

We make everything in bouse. Well not the bread, but other than that we make everything by band the old fashioned way. We go to great lengths to source the very best product, working with a number of small farms, co-ops and purveyors to bring you the very best food you can feel good about eating. Now choose a cocktail or glass of wine, a few dishes to share & let us take care of the rest!

SNACKS

TODAY'S PICKLES | 6 Half Sours, Dills, Others **CHOPPED LIVER** | **9** *Red Onion Jam, Chicken Cracklings, Rye Toast*

SMOKED SALMON RILLETTES | 12 Whitefish Caviar, Rye Toast PICKLED SARDINE | 8

Matzo, Mustard, Deviled Egg

LATKE POUTINE | 10

Cheese Curds, Liver Gravy, Chicken Confit

APPETIZERS

LAMB & RICOTTA BLINTZ | 12 Tomato Jus, Niçoise Olive

SPRING GREEN SALAD | 9 Shaved Vegetables, Meyer Lemon **POTATO & LEEK SOUP | 8** Sorrel, Spring Garlic Labne

MATZO BALL SOUP | 8 Duck Fat Matzo Ball, Ramp Greens

PLATES

ROYAL TRUMPET MUSHROOMS | **19** Horseradish, Charred Romaine, Za'atar

SHORT RIB STROGANOFF | 25 Mushroom Cream, Pea Shoots, Israeli Coucous PAN ROASTED SALMON | 22 Creamed Leeks, Schmaltzy Potatoes, Pickled Mushrooms

FRIED CHICKEN SCHNITZEL | 22Cheesy Orzo, Health Salad, Mustard Seed

SANDWICHES

PASTRAMI or CORNED BEEF | 15 Mustard, Double Baked Rye Chopped Liver 2.5 No. 1 Sons Sauerkraut 1.5 Swiss or Provolone Cheese 1 REUBEN | 16

Choice of Corned Beef, Smoked Turkey, or Royal Trumpet Mushroom Swiss, Sauerkraut, Russian Dressing, Rye

WE BRINE, CURE AND SMOKE ALL MEATS IN HOUSE DAILY

FAMILY STYLE

THE FEAST | **25** per person

Chef's Selection of House Cured and Smoked Meats, Mustard, Bread, Pickles and Salads

SIDES

GRILLED ASPARAGUS | **11** *Pickled Ramp, Coddled Egg* **POTATO LATKES | 6** *Apple Butter, Sour Cream* BROCCOLINI | 8 Spring Garlic, Lemon, Pickled Chili

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

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