DELIGENTESSEN SCHNUTZ AND SCHMALTZ 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

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GEECHIE BOY CORN BREAD

Sorghum Butter and Gribenes

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STUFFED CATFISH

Smoked Whitefish and Old Fashioned Tomato Gravy

CREAMY GRITS

Chicken Schmaltz

II.

FAMILY STYLE JAMBALAYA

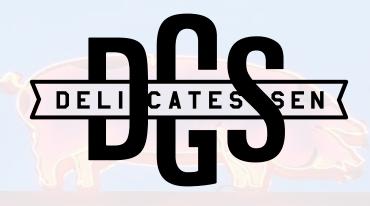
Holy Trinity, Smoked Chicken, Braised Tongue and Cajun Rice

SAUTEED KALE

Pepper Vinegar

\$35 per person

Make reservations online at dgsdelicatessen.com



<u>SCHMUTZ AND SCHMALTZ</u>

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

MEAT + THREE \$19.95

<u>Pick one</u> 12-Hour Smoked Creekstone Farms Brisket Allen Family Farms Beer Can Chicken

Served with Dr Browns BBQ Sauce on a Poppy Bun

<u>Pick three</u> 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