

DGS DELICATESSEN + SPECIALTY BAR

Appetizers

TODAY'S PICKLES / 6

House Pickled Dills, Half Sours & Assorted Vegetables

LATKES AND SALMON / 9

Potato Latkes, Our House Smoked Salmon,
Sour Cream and Salmon Roe

CHOPPED LIVER / 9

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

SCHMUTZY FRIES / 8

French Fries Covered with Pastrami, Sauerkraut
Swiss & Russian

MUSHROOM PIEROGIS / 8

Served with Our French Onion Dip

Soups, Salads & Sides

MATZO BALL SOUP / 7

Already World Famous

SOUP OF THE DAY / 7

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

Roasted Grapes & Caramelized Shallots

POTATO LATKES / 5

DGS Apple Preserves & Sour Cream

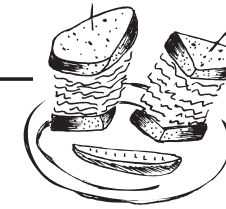
HAND CUT FRENCH FRIES / 6

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



SANDWICHES

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

DGS CORNED BEEF, SMOKED TURKEY OR SMOKED TEMPEH
Swiss Cheese, No 1 Sons Sauerkraut & Russian
Dressing on Toasted Rye

ALL BEEF HOT DOG / 9

House Made Short Rib Hot Dog, Mustard,
Pickle Relish & Red Onion on a Potato Bun, Served
with French Fries and Coleslaw

+add pastrami chili 1.5

+add kimchee or sauerkraut 1.5

ROAST BEEF / 12

Shaved and Served with Horseradish Sauce,
Butter Lettuce, Tomato & Red Onion on a Poppy Bun

+add fried egg 2

+add swiss or provolone cheese 1

Specials

SMOKED TURKEY / 10

Avocado Spread, Pepper Relish,
Provolone & Gribenes on Russian 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 Rye

THE LEON / 14

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

GYRO / 12

Slow Cooked Tongue with Tzatziki, Feta, Lettuce,
Tomato, Red Onion Wrapped in Pita

THE ISRAELI / 10

Our Hummus, Avocado, Cucumber Salad, Pickled
Beets & Feta on Russian Rye

CHICKEN SCHNITZEL / 12

Spicy Vinegar Slaw, Dill Mayo &
Provolone on a Poppy Bun

Plates

GRILLED TROUT / 15

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

STUFFED CABBAGE / 9/18

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

FALAFEL PLATTER / 14

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

COBB SALAD / 14

Mixed Greens Topped with Corned Beef, Avocado, Blue
Cheese, Gribenes & Champagne Vinaigrette

DGS HAMBURGER / 13.5

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

+add swiss or provolone cheese 1

+add fried egg 2

+add avocado spread 1.25

+add gribenes 1

Breakfast All Day

SMOKED SALMON PLATTER / 14

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

DGS PASTRAMI HASH / 12

Sunny Side Up Eggs on Top of Chopped Pastrami,
Roasted Peppers, Potatoes & Mustard Sauce

BENEDICTBERG / 14

Poached Eggs on Top of Our Latkes with DGS
Smoked Salmon & Sumac Hollandaise

WHITEFISH SALAD PLATTER / 13.5

Our House Smoked Whitefish Served with a
Montreal Bagel, Schmear & Traditional Garnishes

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.

Cocktails

The Originals

BOUDREAU / 11

Prosecco Rose, Aperol, Evan Williams Bourbon, Pink Grapefruit

THE MAVEN / 11

Pritchards Cranberry Rum, Maraschino Liqueur, Lime, 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

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Beverages



"WHEN I READ ABOUT THE EVILS OF DRINKING, I GAVE UP READING"
—HENNY YOUNGMAN

WINE

	GLASS	BOTTLE
<i>Sparkling</i>		
POEMA, CAVA, Spain NV	8	30
VILLA SANTI, PROSECO ROSE, Italy NV	9	32
<i>White</i>		
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
<i>Red</i>		
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

THE ORIGINALS

- MAMMOTH EPIC IPA, Mammoth Lakes, CA / 8
- PEAK FRESH CUT PILSNER, Portland, ME / 7
- SLY FOX DUNKEL LAGER, 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
- RADLER GRAPEFRUIT BEER, Salzburg, Austria / 7
- FLYING DOG ATLANTIC LAGER, Frederick, MD / 6
- 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, Ginger Ale & Cel-Ray

MEXICAN COKE / 3.5

DAD'S ROOT BEER / 3.5

HOUSEMADE SODAS / 3.5

Pomegranate Ginger & Cucumber Mint

OLD FASHIONED

EGGCREAM / 3.5

U-Bet Chocolate Syrup

Coffee & Tea

LA COLOMBE COFFEE / 3.5

Regular & Decaf

ICED COFFEE / 3.5

HARNEY & SONS TEA / 3

English Breakfast, Mint & Chamomile

ICED TEA / 3