

GREENWICH & DELANCEY**DELICATESSEN****STARTERS – SMALL BITES**

MINSK MATZA BABKA Special family recipe	\$12
CHICKEN BLINTZES Free range chicken and caramelized Vidalia onion	\$18
CRISPY POTATOES Fresh dill and garlic	\$18
CHICKEN SHNITZEL FINGERS Challah breadcrumbs, pan fried	\$18
FRANKS IN A BLANKET Sauerkraut baked bean essence, Matzah crackling and Everything bagel seeds	\$18
G&D VEGAN FRANKS IN A BLANKET Sauerkraut baked bean essence, Matzah crackling and Everything bagel seeds	\$18
SHITAKE MUSHROOM DEVILED EGGS Stuffed with wild mushrooms and caramelized onions	\$18
G&D SMOKED PASTRAMI MINI DONUTS Pickled Russian dressing	\$18
SMOKED BEEF BACON AND POTATO KNISH With house sauerkraut	\$18
CHALLAH FRENCH TOAST Lime zest and honey, add bacon +8	\$22
GRILLED HOT DOG Served on a bun with ketchup, mustard, sauerkraut	\$12
VEGAN GRILLED HOT DOG served on a bun with ketchup, mustard, saurkraut	\$12

HANDMADE PELMENI, VERINIKI,

we only use unbleached and unbromated flour

PELMENI Chicken breast dumplings, boiled or pan-fried, served with dill cream and house vinegar	\$18
VERINIKI Potato dumplings, served with caramelized onions and dill cream	\$18

SOUPS

MATZO BALL SOUP AKA KNEIDLACH 1 pint 16 oz \$15 1 qt 32oz \$27(to go only)	\$15
CHEF ELAN'S CONSOME Comes with 1 chicken blintze, fresh dill	\$15
SPLIT PEA SOUP Challah Croutons	\$15
CONSOMME WITH CHICKEN PELMENI Fresh dill	\$18
G&D IMMUNE BOOST SOUP Chicken bone broth, chicken breast, ginger, garlic, turmeric, scallion & barley	\$18
CHEF ELAN'S ODESSA BORSCHT Blackbread, garlic	\$15

APPETIZING SANDWICHES

GRANDMA'S TUNA SALAD Borodinsky blackbread with egg whites, mayo,dill, lettuce, and tomato	\$18
CLASSIC TUNA SALAD Seeded rye bread with lettuce and tomato	\$18

****All Sandwiches Are Available on Romaine Hearts Instead of Bread***

OLD WORLD DELI SANDWICHES

CHEF DAVID'S SPECIAL PASTRAMI G&D Signature House Spices Served on Rye And Kirby sour pickled	\$29
PICKLED CORNED BEEF Pickled and slow poached, served on rye	\$29
CHEF TOLLAN'S FAMOUS B.L.T Crispy beef bacon, romaine lettuce, kumato tomato, house garlic mayo and pickled onions, served on lightly toasted challah	\$27
CHICKEN SCHNITZEL SANDWICH Romaine lettuce, tomatoes, house mayo on challah	\$27
SMOKED BRISKET On rye bread served with gravy on the side	\$27
G&D SMOKED BEEF HAM Challah, house mayo,lettuce and tomatoes	\$27
G&D POST-WORKOUT SANDWICH Grilled chicken,avocado, torched tomatoes, arugula, lemon, extra virgin olive oil on healthy Russian Borodinsky Black Bread	\$27
GOING BACK TO CAMP Grilled beef bologna,tomatoes, lettuce, house mayo, house deli G&D mustard served on challah with fresh cucumbers on the side	\$21

SALAD

NEW YORK CITY SALAD Baby arugula with cucumbers, heirloom tomatoes, avocado, onion, fennel, grapefruit & agave toasted walnuts	\$18
--	------

TEYF AND SONS

GREENWICH & DELANCEY

DELICATESSEN

EXECUTIVE CHEF DAVID TEYF

MEAT

CHEF DAVID'S SIGNATURE PASTRAMI \$73

Carved table side, with classic condiments, inspiration for creating this dish is my brother Gena

ROSEMARY GRILLED LEMON CHICKEN \$36

Served with your choice of healthy side

CHICKEN SCHNITZEL \$36

Served with your choice of healthy side

CHICKEN KIEV \$36

Wild Mushroom, fresh dill and tofu cream sauce

BRISKET \$36

House gravy, served with your choice of healthy side

CHEF'S HEALTHY SIDES

HALF SOUR PICKLES, SOUR PICKLES OR PICKLED TOMATOES

All pickles are complementary- healthy probiotic

BELARUSIAN HEALTHY PROBIOTIC PICKLED CABBAGE \$10

Pickled cabbage, carrots sea salt & scallion

HOUSE COLE SLAW \$10

SEASONAL SALAD \$15

CAULIFLOWER AND SUNCHOKE PUREE \$10

SEASONAL GRILLED VEGETABLES \$10

SMASHED POTATOES \$10

KASHA VARNISHKES \$10

G&D SHITAKE MUSHROOMS BY CHEF ELAN \$18

OLD WORLD BAKERY

DOUGHNUTS WITH HOUSE SEASONAL JAM \$18

SIGNATURE CINNAMON COFFEE CAKE \$10

POPPY SEED STRUDEL \$10

CHOCOLATE BABKA \$10

BLACK AND WHITE COOKIES \$6

CHOCOLATE STRUDEL \$10

APRICOT, PRUNE, POPPY SEED HUMANTASHIM \$6

RAINBOW COOKIE \$2

KICHEL \$2

NIKO AND JP'S SPECIAL

Crepes served with dark chocolate ganache \$18

Seasonal Fruit Plate \$12

G&D GRANNY SMITH APPLES SHARLTOKA \$12

Granny smith baked apple with pound cake lemon zest

DRINKS

G&D Signature antioxidant digestive tea \$9

Ginger, lemon, saffron, rosemary, cinnamon

TEA/COFFEE \$5

SOFT BEVERAGES \$4

PELLEGRINO small \$4

PELLEGRINO large \$8

Dr.BROWN \$5

GREENWICH & DELANCEY DAVID'S SIGNATURE GIN AND TONIC \$21

Served with Tanqueray Ten

Served table side

G&D CLASSIC OLD FASHIONED \$21

Table side

CLASSIC MARTINI \$21

DIRTY MARTINI \$21

VERY DIRTY MARTINI \$21

PICKLED MARTINI \$21

MIMOSA \$18

BELLINI \$18

BARKAN The gold edition Cabernet \$18

Sauvignon (bottle \$60)

BINYAMINA Merlot \$18

GOOSE BAY Sauvignon Blanc \$18

Prosecco \$13

BEER \$9

SHIRLEY TEMPLE \$6