

## Cocktails

### The Originals

#### THE SCHMOOZER / 11

House Infused Plum Vodka, Ginger Beer, Mint, Lime

#### LE MARAIS / 11

Cava, St Germain, Orange Juice, Peychaud's Bitters

#### MAZEL TOV COCKTAIL / 11

Prosecco, House Infused Plum Gin, Lavender Syrup, Lemon

#### THE HONEYMOONER / 10

Appleton Reserve Rum, Pomegranate, Apple, Lemon

#### GERSHWIN / 12

Evan Williams Bourbon, Cardamaro, Sweet Vermouth, Angostora Bitters

#### THE MIRIAM / 12

Tito's Vodka, Strawberry Rhubarb Shrub, Lime, Rhubarb Bitters

### The Classics

#### BLOODY MARY / 9

Smirnoff Vodka, Housemade Mix, Lime, DGS Pickle

#### COSMOPOLITAN / 12

House Infused Orange Vodka, Triple Sec, Cranberry Juice, Lime

#### GIN GIMLET / 11

Bombay Gin, Lime Juice & Twist

#### BOULEVARDIER / 11

Old Granddad Rye, Campari, Sweet Vermouth, Orange

#### MAI TAI / 10

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

## DGS DELICATESSEN + SPECIALTY BAR

# Beverages



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

## WINE

### Sparkling & Rose

	GLASS	BOTTLE
CIELO DAL 1908, PROSECCO, Veneto, Italy NV	7	30
CASAS DEL MAR, CAVA, Penedes, Spain NV	9	34
DOMAINE RIEFLE, SPARKLING ROSE, Alsace, France NV		48
SYRAH/GRENACHE, ROSE, Xavier Clua Alta, Spain '14	9	34

### White

PINOT GRIGIO, Di Lenardo, Friuli, Italy '13		34
RIESLING, St Urbans Hof Estate, Germany '09	10	38
ALBARINO, Viegas Serantes, Rias Baixas, Spain '13		48
SAUVIGNON BLANC, Patient Cottat, Loire, France '12	12	36
GRUNER VELTLINER, Marc Aurel, Austria '13	8	30
VIOGNIER, Philippe Plantevin, Cotes du Rhone Blanc "Le Perussier", Rhone, France '14	9	38
CHARDONNAY, Paul cluver, Elgin, South Africa '13	12	44

### Red

GRENACHE, SYRAH, Ch. Gigonan, Cotes Du Rhone, France '12	9	38
PINOT NOIR, Mile Marker Wine Co., McMinnville, Oregon '11	12	44
BARBERA, Vietti, Tre Vigne, Barbera D'Asti, Italy '12		48
MALBEC, Vauchezco Vineyard, Maipu, Argentina '13		36
TOURIGA NACIONAL, Conceito "Contraste", Douro, Portugal '08	10	38
CABERNET SAUVIGNON, Hobo Wine Co. Camp, Sonoma, CA '12	11	42
TEMPRANILLO, Bodegas Asenjo y Manso "Ceres" Ribera del Duero, Spain '11		48

## Beer

### DRAFTS

SLY FOX GOLDEN LAGER PA / 7

RAVEN ANNABEL LEE WIT MD / 7

LAGUNITAS IPA CA / 8

SIXPOINT SWEET ACTION CREAM ALE NY / 8

### BOTTLES & CANS

ABITA LIGHT LA / 6

BLUE MOUNTAIN KOLSCH 151 VA / 7

JACK'S HARD CIDER PA / 7

STIEGAL RADLER GRAPEFRUIT Austria 16.9oz / 9

STILLWATER CELLAR DOOR  
"WHITE SAGE" CO / 9

MORLAND OLD SPECKLED HEN ALE  
England 14.9oz / 9

BREWER'S ART BIRDHOUSE PALE ALE MD / 7

FOUNDER'S SESSION ALE ALL DAY IPA MI / 7

TERAPIN TRIPLE RYE IPA GA / 10

VICTORY GOLDEN MONKEY TRIPLE PA / 9

PEAK NUT BROWN ALE ME / 7

WESTMALLE TRAPPIST DUBBEL  
Belgium, 11.2oz / 13

LANCASTER MILK STOUT PA / 7

## Classic Sodas & House Specialties

#### DR BROWNS / 2.75

Black Cherry, Diet Black Cherry, Cream, Diet Cream, Root Beer, Ginger Ale or Cel-Ray

#### MEXICAN COKE / 3.5

#### FOUNTAIN SODA / 3

#### 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

## DGS DELICATESSEN + SPECIALTY BAR

### 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 NACHOS / 9

Our Smoked Salmon & The Works on Montreal Bagel Chips

### 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

#### TOMATO SALAD / 8

Watermelon, Arugula, 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 + Grilled Korean Style Short Rib+ Any Three Sides + Donuts  
*Dine In Only. Minimum of 2 people. No substitutions.*

### PLATES

#### GRILLED SALMON / 18

Israeli Couscous, Spring Peas, & Black Olive Tapenade

#### CHICKEN SCHNITZEL / 18

Arugula, Spring Onion, Whipped Potato & Preserved Lemon

#### SMOKED SALMON PLATTER / 16

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

#### GRILLED LAMB / 20

Elysian Fields Lamb, White Beans, Pea Shoots & Fig Vinaigrette

#### FALAFEL PLATTER / 15

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

#### GRILLED RIBEYE / 20

Crispy Potatoes, Spinach, Spring Herb Salsa Verde & Fried 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 BELLY 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

14.95/13.95

Creekstone Farms Brisket & House Mustard on Double Baked Rye

+add schmear of chopped liver 2.5

+add swiss or provolone cheese 1

#### 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

#### 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

*\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.*