

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 Cheese, Basil, Crispy Pita & 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

MAC AND CHEESE / 8

Three Cheese Sauce & Rye Bread Crumb

HAND CUT FRENCH FRIES / 5

Za'atar & Roasted Garlic Yogurt

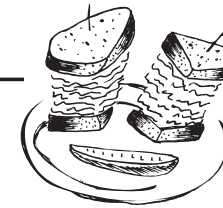
REUBEN FRENCH FRIES / 7

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

STEAK SALAD/ 16

Creekstone Farms Flat Iron*, Mixed Greens, Pickled Red Onion, Crispy Pita, Feta & Sherry Vinaigrette

GRILLED SALMON* / 20

Summer Squash, Roasted Tomatoes, Garlic Oil & Basil

CHICKEN SCHNITZEL / 19

Arugula, Grilled Peaches, Shaved Red Onion & Lemon Dressing

GRILLED FLAT IRON* / 22

Crispy Fingerlings, Rainbow Chard, Roasted Garlic & Horseradish Sauce

BREAKFAST ALL DAY

SALMON OR WHITEFISH PLATTER / 16

Our Cold Smoked Salmon* or House Smoked Whitefish Salad Served with a Montreal Bagel, Schmear & Traditional Garnishes

PASTRAMI HASH / 13

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

STEAK AND EGG* / 12

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

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.

*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 \$2.

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

DGS CORNED BEEF, 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 **2**
+add No 1 Sons sauerkraut **1.5**

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