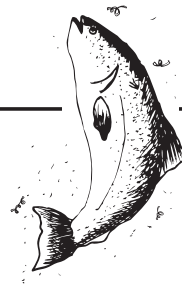


# Dinner

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



## SMALL

### TODAY'S PICKLES / 6

Housemade Dills, Half Sours & Mixed Pickled Vegetables

### CHOPPED LIVER / 9

Red Onion Marmalade, Chicken Cracklings & Rye Toast

### REUBEN EGG ROLLS / 8

Served with Spicy Russian Dressing

### SWEET AND SOUR MEATBALLS / 9

Sweet and Sour Tomato Sauce, Farmers Cheese & Oregano

### MATZO BALL SOUP / 7

Already World Famous

### SOUP OF THE DAY / 7

Always Vegetarian

### SEASONAL SALAD / 7.5

Mixed Greens, Radish, Mint & Sumac Dressing

### BEET SALAD / 8

Arugula, Orange, Feta & Sherry Vinaigrette

### SMOKED SALMON CAESAR / 8

Chopped Romaine, Smoked Salmon, Dill & Our Caesar Dressing

### THE "GREEK" / 8

Mixed Greens, Pickled Red Onion, Crispy Pita, Feta & Sherry Vinaigrette

### POTATO LATKES

+Apple Preserves & Sour Cream 5.5/ 9

+Smoked Salmon, Horseradish Sauce & Dill 9 / 15

+Poutine, Gravy, Farmers Cheese & Green Onion 7 / 12

## SMORGASBOARDS

*Try our House Cured and Smoked Fish....*

Served with Our House Made Condiments & Double Baked Rye

SMOKED SALMON 7 / "PASTRAMI" SMOKED SALMON 7.5 / KIPPERED SALMON SALAD 5

WHITEFISH SALAD 8 / PEPPERED TROUT 8

*Choose 3 or more. All portions are 2.5oz.*

## LARGE

### 45 MINUTE ROAST CHICKEN / 18 / 35

Sweet Onion Gravy and Thyme

### GRILLED SALMON / 20

Smoked Paprika, Cucumber & Dill Yogurt

### FAMILY STYLE MATZO BALL SOUP / 17

Seasonal Vegetables & Housemade Egg Noodles

### CAULIFLOWER "STEAK" / 16

Tahini Sauce, Golden Raisin, Almond & Caper Relish

### CHICKEN SCHNITZEL / 17

Arugula, Pickled Spring Onion & Preserved Lemon

### BRAISED BRISKET / 19

Radish, Spring Peas & Fresh Horseradish

### GRILLED LAMB SAUSAGE / 20

No 1 Sons Sauerkraut & Whole Grain Mustard

### FALAFEL / 16

Our Hummus, Pickled Red Onion & Parsley Salad

## SANDWICHES

Served with Housemade Pickle & Coleslaw. Add Fries or House Salad for \$2.5.

### HALF POUND, HOUSE MADE

#### PASTRAMI OR CORNED BEEF / 15

Served with House Mustard on Double Baked Rye

+add shmeat of chopped liver 2.5

+add swiss or provolone cheese 1

+add No 1 Sons sauerkraut 1.5

#### REUBENS / 15 / 14 / 13

DGS CORNED BEEF, SMOKED TURKEY OR SMOKED TEMPEH

Swiss Cheese, No 1 Sons Sauerkraut & Russian

Dressing on Toasted Rye

#### THE LEON / 15

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

#### BURGERS / 15 / 13

CLASSIC OR FALAFEL BURGER

Smoked Jalapeno Mayo, Bread and Butter Pickles on Potato Bun with French Fries

+add swiss, provolone or cheddar cheese 1

+add fried egg 2

## FOR THE TABLE

### HAND CUT FRENCH FRIES / 5

Za'atar & Roasted Garlic Yogurt

### REUBEN FRENCH FRIES / 9

A DGS Classic

### GRILLED ASPARAGUS / 9

Yogurt, Trout Roe and Poppy Seed

### BRUSSELS SPROUTS / 7

Roasted Grapes & Shallots

### HOUSEMADE SPAETZLE / 8

Preserved Lemon, Spinach & Garlic

### HOUSEMADE EGG NOODLES / 9

Spring Vegetables & Fresh Herbs

# Beverages



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

## Cocktails

### The Originals

#### THE GREENBERG / 11

New Amsterdam Gin, Orgeat, Cucumber Water, Lime

#### THE SCHMOOZER / 11

House Infused Plum Vodka, Ginger Beer, Mint, Lime

#### HELLO BROOKLYN / 12

Templeton Rye, Dolin Sweet Vermouth, Benedictine,  
Maraschino Liqueur

#### COHEN'S REVENGE / 12

Espolon Tequila, Chambord, Cointreau, Habanero Shrub

#### NEGRONI...RYE NOT / 12

St George Rye Gin, Cappelletti, Dolin Blanc, Burlesque Bitters

#### MAZEL TOV COCKTAIL / 11

Prosecco Rose, Averell Plum Gin,  
Lavender Syrup, Lemon

### The Classics

#### BLOODY MARY / 9

Sobieski Vodka, Housemade Mix, Lime, DGS Pickle

#### SIDECAR / 10

Oscolis Brandy, Cointreau, Mezcal Rinse, Smoked Orange

#### 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

## Beer

### DRAFTS

SLY FOX GOLDEN LAGER, Pottstown, PA / 7

EVOLUTION PRIMAL PALE ALE, Salisbury, MD / 7

GOOSE ISLAND IPA, Chicago, IL / 7

SEASONAL DRAFT, Ask Your Server / 7

### BOTTLES & CANS

NARRAGANSETT, Narragansett, RI / 5

OSKAR BLUES YELLA PILS, Longmont, CO / 6

JACK'S HARD CIDER, Biglerville, PA / 6

RADLER GRAPEFRUIT BEER, Salzburg, Austria / 7

AVERY WHITE RASCAL, Boulder, CO / 7

DELIRIUM TREMENS, Melle, Belgium / 11

HOP OTTIN IPA, Boonville, CA / 7

FOUNDERS "ALL DAY" IPA, Grand Rapids, MI / 7

FLYING FISH ABBEY DUBBEL, Somerdale, NJ / 6

RAVEN TELL TALE IPA, Baltimore, MD / 7

BEAR REPUBLIC RYE, Healdsburg, CA / 8

PORT CITY PORTER, Alexandria, VA / 7

## WINE

### Sparkling

POEMA, CAVA, Spain NV

GLASS

BOTTLE

8

30

VILLA SANTI, PROSECO ROSE, Italy NV

9

32

### White

PINOT GRIS, Early Mountain Vineyards, Virginia '14

11

38

CHENIN BLANC, Cederberg Winery, South Africa '13

9

36

GRUNER VELTLINER, Marc Aurel, Austria '13

8

28

SAUVIGNON BLANC, FX Barc, Touraine, France '13

8

30

CHARDONNAY, Sulin Winery, Piedmont, Italy '13

10

38

### Red

TEMPRANILLO, Abadia de Acon, Spain '13

9

36

PINOT NOIR, Pareto's Estate, Monterey, California '12

9

36

CABERNET SAUVIGNON, Dal Maso, Veneto, Italy '13

9

36

GRENADE/SYRAH, St Cosme, Cote du Rhone, France '14

9

36

MALBEC, Ernesto Catena, Mendoza, Argentina '12

9

38

## Classic Sodas & House Specialties

DR BROWN'S / 2.75

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

MEXICAN COKE / 3.5

BOYLAN'S SELTZER / 3.5

HOUSEMADE SODAS / 3.75

Pomegranate Ginger, Concord Grape  
or Cucumber Mint

OLD FASHIONED

EGGCREAM / 3.75  
U-Bet Chocolate Syrup