It's like goin' home... *...where everybody's welcome*

USA Brooklyn DINER
THE FINER DINER

dinner

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 9.75
ricotta salata (anchovies available upon request)

Arugula, Avocado & Tomato Salad 9.75

A Bowl of Chili 13.00
shredded cheddar, sour cream, red onions, pita

(Vegan) Hummus Plate 9.75
tomatoes, cucumbers, heirloom carrots, pita

Pigs in a Blanket 10.50
made with Brooklyn DINER frankfurter

We proudly serve applewood smoked, nitrate-free bacon

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 20.95
double patty, velveeta cheese, bacon, crispy shallots, tomato, lettuce, aioli, french fries

Bacon Cheeseburger Deluxe 20.95
bacon, tillamook cheddar, tomato, lettuce, aioli, french fries

Cheeseburger with Hot Pastrami 23.95
tillamook cheddar, tomato, lettuce, aioli, french fries

Guacamole Burger 18.95
alfalfa sprouts, tomato, lettuce, aioli, french fries

Veggie Burger 18.50
guacamole, tillamook cheddar, tomato, lettuce, aioli, french fries

FISH BURGERS

Crab Cake BLT Burger 24.75
bacon, lettuce, tomatoes, tartar sauce, french fries

Blackened Salmon Burger* 23.50
guacamole, lettuce, tomatoes, tartar sauce, french fries, small side salad

ENTRÉE SALADS

The Perfect Plate
hummus, feta, tomato, quinoa & walnut, kale & little gem salad

Kale Caesar Salad
ricotta salata (anchovies available upon request)

Chicken Paillard 23.95

Blackened Salmon* 25.95

Blackened Shrimp* 25.95

Chinese Chicken Salad 21.75
purple cabbage, almonds, snow peas, oranges, pickled ginger, edamame, peppers, carrots, crispy wontons, sesame seeds, scallions

Cobb Salad 23.50
chicken, bacon, avocado, blue cheese, tomato, little gem lettuce, deviled egg, avocado ranch dressing

Irish Seafood Salad 23.95
warm shrimp, crab cake, bibb lettuce, hard boiled egg, potato salad, tomato, beet, cucumber, snap peas

SANDWICHES

gluten-free bread available at no extra charge

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

Our Hot Pastrami on Rye carrot slaw, pickle 19.95

Pastrami Reuben carrot slaw, pickle 22.50

Brooklyn DINER Turkey Reuben 22.50
tillamook cheddar, guacamole, alfalfa sprouts, aioli

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

House Specialty! Chicken Pot Pie 25.95
herbed puff pastry crust, baked daily in limited quantities (please excuse us if we sell out)

Pollo Cubano (Cuban Chicken) 21.95
saffron rice, caramelized onions, cilantro sauce

Brooklyn DINER Fajitas 20.75
pot roast, peppers, eggplant, onions, crema, pico de gallo, guacamole, saffron rice & beans, flour tortillas

Chicken Fajitas 20.95
peppers, eggplant, onions, crema, pico de gallo, guacamole, saffron rice & beans, flour tortillas

Chicken Alfredo Pasta 21.95
hen of the wood mushrooms, parmesan cheese

Three-Cheese Chicken Parmigiana 24.95
spaghetti pomodoro

Thanksgiving-Every-Day Turkey Plate 25.95
roasted in-house daily, mashed sweet potatoes, pan roasted broccolini, gravy, our famous noodle kugel

Brooklyn DINER "Dodger" Pot Roast 25.95
(known as "stracotto" in bay ridge) mashed sweet potatoes, pan roasted broccolini, our famous noodle kugel

Spaghetti & Housemade Meatballs 21.95

Eggplant Parmigiana 20.95
little gem lettuce salad

Claypot Salmon* 25.75
caramelized tomatoes, potatoes, onions & peppers

Shrimp Kebab with Six Vegetables* 25.95
cilantro rub, sautéed saffron & tomato rice

Pastrami Hash with Two Fried Eggs* 23.50
sautéed potatoes, onions, peppers

STEAKS

served with arugula, crispy corn polenta & spicy calabrese ketchup

Bavette Cut 21.50

Sirloin 27.50

Top Blade Flat Iron 25.50

Grilled Skirt 29.50

HOT DOGS

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

Classic Chili Hot Dog 23.95
all the fixings, french fries

Twin Vegetarian Hot Dog 21.95
guacamole, alfalfa sprouts, crema, pico de gallo, french fries

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 7.95

Three Cheese Mac n' Cheese 8.50

French Fries 7.95

Saffron Rice with Chimichurri 7.95

Sautéed Spinach 7.95

Mashed Sweet Potatoes 7.95

Pan Roasted Broccolini 7.95

Flip for more items!

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

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THE FINER DINER

...where everybody's welcome

Dinner

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

Ice Cream

Milkshake chocolate, vanilla, or black & white (make it a malt at no extra charge!)	9.95
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

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

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

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