

It's like gain' home...



...where everybody's welcome

breakfast

Freshly Squeezed Orange Juice
or Grapefruit Juice

4.95/6.95



Brooklyn Diner Classics

- Tony Bennett's Famous Thick-Cut *
Cinnamon-Raisin & Pecan French Toast** 19.50
served with fresh strawberries & pure maple syrup
- The Mixed Marriage of Irving & Gina *** 19.95
two eggs baked in challah toast, housemade italian sausage, marinara sauce, peppers, onions, crispy corn polenta, pomodoro sauce
- Pastrami Hash with Two Fried Eggs *** 22.95
crispy corn polenta, pomodoro sauce, english muffin
- Our Famous Noodle Kugel Breakfast
with Sour Cream or Greek Yogurt** 15.50
strawberries, blueberries, walnuts, honey
- The Perfect Yogurt Breakfast** 14.95
chobani zero-fat yogurt, fresh strawberries, walnuts, almonds, sunflower seeds, whole grain toast
add a poached egg* 2.50
- Hand-Chopped Smoked Salmon,
Caramelized Onions & Scrambled Eggs *** 20.50
crispy corn polenta, pomodoro sauce, challah, rye, or whole grain toast
- Smoked Salmon Bagel Tower Sandwich *** 19.95
everything or regular bagel, cream cheese, bibb lettuce, cucumber, tomato

EGGS & OMELETTES*

all eggs come with challah, rye, or whole grain toast

- Three Eggs Any Style** 15.95
crispy corn polenta, pomodoro sauce
with applewood smoked bacon, canadian bacon, chicken sausage, or housemade italian sausage 18.75
- Huevos Rancheros** 18.95
grilled tortilla, fried eggs, chorizo, housemade italian sausage, pico de gallo, crema, crispy corn polenta, pomodoro sauce
- The Omelette** 16.95
bacon, tillamook cheddar, herbs
- Three Cheese Omelette** 16.95
provolone, mozzarella, parmesan
- Egg White "Vernon Brown" Omelette** 16.95
spinach, tomatoes, hen of the woods mushrooms, feta cheese
- Pastrami Hash Frittata*** 19.95
our housemade pastrami is smoked with white hickory for 4 hours



BENEDICTS*

- Classic Eggs Benedict** 19.95
canadian bacon, hollandaise sauce, english muffin
- Sausage Eggs Benedict** 19.95
housemade italian sausage, hollandaise sauce, english muffin
- Smoked Salmon Eggs Benedict** 19.95
hollandaise sauce, english muffin

PANCAKES

served with freshly whipped cream & pure maple syrup

- Old Fashioned Buttermilk Pancakes 16.95
pecan butter (by request)
- Old Fashioned Buttermilk Pancakes Topped with Fresh Strawberries 18.95
- Maine Blueberry Buttermilk Pancakes 18.95
candied orange zest
- Valrhona Chocolate Chip Pancakes 18.95

Alexis' Healthiest Blueberry Whole Wheat Pancakes

topped with blueberry compote

18.95

New Yorker Breakfast *

24.50

Eggs Any Style with...

- bacon, canadian bacon, housemade italian sausage, or chicken sausage
also with...
- bagel, english muffin, rye, challah, or whole grain toast
also with...
- crispy corn polenta & pomodoro dipping sauce
also with...
- coffee, espresso or tea & a small orange juice

CEREALS

- McCann's Steel Cut Oatmeal 11.95
fresh strawberries & bananas, pure maple syrup
- Granola fresh strawberries, bananas, dried fruit 12.95

We proudly
serve applewood smoked,
nitrate-free bacon

Sides & Toast

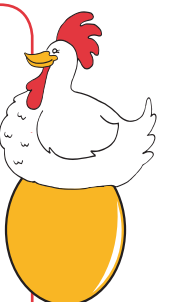
- Applewood Smoked Bacon 7.95
- Housemade Italian Sausage 7.95
pomodoro sauce
- Chicken Sausage 7.95
- Canadian Bacon 7.95
- Crispy Corn Polenta 5.95
pomodoro sauce
- Fruit Plate 7.25
- Famous Noodle Kugel 7.50
(full order)
- Muffin in a Mug! 5.95
warm housemade blueberry-corn muffin, whipped cinnamon cream cheese, blueberry sauce
- Everything Bagel 5.95
with Cream Cheese, Peanut Butter & Strawberry Jam
(regular bagel available)
- Gluten-Free Bread 5.95
with Cream Cheese, Peanut Butter & Strawberry Jam
- English Muffin 5.95
with Cream Cheese, Peanut Butter & Strawberry Jam



BROOKLYN DINER T-SHIRTS
NOW ON SALE!

Our all-natural eggs are
from Sauder's Farm in
Lancaster, Pennsylvania *

egg whites available at
no extra charge *



Please inform us of any allergies, and feel free to make special requests

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

@brooklyndiner

Flip for more items!

Relax... You're in the hands of the Fireman Hospitality Group
Culinary Director: Brando DeOliveira | Executive Chef: Mario Arnero | General Manager: Kate Davidson