

For the Table

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

REUBEN EGG ROLLS/ 8

Served with Spicy Russian Dressing

MATZO BALL SOUP / 7

Already World Famous

SOUP OF THE DAY / 6

Always Vegetarian

SEASONAL SALAD / 8

Mixed Greens, Radish, Mint & Sumac Dressing

TOMATO SALAD / 8

Watermelon, Feta, Basil, Za'atar & Sherry Vin

SWEET AND SOUR MEATBALLS 10

Ground Brisket, Farmers Cheese, Oregano & Rye Bread Crumb

POTATO LATKES

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

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 Oil and Chili

GRILLED CORN / 7

Caraway & Lime

HAND CUT FRENCH FRIES / 5

Za'atar & Roasted Garlic Yogurt

REUBEN FRENCH FRIES / 7

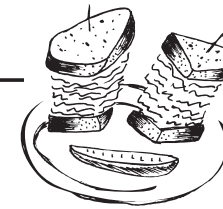
A DGS Classic

COLESLAW, POTATO SALAD OR CUCUMBER SALAD / 3

DGS DELICATESSEN + SPECIALTY BAR

Lunch

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



PLATES

COBB SALAD / 16

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

SALMON SALAD / 16

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

HOUSEMADE FALAFEL / 16

Hummus, Tomato, Cucumber, Pickled Red Onion, Crispy Pita & Parsley Salad

SALMON OR WHITEFISH PLATTER / 16

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

BENEDICTBERG / 15

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

PAN ROASTED SALMON / 22

Summer Squash, Roasted Tomatoes, Garlic Oil & Basil

CHICKEN SCHNITZEL / 19

Arugula Salad, Peach, Shaved Red Onion & Pickled Mustard Seed

GRILLED FLAT IRON / 24

Crispy Fingerlings, Rainbow Chard, Garlic & Horseradish Sauce

STEAK AND EGGS* / 20

Creekstone Farms Butchers Choice, Crispy Potatoes, Salsa Verde & Over Easy Eggs

PASTRAMI HASH / 13

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

LUNCH SPECIAL

Daily for **\$14.95**

Soup of the Day (+\$2 for Matzo Ball Soup) + Salad + Half Pastrami or Corned Beef + Fountain Soda or Iced Tea
Dine In Only. No substitutions. Served until 3pm.

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 / 14 / 13

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 and Coleslaw

+add pastrami chili and cheddar **2.5**

+add keupie mayo and kimchee **2.5**

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**

+add avocado spread **1.25**

SMOKED TURKEY / 12

Avocado Spread, Pepper Relish, Provolone & Chicken Cracklings on Black Rye

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 / 15

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

FALAFEL OR GYRO / 12

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

HEIRLOOM TOMATO / 11

Sprouts, Pickled Red Onion & Roasted Garlic Aioli on Double Baked Rye

*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.