



TEYF AND SONS

GREENWICH & DELANCEY DELICATESSEN

– EXECUTIVE CHEF DAVID TEYF

SIGNATURE LOX

G&D BIALY & LOX \$18
Grapefruit gin lox on a Bialy with Horseradish chive cream, seasonal tomatoes, cucumbers, and Vidalia onions

ORIGINAL BAGEL AND LOX \$18
Signature dill, vodka-infused lox served on a fresh bagel with dill-horseradish cream, cracked pepper, cucumber, tomato, and onion

GIDEON'S LOWER EAST SIDE SANDWICH \$18
Pastrami Lox, Russian dressing, cole slaw, deli mustard, and onions served on rye bread

SIGNATURE SANDWICH \$20
Sake ginger Lox with avocado puree, torched tomatoes, and chopped onions

HEALTHY DUO \$20
Double smoked lox on borodinsky black bread with tomatoes and avocado coupled with an egg white omelette and served open faced.

LOX FIVE WAYS \$46
Five of our distinctive Lox selections served with house whipped horseradish cream, avocado cream, cucumber, tomato, onion, and toasted breads

DOUBLE SMOKED LOX
Cold hickory and mesquite smoked

SAKE GINGER LOX
Wasabi, ginger, and sake

PASTRAMI LOX
House spice blend

SIGNATURE HOUSE LOX
Dill and vodka infused with sea salt and pepper corns

GRAPEFRUIT & GIN LOX
Grapefruit with juniper berries and 46 botanical house

PLEASE INQUIRE ABOUT OUR CHEF'S TABLE

A seasonal tasting menu created by Chef David Teyf & Sons
Limited seating starting in December, every Wednesday
1 seating 7:30 p.m \$180.00 per person



SEASONAL INGREDIENTS

Our chef cooks with seasonal ingredients which means your favorite item might not be available at all times.

APPETIZING SANDWICHES Available with romaine heart & gluten free bread Vegan mayonaise is available upon request

WHITE FISH SALAD \$18
Onion pocket with tomato and cucumber. Allen's favorite

AIR DRIED COLD SMOKED TUNA BRESAOLA \$18
Challah with extra virgin olive oil, arugula, shaved pickled onion, and cucumbers

HOT SMOKED KIPPERED SALMON \$18
Onion pocket with tomato, cucumber, onion, and dill cream

GRANDMA'S TUNA SALAD \$16
Borodinsky blackbread with egg whites, mayo, dill, lettuce, and tomato

CLASSIC TUNA SALAD \$16
Seeded rye bread with lettuce and tomato

HOT SMOKED SABLE \$25
Challah with cucumber and tomato

CLASSIC EGG SALAD \$13
Challah with lettuce and tomato

OMEGA 3 BOOST \$16
Cod liver with pickled onions, shaved egg, fresh garlic, and Borodinsky bread

SMOKED YELLOW TAIL – COMING IN OCTOBER \$25
Borodinsky bread, dill -horseradish cream

OLD WORLD DELI SANDWICHES

CHEF DAVID'S SPECIAL PASTRAMI \$25
G&D Signature House Spices Served on Rye with deli mustard and Kirby sour pickles

PICKLED CORNED BEEF \$25
Pickled and slow poached, served on rye with deli mustard

CHEF TOLLAN'S B.L.T \$18
Crispy Beef Bacon, Romaine lettuce, Kumato tomato, house garlic mayo, and pickled onions, served on lightly toasted challah

OVEN ROASTED TURKEY – COMING IN SEPTEMBER \$18
Baked with fresh rosemary and olive oil

AIR DRIED BEEF SALAMI – COMING IN OCTOBER \$16
Dried for 21 days, served on your choice of bread

SMOKED BRISKET – START SMOKING IN OCTOBER \$25
Slow Roasted, served on seeded rye with deli mustard

BEEF TONGUE – COMING IN OCTOBER \$25
Slow poached, house mayo, dill and garlic, served on Challah

HANDMADE PELMENI, VERINIKI, KREPLACH

We only use unbleached and unbromated flour. All served with dill cream

PELMENI WITH BRANZINO \$18
With pickled dill, 18 pieces, 3 points WW

PELMENI WITH CHICKEN BREAST \$16
With pickled dill, 18 pieces, 3 points WW

PELMENI 2 WAYS \$18
Boiled and pan-fried, served with dill cream and house vinegar

VERINIKI \$16
Potato dumplings, served with caramelized onions and dill cream
Choose boiled or pan fried

KREPLACH – COMING IN OCTOBER \$18
Kreplach with duck confit boiled or pan fried

VERINIKI WITH SOUR CHERRIES \$16 – COMING IN OCTOBER
Sweet and sour cherry broth

PELIMENI WITH VEAL – COMING IN OCTOBER \$18

BRUNCH MENU – COMING IN OCTOBER

All served with freshly squeezed juice and coffee

EGGS BENNY WITH LOX AND POTATO LATKES \$26
Crispy potato latkes, poached eggs, and chive horseradish cream with pastrami Lox

HOUSE OMELETTE \$20
With leeks, GF

PLANT BASED YOGHURT WITH HOUSE GRANOLA \$13
Seasonal fruit and fresh mint

LOX 5 WAYS \$46
See item in signature Lox section

HEALTHY BORODINSKY AVOCADO TOAST \$18
Lime and cilantro

CHALLAH FRENCH TOAST \$18
Lime zest and honey

G&D BREAKFAST \$21
2 eggs over easy with house potatoes, corn beef hash, house slaw, and Borodinsky black bread

CHICKEN SCHNITZEL \$26
Arugula, fennel, basil, thyme, kumato tomato, pickled onion, and dijon emulsion, GF

VEAL SCHNITZEL \$46
Arugula, fennel, basil, thyme, kumato tomato, pickled onion, and dijon emulsion, GF

OLD WORLD BAKERY

SIGNATURE RUSSIAN COFFEE CAKE \$9
POPPY SEED STRUDEL \$8
PRUNE STRUDEL \$8
CHOCOLATE BABKA \$8
APRICOT HUMANTASHIM \$6

RAINBOW COOKIE \$2
BLACK AND WHITE COOKIES \$5
MANDEL BREAD \$6
PLANT BASED ICE CREAM \$7
SEASONAL FRUIT PLATE \$12

KICHEL \$2
HONEY CAKE – COMING IN SEPTEMBER \$6
APPLE STRUDEL – COMING IN OCTOBER \$8
BANANA FOSTER – COMING IN OCTOBER \$18
Served with your choice of dessert, icecream, and rum



TEYF AND SONS

GREENWICH & DELANCEY

DELICATESSEN

- EXECUTIVE CHEF DAVID TEYF

SILOTKA FROM THE BARREL AKA HERRING

HERRING THREE WAYS \$13
Schmaltz, Matjes, and pickled, on fingerling potatoes, served with horseradish cream, ponzu, and cucumber snow

CHOPPED HERRING \$16
Cucumbers, onions, Granny Smith apples, and a hard boiled egg

HERRING IN A FUR COAT \$18
Caviar, beets, potatoes, onions, and dill ailoli

CLASSIC HERRING WITH POTATOES \$18

STARTERS - SMALL BITES

MINSK MATZA BABKA \$10
Special family recipe

BLINIS WITH SALMON ROE AKA CAVIAR \$18
Dill cream

CHILEAN SEA BASS KNISH \$18
With fresh garlic, dill, sumac, and potato puree

BRANZINO PIEROZHKI \$15
Extra virgin olive oil, lemon, garlic, and sumac

CHICKEN BLINTZES \$15
Free Range organic chicken and caramelized Vidalia onions

DUCK BLINTZES \$18
Confit of duck and caramelized Vidalia onions

CRISPY POTATOES \$12
Fresh dill and garlic

G&D SMOKED PASTRAMI MINI DONUTS \$9
Pickled Russian dressing

CHICKEN SHNITZEL FINGERS \$12
Challah breadcrumbs, pan fried

FRANKS IN A BLANKET - ✓ AVAILABLE \$12
Sauerkraut baked bean essence, Matzah crackling and Everything Bagel Seeds

SHIITAKE MUSHROOM DEVEILED EGGS \$13
Stuffed with wild mushrooms and caramelized onions

PASTRAMI DEVEILED EGGS \$13
Crispy pastrami belly, basil, pickled onions, and roasted shaved almonds

SHEIKA AKA HELZEL - COMING IN OCTOBER \$18
Hand-sewed stuffed chicken skin with Schmaltz, duck, and caramelized onions

GRIBENES - COMING IN OCTOBER \$12
Cracklings of chicken and duck skin, onions, Russian black bread, and sea salt

CHICKEN LIVER PATE - COMING IN OCTOBER \$18
Served with black cherry preservatives and challah

CHOPPED CHICKEN LIVER - COMING IN OCTOBER \$16
Caramelized onions, shaved egg, fresh radish, and Schmaltz

DUCK TERRINE - COMING IN OCTOBER \$25
Country Style, served with fresh cornichons

MAIN All entrees served with your choice of the chef's healthy sides

FISH

CRISPY SKIN BRANZINO \$36
Lemon, thyme and Sauvignon Blanc reduction

CHILEAN SEA BASS \$46
Pickled onions, dill and lemon

PAN SEARED SALMON \$32
Tarragon, lemon, and extra virgin olive oil

GRILLED TUNA STEAK \$46
Served rare, house ponzu, and chives

OLD SCHOOL CARP - COMING IN SEPTEMBER \$25
Pan fried served with garlic, dill, scallions, and caramelized onions

MEAT

CHEF DAVID'S SIGNATURE PASTRAMI \$36
Carved table side, with classic condiments, inspiration for creating this dish is my brother, Gena

ROSEMARY GRILLED LEMON CHICKEN \$25
Free range organic chicken, arugula, lemon, pickled fennel, and pickled onion

CHICKEN KIEV \$29
Wild Mushrooms, fresh dill, and tofu cream sauce

BRAISED SHORT RIBS \$46
Dill and lemon zest

CAMP FIRE HOT DOGS AND BEANS \$18
Tomato stewed beans, served with rosemary smoke and a canvas of condiments

VEAL STROGANOFF - COMING IN OCTOBER \$30
Wild mushrooms and dill cream

MOM'S CLASSIC RUSSIAN CHICKEN KATLETI - COMING IN OCTOBER \$27
Free range organic ground chicken breast, Vidalia onion, and challah breadcrumbs

CLASSIC CHULENT - COMING IN OCTOBER \$18
House beans, potatoes, onions, barley, and Flanken a.k.a short ribs slow cooked for 24hours

CHOPPED STEAK GRILLED - COMING OCTOBER 12 \$36
Combination veal, lamb and beef with pickled onions, fresh cilantro, and plum sauce

BONE MARROW - COMING IN WINTER \$23
Served with garlic toast

PLANT BASED

CHEF ELAN'S CHICKPEAS \$18
Vidalia Onions, garlic, fresh ginger, tomato puree, G&D signature house spices, and cilantro

LOX - VEGAN - COMING IN OCTOBER \$18
Carrots cured in G&D signature house pastrami spices, served on horseradish chive cream with cucumbers, tomatoes, and pickled onions

BRAISED FENNEL STEW - COMING IN OCTOBER \$18
White wine, fennel seeds, vegetable stock, pernod, star anise, and leeks

SOUPS

MATZO BALL SOUP AKA KNEIDLACH \$9
Noodles, carrots, and fresh dill

CHEF ELAN'S CONSOMME \$12
Comes with 1 chicken blinchik, fresh dill

CONSOMME WITH CHICKEN PELMENI \$18
Fresh dill

COLD BORSCHT ✓ \$9
Beets, cucumbers, and fresh dill

SPLIT PEA SOUP ✓ \$9
Challah croutons

CREAM OF CARROT SOUP ✓ - COMING IN SEPTEMBER \$9
Carrots, cashew cream, onions, and leeks

UKHA - COMING IN OCTOBER \$18
Catch of the day with salmon, potatoes, and dill

HASH PTCHA AKA BONE BROTH - COMING IN NOVEMBER \$18
Garlic and dill

SALADS

G&D SALAD \$23
Grapefruit & Gin Lox, arugula, cucumbers, tomatoes, pickled onions, fennel, and roasted pistachio

TORCHED SALMON SALAD \$23
Salmon Belly, avocado, arugula, shaved cucumbers, and fresh lemon

THE MASHA SALAD \$26
Smoked salmon balik, shaved fennel, petite potato, arugula, dijon emulsion, avocado, and fresh basil

TUNA AND AVOCADO CARPACCIO \$26
House ponzu, sesame dust, lime, and honey

RADISH SALAD WITH CRISPY CHICKEN AND DUCK SKIN \$18
House mayo, scallions, and fresh dill

SALAD OLIVIER - COMING IN OCTOBER \$12
Boiled Potato, poached chicken breast, carrots, organic eggs, Kirby pickles, house aioli, and English Peas

SMOKED CHICKEN BREAST SALAD - COMING IN OCTOBER \$18
Arugula, pickled onions, sesame dust, fresh thyme, and dijon emulsion

CHEF'S DUCK BRESAOLA - COMING IN OCTOBER \$36
Air dried with bergamot, arugula, pickled and ground fennel seeds, pickled onions, EVOO, and lemon

CHEF'S HEALTHY SIDES ✓

HALF SOUR PICKLES, SOUR PICKLES OR PICKLED TOMATOES
All pickles are complementary - Healthy probiotics

BUCKWHEAT AKA KASHA \$7

SMASHED POTATOES \$7

KASHA VARNISHKES \$7

HOUSE SLAW \$7

CAULIFLOWER AND SUNCHOKE PUREE \$10

CELERY ROOT PUREE - COMING IN SEPTEMBER \$10