



DELICAT // ESSEN : YIDDISH FOR GOOD EATS

BRUNCH

BOTTOMLESS BRUNCH
2 COURSES FOR \$27
Choice of appetizer and entree OR entree and dessert, plus a choice of bottomless mimosas, screwdrivers or bloody mary's.

SANDWICHES

HALF POUND PASTRAMI OR CORNED BEEF
Hand Sliced Creekstone Farms Brisket, House Mustard, Double Baked Rye
+add shmear of chopped liver 3
+add swiss or provolone cheese 1.25
+add coleslaw or sauerkraut 2

DGS REUBEN OR GRILLED EGGPLANT REUBEN
Swiss, No #1 Sauerkraut, Russian Dressing, Rye

DGS HAMBURGER
Premium Black Angus, Smoked Jalapeno Mayo, Bread and Butter Pickle, French Fries
+add swiss or provolone cheese 1.25
+add fried egg 2
+add avocado spread 1.25
+add gribenes 1.5

APPETIZERS

MATZO BALL SOUP 7
Grandma Dot's Recipe

PICKLE PLATE 6
Daily Selection of House Made Pickled Vegetables

CHOPPED LIVER 8
Red Onion Marmalade, Gribenes, Russian Rye

PARFAIT 4.5
Walnut Granola, Apples, Figs, Honey Yogurt

HOUSE SALAD 8
Mixed Greens, Chickpeas, Carrots, Wheat Berries, Caraway Vin

FOR THE TABLE

POTATO LATKES 5
Creme Fraiche and DGS Apple Preserves

BAGEL AND SHMEAR 3
Toasted Montreal Bagel and Cream Cheese
+add DGS smoked salmon shmear 2

PATATAS BRAVAS A LA JUDEA 5
Crispy Home Fries, Sour Cream and Harissa

COLESLAW, POTATO SALAD OR CUCUMBER SALAD 4

ENTREES

WHITEFISH PLATTER 13.5
House Smoked Whitefish, Montreal Bagel, Traditional Garnishes

SMOKED SALMON PLATTER 14
24 Hour Cured and Cold Smoked Salmon, Montreal Bagel, Traditional Garnishes

DGS PASTRAMI HASH 12
Sunny Side Up Eggs, Roasted Peppers, Potatoes, Mustard Sauce

CHALLAH FRENCH TOAST 10
Toasted Almonds, Apple Maple Syrup

BENEDICTBERG 14
Poached Eggs, DGS Smoked Salmon, Latkes, Sumac Hollandaise

SHAKSHOUKA 12
Poached Eggs, Tomato and Roasted Pepper Stew, Grilled Bread

MATZO BREI 10
Scrambled Eggs with Matzo, Swiss Chard, Green Onion, Horseradish

DGS COBB SALAD 12
Avocado, Corned Beef, Blue Cheese, Gribenes, Mixed Greens, Champagne Vin

In the spirit of the old world Jewish kitchen, we brine, cure, smoke, and pickle everything we serve in house. We carefully source all of our ingredients and buy produce from local farmers. All of our meat is raised without hormones or antibiotics and our eggs are from cage free hens.

CHEF BARRY KOSLOW • GM & BEVERAGE DIRECTOR BRIAN ZIPIN

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.