

It's like gain' home...



...where everybody's welcome

breakfast



Freshly Squeezed Orange 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 & all-natural 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** 15.00
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*** 17.95
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
- 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, fine 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 & all-natural, 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
- Chocolate Peanut Butter Cup Pancakes 18.95

Alexis' Healthiest Blueberry Whole Wheat Pancakes

topped with blueberry compote

18.95

CEREALS

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

Sides & Toast



gluten-free bread available at no extra charge

- Applewood Smoked Bacon 7.95
- Housemade Italian Sausage 7.95
pomodoro sauce
- Canadian Bacon 7.95
- Twin Tokyo Chicken Sausage 7.95
- Crispy Corn Polenta 5.25
pomodoro saucew
- Fruit Plate 7.25
- Famous Noodle Kugel 7.95
(full order)
- Muffin in a Mug! 5.95
warm housemade blueberry-corn muffin, whipped cinnamon cream cheese, blueberry sauce
- Everything Bagel with Cream Cheese, Peanut Butter & Strawberry Jam 5.95
(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



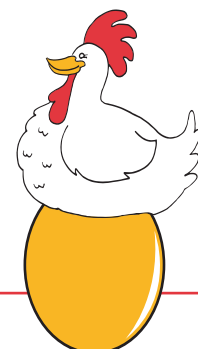
BROOKLYN DINER T-SHIRTS NOW ON SALE!

We proudly serve applewood smoked, nitrate-free bacon

@brooklyndiner

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

egg whites available at no extra charge



Flip for more items!

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.

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

Culinary Director: Brando DeOliveira | Managing Director: Justin MacCarthy O'Hea | Executive Chef: Henry Rivera | General Manager: Alexis Reyes

It's like goin' home...



...where everybody's welcome

breakfast

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.

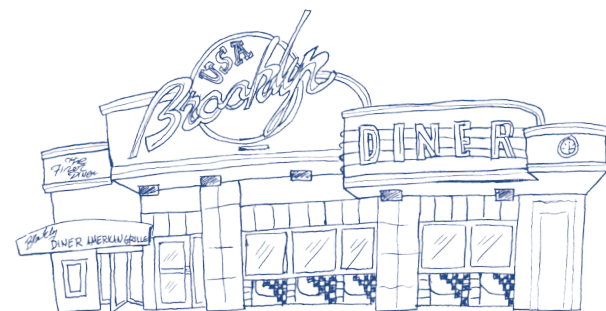
The idea here is to celebrate "American Ethnic" food. We're talking classic American dishes that have a distinctive ethnic personality - be it Italian, Jewish, Spanish, Arabic, German, Irish, or any of the other ethnic groups that enrich the American melting pot. Food that isn't trendy or cutesy, isn't 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 & apricot	10.00
Six-Inch Chocolate Chip Cookie	5.95
Six-Inch Pecan Chocolate Chip Cookie	5.95



**BROOKLYN DINER T-SHIRTS
NOW ON SALE!**

Ice Cream

Hot Fudge Sundae vanilla or chocolate ice cream, valrhona fudge, candied walnuts, cherries	11.50
★ Noodle Kugel Sundae vanilla or chocolate ice cream, valrhona fudge, candied walnuts, cherries, our famous noodle kugel	13.95
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 or black & white (make it a malt at no extra charge!)	9.95



BEVERAGES

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

*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 | Managing Director: Justin MacCarthy O'Hea | Executive Chef: Henry Rivera | General Manager: Alexis Reyes