

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 Our French Onion Dip

SCHMUTZY 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

HOUSE SALAD / 6.5

Ask Your Server About Our Housemade Dressings

BEET SALAD / 7.5

Roasted Beets, Orange, Arugula, Feta & Sherry Vinaigrette

BRUSSELS SPROUTS / 7

Granny Smith Apples and Mustard Seed

POTATO LATKES / 5.5 / 9

DGS Apple Preserves & Sour Cream

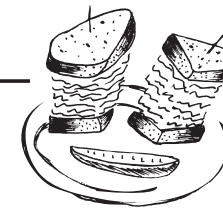
HAND CUT FRENCH FRIES / 5

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 / 13.95

Served with House Mustard on Double Baked Rye

+add *shmeat* 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 / 9

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* or *kimchee* **1.5**

HOT BRISKET / 12.95

Dr Browns BBQ Sauce & Our Coleslaw on a Poppy Bun

Specials

SMOKED TURKEY / 11.95

Avocado Spread, Pepper Relish, Provolone and 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, Tomato and 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

PAN ROASTED 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

HAMBURGER OR FALAFEL BURGER

13.5 / 12.5

Smoked Jalapeno Mayo & Bread and Butter Pickles on Potato Bun with French Fries

+add *swiss*, *provolone* or *cheddar* cheese **1**

+add *fried egg* **2**

Breakfast All Day

SMOKED SALMON PLATTER / 16

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

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

POEMA, CAVA, Spain NV

GLASS BOTTLE

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