

Appetizers

TODAY'S PICKLES / 5

Dills, Half Sours & Assorted Pickled Vegetables

LATKES AND SALMON / 9

Potato Latkes, Our House Smoked Salmon,
Sour Cream & Salmon Roe

CHOPPED LIVER / 9

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

SCHMUTZY FRIES / 9

French Fries Covered with Pastrami, Sauerkraut,
Swiss, Russian & Harissa

MUSHROOM PIEROGIS / 8

Served with Our French Onion Dip

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

BRUSSELS SPROUTS / 7

Granny Smith Apples and Mustard Seed

POTATO LATKES / 5.5

DGS Apple Preserves & Sour Cream

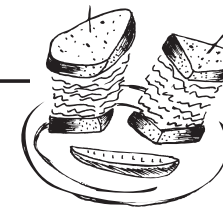
HAND CUT FRENCH FRIES / 6

Za'atar & Roasted Garlic Yogurt

**COLESLAW, POTATO SALAD OR
CUCUMBER SALAD / 3**

Lunch

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



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.

SANDWICHES

Served with Housemade Pickle & Coleslaw

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

+add No 1 Sons sauerkraut 1.5

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

ALL BEEF HOT DOG / 9

House Made Short Rib Hot Dog with Mustard on a Potato

Bun, Served with French Fries and Coleslaw

+add pastrami chili 2

+add No 1 Sons sauerkraut or kimchee 1.5

HOT BRISKET / 12.95

Dr Browns BBQ Sauce & Our Coleslaw on a Poppy Bun

Specials

SMOKED TURKEY / 10.5

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

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

THE ISRAELI / 10

Our Hummus, Avocado, Cucumber Salad, Pickled
Beets & Feta on Black Rye

GYRO / 12

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

Plates

COBB SALAD / 15

Mixed Greens Topped with Corned Beef, Avocado, Blue
Cheese, Chicken Cracklings & Champagne Vinaigrette

PAN ROASTED SALMON SALAD / 14

Mixed Greens, Pickled Red Onion,
Cucumber, Feta & Sherry Vinaigrette

FALAFEL PLATTER / 14

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

GRILLED TROUT / 16

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

STUFFED CABBAGE / 16

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

DGS HAMBURGER / 13.5

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

Breakfast All Day

SMOKED SALMON PLATTER / 14

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

DGS PASTRAMI HASH / 12

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

BENEDICTBERG / 15

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

WHITEFISH SALAD PLATTER / 13.5

Our House Smoked Whitefish Served with a
Montreal Bagel, Shmear & Traditional Garnishes

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.*

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

Regular or Decaf

HARNEY & SONS TEA / 3

English Breakfast, Mint or Chamomile

ICED COFFEE / 3.5

ICED TEA / 3