

It's like goin' home...



...where everybody's welcome

lunch

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 22.95
tillamook cheddar, tomato, lettuce, aioli, french fries
- Guacamole Burger 18.95
alfalfa sprouts, tomato, lettuce, aioli, french fries
- Veggie Burger 16.50
guacamole, tillamook cheddar, tomato, lettuce, aioli, french fries

FISH BURGERS & TACO

- 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
- Fish Tacos 3 tacos, battered cod fish, 19.00
corn on the cob spiked with feta cheese & pico de gallo

ENTRÉE SALADS

* The Perfect Plate *

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

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

Cobb Salad 22.50
chicken, bacon, avocado, blue cheese, tomato, little gem lettuce, deviled egg, avocado ranch dressing

- Chicken Paillard 21.75
- Blackened Salmon* 23.95
- Blackened Shrimp* 23.95

SANDWICHES

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

gluten-free bread available at no extra charge



- 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)

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.

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)
- Pollo Cubano (Cuban Chicken) 19.95
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 19.95
peppers, eggplant, onions, crema, pico de gallo, guacamole, saffron rice & beans, flour tortillas
- Three-Cheese Chicken Parmigiana 22.95
spaghetti pomodoro
- Pastrami Mac n' Cheese cheddar, provolone, mozzarella 20.95
- Thanksgiving-Every-Day Turkey Plate 24.95
roasted in-house daily, mashed sweet potatoes, pan roasted broccolini, gravy, our famous noodle kugel
- Brooklyn Diner* "Dodger" Pot Roast 24.95
(known as "stracotto" in bay ridge) mashed sweet potatoes, pan roasted broccolini, our famous noodle kugel
- Spaghetti & Housemade Meatballs 20.95
- Eggplant Parmigiana, little gem lettuce salad 19.95
- Lobster Roll (Maine-Style) 28.50
corn on the cob with feta cheese & pico de gallo, french fries
- Claypot Salmon* 23.75
caramelized tomatoes, potatoes, onions & peppers
- Shrimp Kebab with Six Vegetables* 23.95
cilantro rub, sautéed saffron & tomato rice
- Pastrami Hash with Two Fried Eggs* 23.50
sautéed potatoes, onions, peppers
- Steak Frites, flat iron steak, french fries, arugula salad 23.50

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 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...



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
- 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

@brooklyndiner

Flip for more items!

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lunch

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

Ice Cream

Hot Fudge Sundae	11.50
vanilla or chocolate ice cream, valrhona fudge, candied walnuts, cherries	
★ Noodle Kugel Sundae	13.95
vanilla or chocolate ice cream, valrhona fudge, candied walnuts, cherries, our famous noodle kugel	
Egg Cream chocolate or vanilla	7.50
Boylan's Root Beer Float chocolate or vanilla	10.50
Fountain Soda Float	9.95
choice of soda & chocolate or vanilla ice cream	

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

SPECIALTY COCKTAILS

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

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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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