

LOX AT THE JEWISH MUSEUM

by David Teyf

BETWEEN THE BREAD

CLASSIC EGG SALAD 13
Challah with lettuce and seasonal tomatoes.

CARROT LOX ON BAGEL (MADE OF CARROTS) 18
Smoked carrots, whipped avocado cream, cucumbers, seasonal torched tomatoes, onions, capers.

GRILLED CHEESE 18
Rye bread with seasonal tomatoes, sea salt, and freshly rubbed garlic.

GRANDMA'S TUNA 21
Healthy borodinsky black bread with egg whites, house mayo, dill, lettuce, and seasonal tomato.

CLASSIC TUNA 21
Toasted rye bread, carrots, celery, lettuce, house mayo, and seasonal tomatoes.

AVOCADO TOAST 21
Served on healthy borodinsky black bread, avocado, seasonal torched tomatoes, fresh cilantro.

AIR DRIED COLD SMOKED TUNA BRESAOLA 29
Challah with butter and cucumbers.

SALADS

RED BEET CARPACCIO SALAD 29
Arugula, pickles, seasonal heirloom tomatoes, pistachio dust, cucumber dill cream, extra virgin olive oil, fresh lemon.

MEDITERRANEAN FETA SALAD 29
Seasonal kumato tomatoes, Israeli cucumbers, shaved pickled onions, olives, capers, extra virgin olive oil, lemon, and oregano dust.

NEW YORK CITY SALAD 36
Shaved cucumber, pickled onions, pickled fennel, extra virgin olive oil, and grapefruit segments.
Served with grapefruit gin lox—grapefruit with juniper berries and 46 botanical house gin.

SAKE GINGER LOX SALAD 36
Avocado, cucumbers, tomatoes, shaved fennel, crushed roasted sesame with extra virgin olive oil and fresh lemon.

CAVIAR

RED CAVIAR BLINIS 36
Crepes with salmon roe and sour cream.

CHALLAH & CAVIAR 36
Challah, butter, and cucumbers.
Served open faced.

LOX

ORIGINAL BAGEL & LOX 23
Signature dill lox served on a bagel with whipped cream cheese, cucumbers, seasonal tomatoes, and onions.

BIALY & LOX 23
Double smoked lox, fresh horseradish, chive, cream cheese, cucumbers, and tomatoes.

LOWER EAST SIDE 25
Pastrami lox, house Russian dressing, pickled slaw, house deli mustard, and onions on toasted rye bread.

SIGNATURE SANDWICH 29
Sake ginger lox with farmer cheese, seasonal torched tomatoes and chopped onions on challah served open face.

HEALTHY DUO LOX & EGG WHITE OMELETTE 29
Avocado, double smoked lox on borodinsky healthy black bread.

HOUSE SPECIALTY: LOX FIVE WAYS

2 PEOPLE 89
3 PEOPLE 109
4 PEOPLE 120

A tasting of our lox five ways. Selections served with whipped cream cheese, scallion cream cheese, cucumber, tomato, onion, capers, bagel & bread basket.

SIGNATURE HOUSE DILL LOX
Vodka infused dill.

GRAPEFRUIT AND GIN LOX
Grapefruit with juniper berries and 46 botanical house gin.

PASTRAMI LOX
House spice blend.

DOUBLE SMOKED LOX
Cold hickory and mesquite smoked.

SAKE GINGER LOX
Wasabi, ginger, sake.



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LIGHTER BITES

BAGEL & CREAM CHEESE 7

Your choice of bagel. Regular or scallion cream cheese.

Lox cream cheese +\$12.

ONION POCKET 7

With country butter.

DEVILED EGGS 19

Wild mushrooms, caramelized onions, fresh dill.

TUNA PIROZHKI AKA KNISH 23

Egg whites, dill.

HERRING (SILODKA) FROM THE BARREL

Herring dishes served with a complimentary iced vodka shot.

CLASSIC HERRING AND POTATO 21

Pickled onions with dill, fresh cucumbers, boiled potatoes. Served with healthy borodinsky black bread.

SCHMALTZ OR MATJES HERRING 21

With pickled onions, cucumbers, country butter, healthy borodinsky black bread.

CHOPPED HERRING 21

With fresh cucumbers, onions, granny smith apples, hard-boiled egg served on bread.

HERRING IN A FUR COAT 30

Beets, potatoes, carrots, red caviar, onions, and a dill aioli.

TRADITIONAL FAVORITES

MINSK MATZO BABKA 13

Special family recipe with fresh garlic butter.

COLD OR HOT BORSCHT WITH SOUR CREAM 18

Served with healthy borodinsky black bread, garlic, and fresh dill.

SPLIT PEA SOUP 18

Challah croutons.

MATZO BALL SOUP 18

Vegetable broth and fresh dill.

POTATO KUGEL 18

Old school recipe.

DRANIKI AKA POTATO LATKES 18

Hand grated latkes served with sour cream and applesauce.

Add salmon roe +\$18.

SIRNIKI 25

Farmer cheese pancake with sour cream and house made fruit preserve.

MY GRANDFATHER'S CHEESE BLINTZES 25

Fresh farmer cheese. Served with sour cream.

CHALLAH FRENCH TOAST 36

Served with lime zest, warm butter, and warm maple syrup.

OLD WORLD BAKERY

KICHEL 2

RAINBOW COOKIE 3

BLACK AND WHITE COOKIE 7

CHOCOLATE BABKA 13

CHOCOLATE STRUDEL 13

POPPY SEED STRUDEL 15

CHEESE STRUDEL 15

SIGNATURE RUSSIAN COFFEE CAKE 15

BABKA DOUGH ICE CREAM 18

Choice of chocolate babka or cinnamon babka.

CHEF DAVID PAN FRIED SEARED CHEESE STRUDEL 21

Lemon and lime zest. Served with your choice of vanilla bean ice cream or house special vanilla Slivovitz brandy raisin.



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FROM THE BAR

SHIRLEY TEMPLE	6
ICED VODKA SHOT	6
ICE COLD BEER	12
PROSECCO	16
MIMOSA	18
BELLINI	18
SAUVIGNON BLANC	18
MERLOT	18
CABERNET SAUVIGNON	18
CLASSIC MARTINI	21
DIRTY MARTINI	21
VERY DIRTY MARTINI	21
PICKLED MARTINI	21
DAVID’S SIGNATURE GIN AND TONIC	23
With Tanqueray Ten. Served table side.	
LOX CLASSIC OLD FASHIONED	23
Served table side.	

DRINKS

SOFT DRINKS	5
ACQUA PANNA SMALL	5
SAN PELLEGRINO SMALL	5
TEA SELECTION FROM HARVEY & SONS	6
COFFEE	6
ESPRESSO	6
ICED COFFEE	7
FRESH ICED TEA WITH MINT	8
HEALTHY HIBISCUS TEA	9
CAPPUCCINO	9
LATTE	9
FRESH SQUEEZED ORANGE JUICE	9
ACQUA PANNA LARGE	12
SAN PELLEGRINO LARGE	12
CAFÉ GLACÉ WITH VANILLA ICE CREAM	13