

Appetizers

TODAY'S PICKLES / 6

Dills, Half Sours & Assorted Pickled Vegetables

CHOPPED LIVER / 9

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 Our French Onion Dip

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

BEET SALAD / 7.5

Roasted Beets, Orange, Arugula, Feta & Sherry Vinaigrette

SAUTEED GREENS / 6

Garlic Oil and Lemon

BRUSSELS SPROUTS / 7

Granny Smith Apples & Mustard Seed

MAC N' CHEESE / 7

Three Cheese Sauce & Everything Bread Crumbs

POTATO LATKES / 5.5 / 9

DGS Apple Preserves & Sour Cream

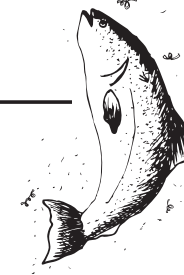
HAND CUT FRENCH FRIES / 6

Za'atar & Roasted Garlic Yogurt

SCHMUTZY 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 \$27pp

Pickles + Matzo Ball Soup + Red Wine Braised Brisket + Seasonal Sides + Donuts
Dine In Only. Minimum of 2 people. No substitutions.

PLATES

HAZELNUT CRUSTED SALMON / 18

Sweet Potato Hash, Caramelized Shallots & Sumac Yogurt

CHICKEN SCHNITZEL / 18

Schmaltz Braised Cabbage, Whipped Potatoes & Apple Mustard

SMOKED SALMON PLATTER / 16

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

BRAISED SHORT RIB / 19

Housemade Egg Noodles, Mushrooms, Spring Onion & Shaved Horseradish

FALAFEL PLATTER / 15

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

STUFFED CABBAGE / 18

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

GRILLED TROUT / 20

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

GRILLED RIBEYE / 20

Fingerling Potatoes, Chopped Pastrami, Spinach & Horseradish Sauce

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 / TONGUE 5 / CHOPPED LIVER 5

Choose 3 or more. All portions are 2.5oz.

*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

Specials

THE COUNTRY CLUB / 15

Roasted Turkey, Pastrami, Gibenes, 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 shmear 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

HAMBURGER OR FALAFEL BURGER

15 / 13.5

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

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, Leyda, Central Valley, Chile '13	9	32
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

EVERY 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 / 3.75

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