

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

MINSK MATZA BABKA Special family recipe	\$12
DUCK BLINTZES Confit of duck and caramelized Vidalia onions	\$24
CHICKEN BLINTZES Free range chicken and caramelized Vidalia onion	\$18
BRISKET BLINTZES Caramelized onion and dill	\$23
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 +18	\$25
GRILLED HOT DOG Served on a bun with ketchup, mustard, sauerkraut	\$13
VEGAN GRILLED HOT DOG served on a bun with ketchup, mustard, saurkraut	\$13
SHMALTZ HERRING Pickled onions with dill, fresh cucumbers, boiled potatoes. Served with vodka shot & brodinsky black bread	\$18

**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 \$18 1 qt 32oz \$27( to go only)	\$18
CHEF ELAN'S CONSOME Comes with 1 chicken blintze, fresh dill	\$18
SPLIT PEA SOUP Challah Croutons	\$18
CONSOMME WITH CHICKEN PELMENI Fresh dill	\$18
G&D IMMUNE BOOST SOUP Chicken bone broth, chicken breast, ginger, garlic, turmeric, scallion & rice *Chef recommends top the soup with extra dose of fresh garlic	\$18
<b>APPETIZING SANDWICHES</b>	
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
CLASSIC EGG SALAD Challah with lettuce and tomatoes	\$13

**\*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	\$36
SKINNY PASTRAMI SANDWICH Chefs David Special pastrami, extra lean served with avocado on romaine hearts	\$36
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	\$36
BLT PLANT BASED SANDWICH Crispy plant based bacon, romaine lettuce, kumato tomato and pickled onions served on lightly toasted challah. Your choice house garlic mayo & dill or avocado	\$25
CHICKEN SCHNITZEL SANDWICH Romaine lettuce, tomatoes, house mayo on challah	\$27
SMOKED BRISKET On rye bread served with gravy on the side	\$29
BUZHENINA brisket, purposely chilled, house mayo with garlic,dill, fresh horseradish, romaine lettuce, cucumbers and tomato on challah	\$29
G&D SMOKED BEEF HAM Challah, house mayo,lettuce and tomatoes	\$29
G&D POST-WORKOUT SANDWICH Grilled chicken,avocado, torched tomatoes, arugula, lemon, extra virgin olive oil on healthy Russian Borodinsky Black Bread	\$27
LOWER EASTSIDE SANDWICH Pastrami Lox, Russian dressing, Cole Slaw, Deli Mustard & Onions on Seeded Rye Bread * Add 2 eggs over easy with pastrami spice \$10	\$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
<b>SALAD</b>	
NEW YORK CITY SALAD Baby arugula with cucumbers, heirloom tomatoes, avocado, onion, fennel, grapefruit & agave toasted walnuts * Add lox \$10	\$18
CHEF TOLLAN'S B.L.T SALAD Crispy beef bacon, romaine lettuce, kumato tomato house garlic dill mayo and pickled onions	\$36

Elevate your occasions with us! For private dining and events, inquire with in or call us at 203-340-2733

TEYF AND SONS

# GREENWICH & DELANCEY

## DELICATESSEN

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### EXECUTIVE CHEF DAVID TEYF

#### MEAT

CHEF DAVID'S SIGNATURE PASTRAMI \$79

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

CORNED BEEF \$46

served with your choice of healthy side

PASTRAMI \$46

served with your choice of healthy side

BRISKET \$46

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 \$13

Pickled cabbage, carrots sea salt & scallion

HOUSE COLE SLAW \$13

SEASONAL SALAD \$18

CAULIFLOWER AND SUNCHOKE PUREE \$13

SEASONAL GRILLED VEGETABLES \$13

SMASHED POTATOES \$13

KASHA VARNISHKES \$13

BACON \$18

### OLD WORLD BAKERY

DOUGHNUTS WITH HOUSE SEASONAL JAM \$18

SIGNATURE CINNAMON COFFEE CAKE \$12

POPPY SEED STRUDEL \$12

CHOCOLATE BABKA \$12

BLACK AND WHITE COOKIES \$7

CHOCOLATE STRUDEL \$12

RAINBOW COOKIE \$3

KICHEL \$2

### DRINKS

G&D Signature antioxidant digestive tea \$9

Ginger, lemon, saffron, rosemary, cinnamon

TEA/COFFEE \$5

SOFT BEVERAGES \$4

Acqua panna/Pelligrino small \$4

Acqua panna/ Pelligrino large \$8

Dr.BROWN \$5

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

Served with Tanqueray Ten table side

G&D CLASSIC OLD FASHIONED \$21

served Table side

CLASSIC MARTINI \$21

DIRTY MARTINI \$21

VERY DIRTY MARTINI \$21

PICKLED MARTINI \$21

MIMOSA \$18

BELLINI \$18

BARKAN The gold edition Cabernet Sauvignon \$18

(bottle \$60)BINYAMINA \$18

Merlot \$18

GOOSE BAY Sauvignon Blanc \$18

Prosecco \$13

BEER \$9

SHIRLEY TEMPLE \$6