

*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 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

**BEET SALAD / 7.5**  
Roasted Beets, Orange, Arugula, Feta & Sherry Vinaigrette

**SAUTEED GREENS / 6**  
Garlic Oil and Lemon

**BRUSSELS SPROUTS / 7**  
Roasted Grapes and Shallots

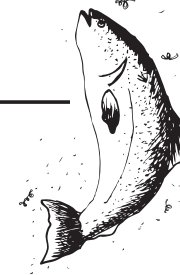
**MAC N' CHEESE / 7**  
Three Cheese Sauce & Everything Bread Crumbs

**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 \$27<sup>pp</sup>*  
Pickles + Smoked Chicken with Dr Browns BBQ Sauce + Any Three Sides + Donuts  
*Dine In Only. Minimum of 2 people. No substitutions.*

**PLATES**

**GRILLED SALMON / 18**  
Pearl Barley Risotto, Spring Peas, & Black Olive Tapenade

**CHICKEN SCHNITZEL / 18**  
Arugula, Pickled Spring Onion, Whipped Potatoes & Preserved Lemon Dressing

**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

**STUFFED CABBAGE / 18**  
Ground Brisket, Sweet and Sour Tomato Sauce, Orzo & Rye Bread Crumb

**GRILLED TROUT / 20**  
Steve's Purple Potatoes, Asparagus & Spring 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 / 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, 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 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

#### THE TENEBAUMER / 11

Redemption Rye, Cardamom Cordial, Cocchi Sweet Vermouth

#### THE MIRIAM / 11

Titos Vodka, Strawberry Rhubarb Shrub, Lime, Rhubarb Bitters

#### NEGRONI...RYE NOT / 12

St George Rye Gin, Cappelletti, Dolin Blanc, Burlesque Bitters

#### MAZEL TOV COCKTAIL / 10

Prosecco Rose, Averell Plum Gin,  
Lavender Syrup, Lemon

### The Classics

#### BLOODY MARY / 8

Sobieski Vodka, Housemade Mix, Lime, DGS Pickle

#### MAI TAI / 10

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

#### 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

POEMA, CAVA, Spain NV

GLASS 8 BOTTLE 30

VILLA SANTI, PROSECO ROSE, Italy NV

GLASS 9 BOTTLE 32

### White

RIESLING, Dry, Ravines Cellars, Finger Lakes, NY '13

GLASS 10 BOTTLE 38

CHENIN BLANC, Cederberg Winery, South Africa '13

GLASS 9 BOTTLE 30

GRUNER VELTLINER, Marc Aurel, Austria '13

GLASS 8 BOTTLE 28

SAUVIGNON BLANC, FX Barc, Touraine, France '13

GLASS 8 BOTTLE 28

CHARDONNAY, Sulin Winery, Piedmont, Italy '13

GLASS 10 BOTTLE 38

### Red

GRENACHE, Dauvergne-Ranvier, France '12

GLASS 7 BOTTLE 26

PINOT NOIR, Leyda, Central Valley, Chile '13

GLASS 9 BOTTLE 32

CABERNET SAUVIGNON, Dal Maso, Veneto, Italy '13

GLASS 8 BOTTLE 38

TOURIGA NACIONAL, Contraste, Douro, Portugal '08

GLASS 10 BOTTLE 38

MALBEC, Ernesto Catena, Mendoza, Argentina '12

GLASS 9 BOTTLE 38

## Beer

### DRAFTS

SLY FOX GOLDEN LAGER, Pottstown, PA / 7

HELLBENDER RED LINE ALE, Washington, DC / 7

PEAK ORGANIC IPA, Portland, ME / 8

ALEWERKS WHITE 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

AVERY 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