

It's like goin' home...



...where everybody's welcome

brunch



Freshly Squeezed Orange Juice

4.96 / 6.95

BROOKLYN DINER BRUNCH

- The Omelette*** 18.95
bacon, tillamook cheddar, fine herbs
- Egg White "Vernon Brown Omelette"*** 18.95
spinach, tomatoes, hen of the woods mushrooms, feta cheese
- Pastrami Hash with Two Fried Eggs*** 23.95
crispy corn polenta, pomodoro sauce, english muffin
- Hand-Chopped Smoked Salmon, Caramelized Onions & Scrambled Eggs*** 21.95
crispy corn polenta, pomodoro sauce, challah, rye, or whole grain toast
- Steak & Eggs*** 26.95
flat iron steak, 2 fried eggs, crispy corn polenta, pomodoro sauce, english muffin
- Classic Eggs Benedict*** 21.95
canadian bacon, hollandaise sauce, english muffin
- Sausage Eggs Benedict*** 21.95
housemade italian sausage, hollandaise sauce, english muffin
- Smoked Salmon Eggs Benedict*** 21.95
hollandaise sauce, english muffin
- The Perfect Yogurt Breakfast** 15.50
chobani zero-fat yogurt, fresh strawberries, walnuts, almonds, sunflower seeds, whole grain toast
add a poached egg* 2.50

APPETIZERS

- House Specialty!** **Our Famous Chicken Soup** 10.50
egg noodles, carrots, thick-sliced challah
- Matzo Ball Soup**, pulled chicken, carrots, celery 13.00
- Split Pea Soup Loaded with Brooklyn Diner Frankfurters** 9.50
- Kale Caesar** ricotta salata (anchovies available upon request) 9.75
- Arugula, Avocado & Tomato Salad** 9.75
- A Bowl of Chili** shredded cheddar, sour cream, red onions, pita 13.00
- (Vegan) Hummus Plate** tomatoes, cucumbers, heirloom carrots, pita 9.75
- Pigs in a Blanket** made with Brooklyn Diner frankfurter 10.50



gluten-free bread available at no extra charge

BURGERS*

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

- Brooklyn Diner Hamburger** tomato, lettuce, aioli, french fries 17.75
- Cheeseburger** 18.95
tillamook cheddar, tomato, lettuce, aioli, french fries
- Old-Fashioned Brooklyn Burger** double patty, velveeta cheese, bacon, crispy shallots, tomato, lettuce, aioli, french fries 20.95
- Bacon Cheeseburger Deluxe** 20.95
bacon, tillamook cheddar, tomato, lettuce, aioli, french fries
- Cheeseburger with Hot Pastrami** 22.95
tillamook cheddar, tomato, lettuce, aioli, french fries
- Guacamole Burger** alfalfa sprouts, tomato, lettuce, aioli, french fries 18.95
- Crab Cake BLT Burger** bacon, lettuce, tomatoes, tartar sauce, french fries 24.75
- Veggie Burger** 16.50
guacamole, tillamook cheddar, tomato, lettuce, aioli, french fries

SANDWICHES

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

- Our Hot Pastrami on Rye** cuban slaw, pickle 19.95
- Pastrami Reuben** cuban slaw, pickle 22.50
- Brooklyn Diner Turkey Reuben** 21.50
swiss cheese, guacamole, alfalfa sprouts, aioli
- Roasted Chicken BLT Club Sandwich** guacamole, aioli, french fries 19.50
- BBQ Chicken Sandwich** cuban slaw, pickle, french fries 19.50
- Our Tuna Fish Salad on Challah** 17.95
lettuce, tomato, cuban slaw (make it a cheese melt at no extra charge)

ENTRÉE SALADS

* - The Perfect Plate - *

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

Chicken Paillard 21.75

Blackened Ora King Salmon* 23.95

Blackened Shrimp* 23.95

Kale Caesar Salad
ricotta salata (anchovies available upon request)

Chinese Chicken Salad 21.75

purple cabbage, almonds, snow peas, oranges, pickled ginger, edamame, peppers, carrots, crispy wontons, sesame seeds, cilantro

ENTRÉES

add a cup of chicken soup or split pea soup to any dish 4.95

House Specialty! **Chicken Pot Pie** 23.95

herbed puff pastry crust, baked daily in limited quantities (please excuse us if we sell out)

Three-Cheese Chicken Parmigiana spaghetti pomodoro 22.95

Thanksgiving-Every-Day Turkey Plate 24.95

roasted in-house daily, mashed sweet potatoes, pan roasted broccolini, gravy, our famous noodle kugel

HOT DOGS

15-Bite Brooklyn Diner All-Beef Frankfurter 21.95
housemade juniper sauerkraut, french fries

Classic Chili Hot Dog all the fixings, french fries 23.95

Twin Tokyo Chicken Hot Dog 21.95

japanese-style bratwurst, spicy slaw, alfalfa sprouts, avocado aioli

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...

”

We proudly serve applewood smoked, nitrate-free bacon



Muffin in a Mug! 5.95
warm housemade blueberry-corn muffin, whipped cinnamon cream cheese, blueberry sauce

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

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

Our Famous Noodle Kugel 7.95

French Fries 7.95

Saffron Rice with Chimichurri 7.95

Sautéed Spinach 7.95

Mashed Sweet Potatoes 7.95

Pan Roasted Broccolini 7.95
housemade bread crumbs

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!

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brunch

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 Cheesecake	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

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

SPECIALTY COCKTAILS

House Specialty! The Clover Club* dorothy parker gin, lemon juice, chambord, simple syrup, egg white	13.50
Brooklyn Bellini prosecco, peach purée, simple syrup	11.50
Brooklyn Cosmo absolut ruby red, triple sec, cranberry juice	13.50
Real Chocolate-Chocolate Martini dorda chocolate liqueur, tito's vodka, chocolate sauce, cream	13.50
Midnight Manhattan maker's mark, frangelico, bitters	13.50
Black Cherry Sling four roses bourbon, black cherry soda, lime, simple syrup	13.50
Bloody María gold tequila, bloody mary mix, tabasco	13.50

WINES

	GLS	BTL
Whites		
Pinot Grigio Stella 2014, Umbria, Italy	13.00	48.00
Sauvignon Blanc EST 1975, 2013, Napa valley, California	14.00	52.00
Riesling Dr. Loosen 2014, Mosel, Germany	13.00	48.00
Chardonnay Sonoma-Cutrer 2014, Russian River Valley, California	16.00	63.00
Reds		
Pinot Noir Byron 2012, Santa Barbara, California	15.00	56.00
Malbec Tilia 2013, Mendoza, Argentina	13.00	48.00
Merlot McManis 2012, California	14.00	52.00
Cabernet Sauvignon Franciscan 2012, Napa Valley, California	16.50	64.00
Chianti Castello di Querceto 2013, Italy	14.00	52.00
Valpolicella Ripasso Zenato 2009, Valpolicella, Italy		50.00
Bubbles		
Prosecco Zardetto, Italy	12.00	54.00
Champagne Roederer Brut NV, France		70.00

DRAFT BEERS 16oz

Lager Brooklyn, NY	8.95
Pilsner Coney Island Mermaid, NY	8.95
IPA Ballast Point, San Diego	9.50
Stout War Flag, Lady Justice, Brooklyn, NY	9.50

BOTTLED BEERS 12oz

IPA Ithaca	7.00
Amstel Light	7.95
Heineken	7.95
Samuel Adams Seasonal	7.00

*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