

It's like goin' home...



...where everybody's welcome

lunch

APPETIZERS

House Specialty!

Our Famous Chicken Soup egg noodles, carrots, thick-sliced challah	9.50
Matzo Ball Soup, pulled chicken, carrots, celery	11.50
Split Pea Soup Loaded with <i>Brooklyn Diner</i> Frankfurters	9.50
Kale Caesar ricotta salata (anchovies available upon request)	9.50
Arugula, Avocado & Tomato Salad little gem lettuce, oranges	9.50
A Bowl of Chili shredded cheddar, sour cream, red onions, pita	13.00
Housemade Guacamole corn tortilla chips	10.25
Fried Calamari sweet chili sauce	13.00
(Vegan) Hummus Plate tomatoes, cucumbers, heirloom carrots, pita	9.75
Pigs in a Blanket made with <i>Brooklyn Diner</i> frankfurter	10.50



BURGERS*

New York Magazine: "BEST BURGER IN NEW YORK" - Gael Greene

<i>Brooklyn Diner</i> Hamburger tomato, lettuce, aioli, french fries	13.75
Cheeseburger tillamook cheddar, tomato, lettuce, aioli, french fries	14.75
Old-Fashioned Brooklyn Burger double patty, velveeta cheese, bacon, crispy shallots, tomato, lettuce, aioli, french fries	16.75
Bacon Cheeseburger Deluxe bacon, tillamook cheddar, tomato, lettuce, aioli, french fries	16.75
Cheeseburger with Hot Pastrami tillamook cheddar, tomato, lettuce, aioli, french fries	19.75
Guacamole Burger alfalfa sprouts, tomato, lettuce, aioli, french fries	15.75
Veggie Burger guacamole, tillamook cheddar, tomato, lettuce, aioli, french fries	14.25

FISH BURGERS & TACO

Tuna Burger pickled ginger, tomato, lettuce, wasabi aioli, french fries	19.75
Blackened Salmon Burger guacamole, lettuce, tomatoes, tartar sauce, french fries	19.75
Fish Tacos battered cod fish, pico de gallo, mexican corn	19.00

ENTRÉE SALADS

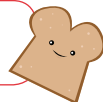
The Perfect Plate

hummus, feta, tomato, quinoa, avocado & walnut salad

Kale Caesar Salad ricotta salata (anchovies available upon request)	}	Chicken Paillard	19.95
Chinese Chicken Salad purple cabbage, almonds, snow peas, oranges, pickled ginger, edamame, peppers, carrots, crispy wontons, sesame seeds, cilantro		Blackened Salmon*	22.75
Cobb Salad chicken, bacon, avocado, blue cheese, tomato, little gem lettuce, deviled egg, avocado ranch dressing		Blackened Shrimp	22.75

SANDWICHES

gluten-free bread available



our pastrami is cured for 7 days, and smoked with white hickory for 4 hours

Our Hot Pastrami on Rye cuban slaw, pickle	18.75
Pastrami Reuben cuban slaw, pickle	20.50
<i>Brooklyn Diner</i> Turkey Reuben swiss cheese, guacamole, alfalfa sprouts, aioli	19.75
Roasted Chicken BLT Club Sandwich guacamole, aioli, french fries	18.75
BBQ Chicken Sandwich carrot slaw, pickle, french fries	18.75
Our Tuna Fish Salad on Challah lettuce, tomato, carrot slaw (make it a cheese melt at no extra charge)	17.75

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

ENTRÉES

add a cup of chicken soup or split pea soup to any dish 3.95

House Specialty! Chicken Pot Pie herbed puff pastry crust, baked daily in limited quantities (please excuse us if we sell out)	22.50
Pollo Cubano (Cuban Chicken) saffron rice, caramelized onions, cilantro sauce	18.75
<i>Brooklyn Diner</i> Fajitas pot roast, peppers, eggplant, onions, crema, pico de gallo, guacamole, saffron rice & beans, flour tortillas	20.75
Chicken Fajitas peppers, eggplant, onions, crema, pico de gallo, guacamole, saffron rice & beans, flour tortillas	18.95
Chicken Alfredo Pasta hen of the woods mushrooms, parmesan, carmelized onions	19.25
Chicken Milanese panko-parmesan crust, broccolini, aioli, little gem salad	19.95
Three-Cheese Chicken Parmigiana, spaghetti pomodoro	19.75
Pastrami Mac n' Cheese cheddar, provolone, mozzarella	19.95
Thanksgiving-Every-Day Turkey Plate roasted in-house daily, mashed sweet potatoes, pan roasted broccolini, gravy, our famous noodle kugel	23.75
<i>Brooklyn Diner</i> "Dodger" Pot Roast (known as "stracotto" in bay ridge) mashed sweet potatoes, pan roasted broccolini, our famous noodle kugel	24.75
Spaghetti & Housemade Meatballs pomodoro sauce	19.50
Eggplant Parmigiana little gem lettuce salad	18.95
Claypot Salmon* caramelized tomatoes, potatoes, onions & peppers	24.95
Shrimp Kebab with Six Vegetables* cilantro rub, sautéed saffron & tomato rice	24.75
Pastrami Hash with Two Fried Eggs* potatoes, onions, peppers	22.95
Steak Frites* flat iron steak, french fries, arugula salad	23.50

HOT DOGS

15-Bite <i>Brooklyn Diner</i> All-Beef Frankfurter housemade juniper sauerkraut, french fries	19.75
Classic Chili Hot Dog all the fixings, french fries	21.25
Twin Tokyo Chicken Hot Dog japanese-style bratwurst, spicy slaw, alfalfa sprouts, avocado aioli	20.75

The New York Times:

THE BROOKLYN DINER HOT DOG IS GREAT. AN EXCELLENT AND SNAPPY ALL-BEEF HOT DOG FROM A SECRET SOURCE, WEIGHS ALMOST A POUND...



NOODLE KUGEL THE ONLY PLACE TO GET IT LIKE MOM USED TO MAKE

add a piece to any dish - 5.95



BROOKLYN DINER T-SHIRTS NOW ON SALE!

Sides

Our Famous Noodle Kugel	7.50
French Fries	6.25
Saffron Rice with Chimichurri	5.25
Sautéed Spinach	7.00
Mashed Sweet Potatoes	7.00
Pan Roasted Broccolini	7.00
housemade bread crumbs	

Flip for more items!

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Brooklyn Diner USA: The Finer Diner turns back the culinary clock to a slower, saner time when we all led simpler lives and had simpler tastes in everything. Especially food.

The idea here is to celebrate "American Ethnic" food. We're talking classic American dishes that have a distinctive ethnic personality - be it Italian, Jewish, Spanish, Arabic, German, Irish, or any of the other ethnic groups that enrich the American melting pot. Food that isn't trendy or cutesy, isn't overrun with herbs and liqueurs whose names you can't pronounce. The kind of food that could make you feel good about the

world simply by the way the house smelled while it was being prepared.

Brooklyn means melting pot. And so it was the logical place to start when we began our search for the ultimate "American Ethnic" recipes. We spent two years digging into Brooklyn's rich and diverse culinary history (even, on occasion, getting recipes from old-timers living in Brooklyn's nursing homes).

Brooklyn, more than any major city (and Brooklyn, if it weren't a part of New York would be the fifth largest city in America), has resisted the homogenization that

has rendered so many American cities indistinguishable. Brooklyn is still, well, Brooklyn. With all its heart, spirit, personality, and moxie. Could Barbra Streisand, Spike Lee, Woody Allen and the Dodgers come from anywhere else? Don't bet on it.

So, please enjoy yourself while you're here. And one more thing: don't be a stranger.

Sheldon M. Fireman



Cakes, Pies & Cookies

all cakes served with whipped cream

New York Magazine:

“ THE HOUSE'S STRAWBERRY BLONDE CHEESECAKE IS WORTH A MONTH ON YOUR TREADMILL. ”

The Strawberry Blonde™ Cheesecake strawberries, valrhona fudge	12.95
Our Classic New York Cheesecake	11.95
Our Famous Red Velvet Cake cream cheese frosting, fresh blueberries & raspberries	11.95
Chocolate Blackout Cake triple-layered valrhona chocolate cake & chocolate ganache frosting	11.95
Allen Grubman's Chocolate Pudding Pie rich valrhona chocolate pudding, whipped cream	11.95
Triple-Layered Coconut Cake	11.95
4 Traditional Rugelach chocolate, raspberry, apple-pineapple, or apricot	10.00
Six-Inch Chocolate Chip Cookie	5.95
Six-Inch Pecan Chocolate Chip Cookie	5.95

Ice Cream

Hot Fudge Sundae vanilla or chocolate ice cream, valrhona fudge, candied walnuts, cherries	11.95
★ Noodle Kugel Sundae vanilla or chocolate ice cream, valrhona fudge, candied walnuts, cherries, our famous noodle kugel	13.95
Raspberry Sorbet	6.95
Egg Cream chocolate or vanilla	7.50
Boylan's Root Beer Float chocolate or vanilla	10.50
Fountain Soda Float choice of soda & chocolate or vanilla ice cream	9.95

Milkshakes

The Morningside vanilla ice cream with fresh orange juice	11.95
The Shake & Wake vanilla ice cream, coffee, granola and strawberries	11.95
The Chocolatier chocolate ice cream, hot fudge, chocolate chips	11.95
The Sweet & Twisted vanilla ice cream, pretzel, chocolate chips	11.95
Classic chocolate, vanilla, berry, or black & white (make it a malt at no extra charge!)	9.95



BEVERAGES

Coffee	3.95	Green Tea	4.95
Espresso	3.95	Chamomile	4.95
Americano	4.95	Mint Tea	4.95
Macchiato	3.95	Boylan's Bottled Soda black cherry, orange, root beer	4.75
Cappuccino	4.95	Orange Juice freshly squeezed	4.95/6.95
Latte	4.95	Grapefruit Juice freshly squeezed	4.95/6.95
Earl Grey (decaf available)	4.95	Cranberry Juice	3.95/4.95
English Breakfast	4.95		

SPECIALTY COCKTAILS

House Specialty! The Clover Club* junipero gin, lemon juice, chambord, simple syrup, egg white	13.50
Brooklyn Cosmo absolut ruby red, triple sec, cranberry juice	13.50
Real Chocolate-Chocolate Martini godiva chocolate-caramel liqueur, cognac, chocolate sauce, heavy cream	13.50
Black Cherry Sling four roses bourbon, black cherry soda, lime, simple syrup	13.50
Coney Island Iced Tea vodka, rum, gin, tequila, triple sec, coke, fresh-squeezed lemonade	13.50
Caribbean malibu, absolut vanilla, pineapple juice, fresh-squeezed lime juice	13.50
Sangria strawberries, oranges, peach schnapps	11.00

WINES

	GLS	BTL
Whites		
Riesling Semi-Dry Hermann J. Wiemer 2014, Finger Lakes, New York	12.75	48.00
Pinot Grigio Stella 2015, Umbria, Italy	12.50	47.00
Sauvignon Blanc Markham 2015, Napa Valley, California	13.75	52.00
Chardonnay Sonoma-Cutrer 2014, Russian River Valley, California	16.00	63.00
White Zinfandel Canyon Road 2014, California	11.00	40.00
Reds		
Pinot Noir Etude "Lyric" 2014, Santa Barbara County, California	15.00	56.00
Chianti Castello di Querceto 2014, Tuscany, Italy	14.00	50.00
Merlot McManis 2015, California	14.00	51.00
Merlot Peju 2013, Napa Valley, California		75.00
Malbec Tilia 2015, Mendoza, Argentina	13.00	47.00
Cabernet Sauvignon Franciscan 2013, Napa Valley, California	16.75	63.00
Valpolicella Ripassa Zenato 2011, Valpolicella, Italy		60.00
Bubbles		
Prosecco Zardetto, Veneto NV	12.00	44.00
Champagne L. Roederer Brut NV, France		52.00

DRAFT BEERS 16oz

Coney Island Mermaid Pilsner Local Beer	8.95
Saranac IPA Local Beer	8.95
Bronx Pale Ale Local Beer	8.95
Brooklyn Lager Local Beer	8.95
1911 Hard Cider Local Beer	8.95
Draft Seasonal	8.95

BOTTLED BEERS 12oz

Budweiser	7.50
Coney Island Hard Root Beer	7.50
Heineken	7.95
Stella Artois	7.95
Corona	7.95
Brooklyn Seasonal	7.95
Estrella Damm "Daura" (Gluten Free)	7.95

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

Relax... You're in the hands of the Fireman Hospitality Group

Culinary Director: Brando DeOliveira | Executive Chef: Mario Arnero | General Manager: Kate Davidson