Served with Our House Made Condiments & Double Baked Rye

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

PEPPERED TROUT / PASTRAMI / CORNED BEEF / TONGUE / CHOPPED LIVER

3 for **18** / 5 for **25**

CHEF BRIAN ROBINSON • 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.

Sandwiches

Served with Housemade Pickle & Coleslaw

Specials

THE COUNTRY CLUB / 15

Roasted Turkey, Pastrami, Gribenes, Swiss Cheese & Russian on Toasted Challah

ANDREA'S DELIGHT / 13.5

DGS Corned Beef, Swiss, Coleslaw & Russian Dressing on Double Baked Rye

HALF STREET / 15

DGS Pastrami, Corned Beef, Sauerkraut, Swiss Cheese & Mustard on Double Baked Rye

THE LEON / 14.95

Smoked Turkey, Chopped Liver, Coleslaw and Russian Dressing on Double Baked Rye

GYRO / 12.95

Za'atar Grilled Chicken with Tzatziki, Feta, Lettuce, Tomato, Red Onion Wrapped in Pita

Classics

HALF POUND, HOUSE MADE PASTRAMI OR CORNED BEEF / 13.95

Creekstone Farms Brisket & House Mustard on Double Baked Rye

+add shmear of chopped liver **2.5**

+add swiss or provolone cheese **1**

REUBENS / 13.95/13.95/10.5

DGS CORNED BEEF, SMOKED TURKEY OR SMOKED TEMPEH

Swiss Cheese, No 1 Sons Sauerkraut & Russian Dressing on Toasted Rye

DGS HAMBURGER / 15

Creekstone Farms Beef, Smoked Jalapeno Mayo, B&B Pickles on Potato Bun with French Fries

+add swiss, provolone or cheddar cheese **1**

+add fried egg **2**

+add avocado spread **1.25**

+add chicken cracklings **1.5**

Cocktails

The Originals

THE MAVEN / 11

Pritchards Cranberry Rum, Maraschino Liqueur,
Cranberry, Cherry Bark Vanilla Bitters

THE SCHMOOZER / 10

House Infused Plum Vodka, Ginger Beer, Mint, Lime

GENTLEMANS AGREEMENT / 11

Redemption Rye, Root Liqueur, Orange Clove Cordial

UNCLE BENNY / 12

Eagle Rare 10yr Bourbon, Benedictine, Byrrh, Preserved Apples

THE BRISCOE COCKTAIL / 11

Jameson Irish Whiskey, Bigallet Amer, Lemon,
Bittermans Grapefruit Bitters, Nutmeg

MAZEL TOV COCKTAIL / 10

Prosecco Rose, Averell Plum Gin,
Lavender Syrup, Lemon

The Classics

BLOODY MARY / 8

Sobieski Vodka, Housemade Mix, Lime, DGS Pickle

SIDECAR / 10

Osocalis Brandy, Cointreau, Fresh Lemon Juice,
Citrus Sugar

SAZERAC / 10

Old Overholt Rye, Absinthe, Sugar, Peychauds Bitters

NEW YORK SOUR / 12

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

HANKY PANKY / 11

Bombay Dry Gin, Carpano Sweet Vermouth,
Fernet Branca, Orange Twist

DGS DELICATESSEN + SPECIALTY BAR

Beverages



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

WINE

Sparkling

	GLASS	BOTTLE
POEMA, CAVA, Spain NV	8	30
VILLA SANTI, PROSECO ROSE, Italy NV	9	32

White

RIESLING, Dry, Ravines Cellars, Finger Lakes, NY '13	10	38
CHENIN BLANC, Cederberg Winery, South Africa '13	9	30
GRUNER VELTLINER, Marc Aurel, Austria '12	8	28
SAUVIGNON BLANC, FX Barc, Touraine, France '13	8	28
CHARDONNAY, Sulin Winery, Piedmont, Italy '13	10	38

Red

GRENACHE, Dauvergne-Ranvier, France '12	7	26
PINOT NOIR, Block Nine, Napa Valley, California '13	10	38
CABERNET SAUVIGNON, Dal Maso, Veneto, Italy '13	8	28
TOURIGA NACIONAL, Contraste, Douro, Portugal '08	10	38
MALBEC, Ernesto Catena, Mendoza, Argentina '12	9	38

Beer

DRAFTS

SLY FOX GOLDEN LAGER, Pottstown, PA / 7

HELLBENDER RED LINE ALE, Washington, DC / 7

PEAK ORGANIC IPA, Portland, ME / 8

ALEWERKS BROWN ALE, Williamsburg, VA / 7

BOTTLES & CANS

GENESEE CREAM ALE, Rochester, NY / 5

MILLER HIGH LIFE, Milwaukee, WI / 5

JACK'S HARD CIDER, Biglerville, PA / 6

RADLER GRAPEFRUIT BEER, Salzburg, Austria / 7

AVERY WHITE RASCAL, Boulder, CO / 7

HITACHINO NEST WHITE ALE, Naka, Japan / 12

DELIRIUM TREMENS, Melle, Belgium / 11

HOP OTTIN IPA, Boonville, CA / 7

SIX POINT SWEET ACTION ALE, Brooklyn, NY / 8

BROOKLYN BROWN ALE, Brooklyn, NY / 6

RAVEN TELL TALE IPA, Baltimore, MD / 7

BEAR REPUBLIC RYE, Healdsburg, CA / 8

PORT CITY PORTER, Alexandria, VA / 7

Classic Sodas & House Specialties

DR BROWNS / 2.75

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

MEXICAN COKE / 3.5

SPARKLING WATER / 5

HOUSEMADE SODAS / 3.5

Pomegranate Ginger, Concord Grape
or Cucumber Mint

OLD FASHIONED

EGGCREAM / 3.5

U-Bet Chocolate Syrup

Coffee & Tea

LA COLOMBE COFFEE / 3.5 HARNEY & SONS TEA / 3

Regular or Decaf

English Breakfast, Mint or Chamomile

ICED COFFEE / 3.5

ICED TEA / 3