

# FEINSTEIN'S FOODS

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## BRISKETACOS (AKA "THE JUAN EPSTEIN")

A steamy tortilla is the perfect delivery system for our succulent, unspeakably tender slow-cooked brisket and glorious caramelized onions, topped off with a tart-sweet dollop of homemade cherry salsa.

## PASTRAMI MAMI

You asked for it: The mother of all pastrami sandwiches. Piled high with perfectly yielding, mouth-watering meat and Feinstein's homemade horseradish-mustard sauce on corn rye (and accompanied by a fat dill pickle, of course). To die for – but you'll live. Go to the next level with a layer of sauerkraut.

Also available:

the Pastrami Mini – perfect with a cup of soup for a comparatively light nosh  
Pastrami tea sandwiches – little bites of meaty pleasure, served with cornichons.

## BRISKET HABANERO CHILI

Mitzvah or *milagro*? You tell us. Slow-cooked, tender brisket, candy-sweet caramelized onions, roasted heirloom tomatoes, pinto and cannellini beans, and fiery habanero chilis conspire to form a wholly new religion ... in your mouth. Served with our ridiculously moist homemade cornbread. (Veggie version also available.)

## the shabbos goy

This'll turn on your lights: juicy, oven-roasted turkey, melted Bachtelstein Swiss and our exotic blue-cheese coleslaw on deli rye. An old-world twist on a traditional gentile sandwich, it's anything but white-bread.

## GEFILTE POPPERS

Forget everything you think you know about gefilte fish—these melt-in-your-mouth orbs of joy are formed from delectably fresh whitefish and savory matzo meal, coated in spicy, Louisiana-style batter and deep-fried to a golden brown. The result? A Jewish classic done Southern fish-fry style. Shalom, y'all!

## Dumplings du jour

What *isn't* delicious when packed in dough and fried or steamed? We offer both traditional and brand-new variations on this Old Country staple, from potato-onion, cabbage and beef to roasted shitakes and risotto.

## GRIBINIS

Not for the faint-hearted – or those on heart medication. An artery-clogging reduction of *schmaltz* (chicken fat) and crispy skin, served with rye toast points.

## CHICKEN LIVER PÂTÉ

It's *foie gras* without the cruelty: a rich, satiny, peppery mousse with a surprisingly sweet finish. Served with rye toast points.

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## BROOKLYN BENTO BOX (AKA THE BOX SET, DELI IN A BOX, LISA'S GREATEST HITS)

It's a portable feast: two of our mouth-watering brisketacos; four savory pastrami tea sandwiches; a cup of our cure-all chicken soup with Matzo Ball of the Day, a shot of gourmet borscht with crème fraiche; an irresistible chunk of cheesy, crispy kugel; a hearty helping of sweet carrot-yam tzimmes; and an awe-inspiring slice of seven-layer cake. Now your mom can stop worrying that there won't be enough food.

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## VEGGIE (\*vegan versions available)

### KUGEL OF THE DAY

Mac 'n' cheese with a Jewish soul. Find out what crispy pasta-and-cheese delight we're serving up today – sometimes it's savory, sometimes sweet, but it's always kugelicious.

### LATKES\*

Why wait for the holidays to enjoy our delectable, oven-crisped, onion-flecked potato pancakes? Served with your choice of toppings, including homemade cinnamon-cayenne applesauce, cherry salsa, veggie habanero chili, herbed sour cream, Southern BBQ sauce and wasabi mayo.

### BORSCHT SHOT\*

A smooth blast of vitamin-rich, locally grown beets, pureed with a hint a lemon and sea salt, and capped with a luxuriant spoonful of *crème fraiche* (Vegans: whipped oat cream available by request). Purple tongue = healthy body!

### MATZO BALL OF THE WEEK

Chewy, savory, celestial spheres of matzo meal and egg with herbs and veggies, rolling majestically in a tangy vegetable or chicken broth. This week: Spinach and thyme!

### TZIMMES

Yams, carrots and brown sugar make a wholesome, sweet Old Country confection – apricots, prunes and nutmeg take it in a whole new direction.

### VEGGIE HABANERO CHILI\*

Pinto and cannellini beans, roasted heirloom tomatoes, golden caramelized onions and formidable habanero chilis swim in the lovingly seasoned veggie version of our signature chili. A nice piece cornbread might help with the burning in your mouth.

### Slaw of the day\*

The humble cabbage goes *shtetl* fabulous with these elegant concoctions, getting down with the flavors of the world: sesame-fish sauce vinaigrette, jalapeno-jicama with heirloom tomatoes, Louisiana BBQ and more.

### SLT (SHITAKE, LETTUCE AND TOMATO)\*

Sumptuous, savory shitake mushrooms – the bacon of the veggie kingdom – grilled and bathed in our smoky sauce, topped with tantalizing heirloom tomatoes and baby greens, and served on hearty corn-rye bread *shmeared* with wasabi mayo (Vegans: soy mayo available). No trayf, no foul!

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## TRAYF DU JOUR

Bacon jam on rye. The Hot Links Reuben. Szechuan chicken soup with shrimp dumplings. Everyone strays once in a while. Don't worry; we won't tell your rabbi.

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## BEVERAGES

DR. BROWN'S CREAM SODA, ROOT BEER OR CEL-RAY  
LISA'S LEMONADE  
RUSSIAN TEA  
REALLY GOOD, CHEAP COFFEE

2 CENTS PLAIN (NOTE: THIS ITEM COSTS MORE THAN 2 CENTS)

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# About FEINSTEIN'S FOODS

Feinstein's Foods ushers the Jewish-deli tradition into the 21<sup>st</sup> Century – with fresh, local renderings of classic dishes, saucy cross-pollinations with other culinary traditions (we don't like the word "fusion," but you get the idea), and state-of-the-art delivery and outreach.

But our new-school approach is still grounded in an old-world ethic of friendly, *haimische* service and food prepared with love.