

Appetizers

TODAY'S PICKLES / 5

Dills, Half Sours & Assorted Pickled Vegetables

CHOPPED LIVER / 9

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

SMOKED BEEF RIBS / 9

6 Hour Smoked Beef Ribs, Slivovitz Plum Glaze & Caraway Slaw

MUSHROOM PIEROGIS / 8

Served with Our French Onion Dip

SQUASH RAVIOLI / 9

Our Kreplach, Served with Brown Butter & Spiced Hazelnuts

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 / 5

Garlic Oil and Lemon

ROASTED CAULIFLOWER / 7

Golden Raisins, Pickled Red Onion & Dill

BRUSSELS SPROUTS / 7

Granny Smith Apples & Mustard Seed

POTATO LATKES / 5

DGS Apple Preserves & Sour Cream

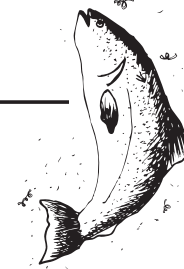
HAND CUT FRENCH FRIES / 6

Za'atar & Roasted Garlic Yogurt

SCHMUTZY FRIES / 9

Fries with Pastrami, Sauerkraut, Swiss, Russian & Harissa

Dinner



WE BRINE, CURE, SMOKE, SLICE AND PICKLE DAILY IN HOUSE USING ONLY THE FINEST INGREDIENTS FROM OUR TRUSTED FARMERS AND PURVEYORS

PLATES

GRILLED TROUT / 18

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

CHICKEN SCHNITZEL / 17

Schmaltz Braised Cabbage, Whipped Potatoes & Apple Mustard

PAN ROASTED SALMON / 17

Braised Lentils, Sauteed Brussels Sprouts & Sumac Yogurt

BRAISED SHORT RIB / 18

Housemade Egg Noodles, Mushrooms, Leeks & Shaved Horseradish

SMOKED SALMON PLATTER / 16

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

STUFFED CABBAGE / 18

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

FALAFEL PLATTER / 15

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

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 / "PASTRAMI" SMOKED SALMON / KIPPERED SALMON BELLY / WHITEFISH SALAD

PEPPERED TROUT / PASTRAMI / CORNED BEEF / TONGUE / CHOPPED LIVER

3 for **18** / 5 for **25**

CHEF **BRIAN ROBINSON** • 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.*

Sandwiches

Specials

THE COUNTRY CLUB / 15

Roasted Turkey, Pastrami, Gribenes, Swiss Cheese & Russian on Toasted Challah

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

Smoked Turkey, Chopped Liver, Coleslaw and Russian Dressing on Double Baked Rye

GYRO / 12

Za'atar Grilled Chicken with Tzatziki, Feta, Lettuce, Tomato, Red Onion Wrapped in Pita

HOT ROAST BEEF / 14

Caramelized Onions, Arugula, Provolone & Horseradish Sauce on a Poppy Bun

Classics

HALF POUND, HOUSE MADE PASTRAMI OR CORNED BEEF / 13.5

Creekstone Farms Brisket & House Mustard on Double Baked Rye

+add schmear of chopped liver **2.5**

+add swiss or provolone cheese **1**

+add coleslaw or sauerkraut **1.5**

REUBENS / 13.5/13.5/10.5

DGS CORNED BEEF, SMOKED TURKEY OR SMOKED TEMPEH

Swiss Cheese, No 1 Sons Sauerkraut & Russian Dressing on Toasted Rye

DGS HAMBURGER / 15

Creekstone Farms Beef, Smoked Jalapeno Mayo, B&B Pickles on Potato Bun with French Fries

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

+add fried egg **2**

+add avocado spread **1.25**

+add gribenes **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

Four Roses 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/VIIGNIER, Pine Ridge, California '13	8	28
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, Block Nine, Napa Valley, California '12	10	38
CABERNET SAUVIGNON, Dal Maso, Veneto, Italy '13	8	28
TOURIGA NACIONAL, Contraste, Douro, Portugal '08	10	38
MALBEC, Ernesto Catena, Mendoza, Argentina '11	9	38

Beer

DRAFTS

- MAMMOTH EPIC IPA, Mammoth Lakes, CA / 8
- PEAK FRESH CUT PILSNER, Portland, ME / 7
- SLY FOX SEASONAL, Pottstown, PA / 7
- THREE STARS SEASONAL, Washington, DC / 8

BOTTLES & CANS

- GENESEE CREAM ALE, Rochester, NY / 5
- MILLER HIGH LIFE, Milwaukee, WI / 5
- TSINGTAO LAGER, Qingdao, China / 6
- JACK'S HARD CIDER, Biglerville, PA / 6
- RADLER GRAPEFRUIT BEER, Salzburg, Austria / 7
- SIX POINT SWEET ACTION ALE, Brooklyn, NY / 8
- AVERY WHITE RASCAL, Boulder, CO / 7
- DELIRIUM TREMENS, Melle, Belgium / 11
- HOP OTTIN IPA, Boonville, CA / 7
- BROOKLYN BROWN ALE, Brooklyn, NY / 6
- PEAK NUT BROWN ALE, Portland, ME / 7
- FOUNDER'S RYE IPA, Grand Rapids, MI / 8
- PORT CITY PORTER, Alexandria, VA / 7
- GUINNESS EXTRA STOUT, Dublin, Ireland / 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 / 3.5

Pomegranate Ginger, Concord Grape
or Cucumber Mint

OLD FASHIONED

EGGCREAM / 3.5
U-Bet Chocolate Syrup

Coffee & Tea

LA COLOMBE COFFEE / 3.5

Regular or Decaf

ICED COFFEE / 3.5

HARNEY & SONS TEA / 3

English Breakfast, Mint or Chamomile

ICED TEA / 3