

Brunch

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

SPECIAL

2 Courses & a Drink/\$22

Choice of appetizer and entree OR entree and dessert, plus your choice of mimosa, screwdriver or bloody mary.

Additional drinks are \$5.

2 hour time limit. Thanks for your understanding!

Appetizers

MATZO BALL SOUP / 7

Already World Famous

TODAY'S PICKLES / 6

Half Sours, Dills & Assorted Pickled Vegetables

CHOPPED LIVER / 9

Red Onion Marmalade, Chicken Cracklings & Rye

PARFAIT / 5

Walnut Granola, Apricots, Figs, Honey Yogurt

SEASONAL SALAD / 7.5

House Dressing

FOR THE TABLE

POTATO LATKES / 5.5 / 9

Sour Cream & DGS Apple Preserves

HAND CUT FRENCH FRIES / 5

Za'atar and Roasted Garlic Yogurt

BAGEL & SCHMEAR / 3

Toasted Montreal Bagel & Cream Cheese

+add DGS smoked salmon schmear 2

PATATAS BRAVAS / 6

Crispy Home Fries, Sour Cream & Harissa

CRISPY PASTRAMI / 6

Entrees

WHITEFISH SALAD PLATTER / 16

House Smoked Whitefish, Montreal Bagel & Traditional Garnishes

SMOKED SALMON PLATTER / 16

24 Hour Cured and Cold Smoked Salmon*, Montreal Bagel & Traditional Garnishes

DGS PASTRAMI HASH / 14

Sunny Side Up Eggs*, Roasted Peppers, Potatoes & Mustard Sauce

CHALLAH FRENCH TOAST / 12

Mixed Berries, Toasted Almonds & Apple Maple Syrup

BENEDICTBERG / 15

Poached Eggs*, DGS Smoked Salmon, Two Latkes & Sumac Hollandaise

SHAKSHOUKA / 14

Poached Eggs*, Tomato and Roasted Pepper Stew, Served with Grilled Rye

MATZO BREI / 12

Scrambled Eggs with Matzo, Sauteed Greens & Horseradish, Served with Crispy Potatoes & Grilled Rye

L.E.O. / 14

Scrambled Eggs with Smoked Salmon* & Caramelized Onion, Served with Crispy Potatoes and Grilled Rye

Sandwiches

Served with Housemade Pickle & Coleslaw

BREAKFAST CLUB / 15

Corned Beef, Fried Egg*, Potato Latke, Swiss Cheese & Hollandaise on a Bun

REUBEN / 15 / 14 / 13

CORNED BEEF, SMOKED TURKEY OR SMOKED TEMPEH Swiss, No #1 Sauerkraut, Russian Dressing, Rye

HAMBURGER* OR FALAFEL BURGER

15 / 13

Smoked Jalapeno Mayo, Bread and Butter Pickle, Served with French Fries

+add swiss, provolone or cheddar cheese 1

+add fried egg 2

+add avocado spread 1.25

HALF POUND PASTRAMI OR

CORNED BEEF / 15

Creekstone Farms Brisket, House Mustard, Rye

+add schmear of chopped liver 2.5

+add swiss or provolone cheese 1

+add No 1 Sons sauerkraut 1.5