

For the Table

TODAY'S PICKLES / 6

Half Sours, Dills & Other Pickled Vegetables

CHOPPED LIVER / 9

A DGS Favorite, Served with Red Onion Marmalade, Chicken Cracklings & Toast

REUBEN EGG ROLLS / 8

Served with Spicy Russian Dressing

MATZO BALL SOUP / 7

Already World Famous
+Family Style Matzo Ball Soup / 9 per person

SOUP OF THE DAY / 6

Always Vegetarian

SEASONAL SALAD / 8

Mixed Greens, Radish, Mint & Sumac Dressing

ARUGULA SALAD / 7

Apple, Hazelnuts, Feta, Za'atar & Smoked Honey Vinaigrette

STUFFED CABBAGE / 10

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

POTATO LATKES

Apple Preserves & Sour Cream **5.5/ 9**

Our Smoked Salmon*, Horseradish Sauce & Dill **9 / 15**
Poutine, Gravy, Farmers Cheese & Green Onion **7 / 12**

CAULIFLOWER / 7

Tahini Sauce & Everything Spice

SAUTEED GREENS / 7

Garlic & Housemade Chili Oil

BRUSSELS SPROUTS / 7

Apple & Pickled Mustard Seeds

MUSHROOMS / 7

Roasted Cipollini Onions & Thyme

HAND CUT FRENCH FRIES / 5

Za'atar & Roasted Garlic Yogurt

REUBEN FRENCH FRIES / 7

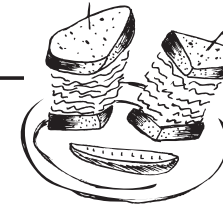
A DGS Classic

COLESLAW, POTATO SALAD OR CUCUMBER SALAD / 3

DGS DELICATESSEN + SPECIALTY BAR

DINNER

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



PLATES

COBB SALAD / 17

Mixed Greens, Corned Beef, Avocado, Blue Cheese, Chicken Cracklings, Hard Cooked Egg & Champagne Vinaigrette

SALMON SALAD / 18

Grilled Salmon, Hearts of Romaine, Radish, Capers, Rye Bread Crumb & Lemon Dill Dressing

HOUSEMADE FALAFEL / 16

Hummus, Radish, Cucumber, Pickled Red Onion, Crispy Pita, Parsley & Chili Oil

SALMON OR WHITEFISH PLATTER / 16

Our Smoked Salmon or Whitefish Salad Served with a Bullfrog Bagel, Schmear & Traditional Garnishes

BENEDICTBERG / 16

Poached Eggs on Top of Our Latkes with Our Smoked Salmon* & Sumac Hollandaise

PAN ROASTED SALMON / 22

Butternut Squash, Spinach, Date Molasses & Spiced Hazelnuts

CHICKEN SCHNITZEL / 20

Arugula, Honey Crisp Apple, Shaved Red Onion & Cider Vinaigrette

GRILLED FLAT IRON / 24

Fingerlings Potatoes, Cipollini Onions, Kale, Roasted Garlic & Horseradish Sauce

LAMB SHAKSHOUKA / 19

Poached Eggs, Roasted Tomato, Sweet Peppers & Ras al Hanout, Served with Grilled Rye

PASTRAMI HASH / 16

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

DAILY SPECIAL

Ask Your Server About Our Daily Food & Beverage Specials

*May contain raw or undercooked ingredients. 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.
Add Fries or Side Salad for \$3

HALF POUND, HOUSE MADE PASTRAMI OR CORNED BEEF / 15

Served with House Mustard on Double Baked Rye
+add schmear of chopped liver **2.5**
+add swiss or provolone cheese **1**
+add No 1 Sons sauerkraut **1.5**

REUBENS / 15

CLASSIC, SMOKED TURKEY OR SMOKED TEMPEH
Swiss Cheese, No 1 Sons Sauerkraut & Russian Dressing on Toasted Rye

HOT DOG / 10

All Beef Hot Dog with Mustard on a Potato Bun,
Served with French Fries & Coleslaw
+add pastrami chili and cheddar **2.5**
+add keupie mayo and kimchee **2.5**

BURGERS / 15

CLASSIC* OR FALAFEL BURGER
Smoked Jalapeno Mayo, Bread and Butter Pickles
on a Potato Bun with French Fries
+add swiss, provolone or cheddar cheese **1**
+add fried egg **2**
+add avocado spread **1.5**

SMOKED TURKEY / 13

Avocado Spread, Pepper Relish, Provolone & Chicken Cracklings on Pumpernickel

ANDREA'S DELIGHT / 14

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

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

FALAFEL OR GYRO / 13

Housemade Falafel or Za'atar Grilled Chicken with Tzatziki, Feta, Cucumber & Pickled Red Onion Wrapped in Pita

ROASTED SQUASH / 12

Pickled Apple, Spinach & Maple Tahini
on Pumpernickel