

DGS DELICATESSEN + SPECIALTY BAR

Appetizers

TODAY'S PICKLES / 6

Dills, Half Sours & Assorted Pickled Vegetables

LATKES AND SALMON / 9

Potato Latkes, Our House Smoked Salmon & Sour Cream

CHOPPED LIVER / 9

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

MUSHROOM PIEROGIS / 8

Served with Caramelized Onion Crema

REUBEN FRIES / 9

French Fries Covered with Pastrami, Sauerkraut, Swiss, Russian & Fresno Chilis

Soups, Salads & Sides

MATZO BALL SOUP / 7

Already World Famous

SOUP OF THE DAY / 6

Always Vegetarian

SEASONAL SALAD / 7.5

Mixed Greens, Apples, Hazelnuts & Caraway Dressing

BEET SALAD / 8

Arugula, Orange, Feta & Sherry Vinaigrette

BRUSSELS SPROUTS / 7

Roasted Grapes and Shallots

POTATO LATKES / 5.5 / 9

DGS Apple Preserves & Sour Cream

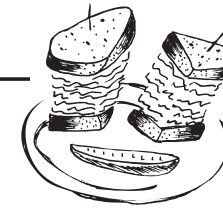
HAND CUT FRENCH FRIES / 5

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 14.95

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 / 13.95/13.95/10.95

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

BRISKET/ 12.95

Dr Browns BBQ Sauce & Coleslaw on a Poppy Bun

Specials

SMOKED TURKEY / 11.95
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, Cucumber & Pickled Red Onion Wrapped in Pita

Plates

FALAFEL PLATTER / 14
Our Hummus, Cucumber Salad, Pickled Cauliflower, Quinoa Tabbouleh & Warm Pita

COBB SALAD / 15
Mixed Greens, Corned Beef, Avocado, Blue Cheese, Chicken Cracklings & Champagne Vinaigrette

GRILLED SALMON SALAD / 15
Hearts of Romaine, Radish, Capers, Rye Bread Crumb & Lemon Dill Dressing

GRILLED STEAK SALAD/ 16
Creekstone Farms Ribeye, Mixed Greens, Pickled Red Onion, Crispy Pita, Feta & Sherry Vinaigrette

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

Breakfast All Day

SMOKED SALMON PLATTER / 16
Our Cold Smoked Salmon Served with a Montreal Bagel, Schmear & Traditional Garnishes

DGS 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

WHITEFISH SALAD PLATTER / 15
Our House Smoked Whitefish Served with a Montreal Bagel, Schmear & Traditional Garnishes

Cocktails

The Originals

THE SCHMOOZER / 11

House Infused Plum Vodka, Ginger Beer, Mint, Lime

BOUDREAU / 11

Evan Williams Bourbon, Aperol, Grapefruit, Prosecco, Orange Twist

LE MARAIS / 11

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

MAZEL TOV COCKTAIL / 11

Prosecco, House Infused Plum Gin, Lavender Syrup, 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

Gordon's 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

HANKY PANKY / 11

Bombay Gin, Sweet Vermouth, Fernet Branca, Orange

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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, ROSE CAVA, Penedes, Spain NV	9	34

White

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

Red

GRENAche, SYRAH, Ch. Gigonan, Cotes Du Rhone, France '12	9	38
PINOT NOIR, Pareto's Estate Eighty/20 Monterey, California '13	8	28
BARBERA, Vietti, Tre Vigne, Barbera D'Asti, Italy '12		48
MALBEC, Gauchezco Vineyard, Maipu, Argentina '13	9	36
TOURIGA NACIONAL, Conceito "Contraste", Douro, Portugal '08	10	38
CABERNET SAUVIGNON, Hobo Wine Co. Camp, Sonoma, CA '12		42
TEMPRANILLO, Bodegas Asenjo y Manso "Ceres" Ribera del Duero, Spain '11		48

Beer

DRAFTS

SLY FOX GOLDEN LAGER PA / 7

LAGUNITAS IPA CA / 8

SIXPOINT SWEET ACTION CREAM ALE NY / 8

ABITA TURBODOG LA / 7

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

TERRAPIN TRIPLE RYE IPA GA / 10

VICTORY GOLDEN MONKEY TRIPLE PA / 9

PEAK NUT BROWN ALE ME / 7

LANCASTER MILK STOUT PA / 7

ERDINGER NA Germany 11.2oz / 6

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