

**Appetizers**

**TODAY'S PICKLES / 6**

Dills, Half Sours & Assorted Pickled Vegetables

**CHOPPED LIVER / 9**

A DGS Favorite, 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 Caramelized Onion Crema

**SMOKED SALMON / 10**

Poached Egg, Latke & Sumac Hollandaise

**Soups, Salads & Sides**

**MATZO BALL SOUP / 7**

Already World Famous

**SOUP OF THE DAY / 6**

Always Vegetarian

**SEASONAL SALAD / 7.5**

Mixed Greens, Apples, Hazelnuts & Caraway Dressing

**BEET SALAD / 8**

Arugula, Orange, Feta & Sherry Vinaigrette

**SAUTEED GREENS / 6**

Garlic Oil and Lemon

**BRUSSELS SPROUTS / 7**

Roasted Grapes and Shallots

**MAC N' CHEESE / 8**

Three Cheese Sauce & Everything Bread Crumbs

**POTATO LATKES / 5.5 / 9**

DGS Apple Preserves & Sour Cream

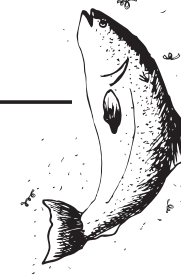
**HAND CUT FRENCH FRIES / 6**

Za'atar & Roasted Garlic Yogurt

**REUBEN FRIES / 9**

Fries with Pastrami, Sauerkraut, Swiss, Russian & Fresno Chilis

**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<sup>pp</sup>

Pickles + Matzo Ball Soup + Braised Brisket + Two Sides + Donuts

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

**PLATES**

**GRILLED SALMON / 18**

Butternut Squash Hash, Caramelized Shallots, Hazelnut Yogurt

**CHICKEN SCHNITZEL / 19**

Braised Red Cabbage, Celery Root & Housemade Apple Mustard

**SMOKED SALMON PLATTER / 16**

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

**STUFFED CABBAGE / 18**

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

**FALAFEL PLATTER / 15**

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

**GRILLED RIBEYE / 22**

Fingerling Potatoes, Spinach, Chimichurri & Sunny Side Egg

**SMORGASBOARDS**

Try our House Cured and Smoked Provisions....

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 / PASTRAMI 7 / CORNED BEEF 6 / CHOPPED LIVER 5

Choose 3 or more. All portions are 2.5oz.

**Sandwiches**

Served with Housemade Pickle & Coleslaw

**Specials**

**THE COUNTRY CLUB / 15**

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

**ANDREA'S DELIGHT / 13.95**

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

**Classics**

**HALF POUND, HOUSE MADE PASTRAMI OR CORNED BEEF 14.95**

Creekstone Farms Brisket & House Mustard on Double Baked Rye

+add schmear of chopped liver 2.5

+add swiss or provolone cheese 1

**REUBENS / 14.95/ 14.95/ 12.5**

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

**BURGERS / 15 / 15.5 / 13.5**

CLASSIC, REUBEN 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

+add avocado spread 1.25

+add chicken cracklings 1.5

## Cocktails

### The Originals

#### NEEDLE IN A RYE STACK / 11

Riverboat Rye, Sapins Pine Liqueur, Lemon, Angostura Bitters

#### THE SCHMOOZER / 11

House Infused Plum Vodka, Ginger Beer, Mint, Lime

#### THE TENENBAUMER / 11

Redemption Rye, Cardamom Cordial, Cocchi Sweet Vermouth

#### GENTLEMAN'S AGREEMENT / 12

Old Overholt Rye, Orange Clove Syrup, Root Liqueur

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

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

#### MAZEL TOV COCKTAIL / 11

Prosecco Rose, Averell Plum Gin,  
Lavender Syrup, Lemon

### The Classics

#### BLOODY MARY / 8

Sobieski Vodka, Housemade Mix, Lime, DGS Pickle

#### MAI TAI / 10

Flor De Cana Aged Rum, Cointreau, Lime, Orgeat  
& Myers Dark Rum

#### 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, Domaine De Gournier, Rhone, France '12	9	38
CHENIN BLANC, Cederberg Winery, South Africa '13	9	30
GRUNER VELTLINER, Marc Aurel, Austria '13	8	28
SAUVIGNON BLANC, FX Barc, Touraine, France '13	8	28
CHARDONNAY, Sulin Winery, Piedmont, Italy '13	10	38

### Red

SYRAH/GRENACHE, Chateau Grand Cassagne, Rhone, France '12	8	26
PINOT NOIR, Pareto's Estate Eighty/20 Monterey, California '13	9	32
CABERNET SAUVIGNON, Dal Maso, Veneto, Italy '13	8	38
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

EVOLUTION PRIMAL PALE ALE, Salisbury, MD / 7

GOOSE ISLAND IPA, Chicago, IL / 7

SEASONAL DRAFT / 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 / 3.75

Pomegranate Ginger, Concord Grape  
or Cucumber Mint

#### OLD FASHIONED

EGGCREAM / 3.75

U-Bet Chocolate Syrup

## Coffee & Tea

#### COMPASS COFFEE / 3.5

Regular or Decaf

ICED COFFEE / 3.5

#### HARNEY & SONS TEA / 3

English Breakfast, Mint or Chamomile

ICED TEA / 3.5