



# SCHMUTZ AND SCHMALTZ

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**FIRST ANNUAL SUMMER ROADSHOW  
WITH ACCLAIMED CHEF WES MORTON**

July 29th, 5pm to close

## **SOUTHERN STYLE PICKLE PLATE**

Half Sours, Dills, Watermelon Rind and Okra

&

## **GEECHIE BOY CORN BREAD**

Sorghum Butter and Gibenes

I.

## **STUFFED CATFISH**

Smoked Whitefish and Old Fashioned Tomato Gravy

## **CREAMY GRITS**

Chicken Schmaltz

II.

## **FAMILY STYLE JAMBALAYA**

Holy Trinity, Smoked Chicken, Braised Tongue and Cajun Rice

## **SAUTEED KALE**

Pepper Vinegar

**\$35 per person**

Make reservations online at [dgsdelicatessen.com](http://dgsdelicatessen.com)



# BARBOUË SCHMUTZ AND SCHMALTZ

**DELICATESSEN AFTER DARK WITH THREE STARS BREWERY**  
July 31st, 5pm to late

## MEAT + THREE \$19.95

### Pick one

12-Hour Smoked Creekstone Farms Brisket  
Allen Family Farms Beer Can Chicken

*Served with Dr. Browns BBQ Sauce on a Poppy Bun*

### Pick three

Baked Beans with Pastrami Burnt Ends  
Coleslaw, Potato Salad or Cucumber Salad  
Schmaltzed Braised Greens  
Grilled Corn with Pastrami Butter  
Brian's Famous Mac-and-Cheese

### EXTRA SPECIAL

Hot Wings, Harrisa and Honey Glaze, Housemade Ranch \$10  
Beef Ribs, Slivovitz and Plum Glaze, Toasted Sesame \$12

### SOMETHING SWEET

Apple Pie a la Mode \$6.5  
Black and White Ice Cream Cookie Sandwich \$7

## THREE STARS BEERS \$8.00

Citra Lemon Saison  
Peppercorn Saison  
Two to the Dome Double IPA  
Samsquanch White IPA  
Ebony and Ivory Brown Ale in the Cask

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