



Our Famous Chicken Soup 14.50
thick-sliced challah bread, dill

Our Famous Matzo Ball Soup 15.50
with Dill and Plenty of Chicken

Hearty Vegetarian Split Pea Soup 14.75
Split Peas, Carrots, Celery, Onions, Garlic,
Garnished with Fresh Spinach and Warm Pita

Boneless Buffalo Chicken Wings 16.00
Half Pound, Blue Cheese Sauce

Our Famous Noodle Kugel 8.95
add a piece to any dish \$5.95

Hummus Plate 12.50
Roasted Pepper Aioli, Pita Bread, Cucumbers, Carrots

Pigs in a Blanket 16.00

Quinoa Salad 11.75
Avocado, Cucumber, Currants, Cashews, Cilantro

Caesar Salad 17.00
Romaine Lettuce, Parmesan, Herb Croutons

add... Pulled Chicken 8.00
Grilled Shrimp 10.00
Grilled Salmon 14.00

HOMEMADE BISCUIT

HOMEMADE STRAWBERRY
JAM & BUTTER \$7.00



PERUVIAN ROASTED CHICKEN

Spicy Avocado Sauce, Rice & Beans
Limited Availability
\$24.95



SPECIALS!

CHEESEBURGER FRIES & SHAKE
\$28.95

BACKYARD BBQ BURGER
\$28.95

double patty, caramelized onions, bacon, cheddar cheese,
side of coleslaw, fries & warm apple pie

SIDES

Our Famous Noodle Kugel single 4.95 four 8.95
add a piece to any dish \$5.95

French Fries 12.00
Rosemary & Sage

Home Fries 6.95

Sautéed Spinach 7.95

Fruit Bowl 9.95

Applewood Smoked Bacon 8.95

CAKES & COOKIES

The Strawberry Blonde™ Cheesecake 13.95

**Allen Grubman's
Chocolate Blackout Cake** 13.75
Triple-Layered Valrhona Chocolate Cake
& Chocolate Ganache Frosting

Warm Apple Pie A La Mode 13.95
Vanilla Ice Cream

Warm Blueberry Pie A La Mode 13.95
Vanilla Ice Cream

8-Inch Chocolate Chip Cookie 8.50

Kugel à la Crème 10.00
Our Famous Kugel Served with Berries
& Vanilla Cream Underneath

It's like going home... Where everybody's welcome!

LUNCH

ENTRÉE SALADS & BOWLS

The Perfect Plate 19.00
Quinoa Salad, Romain, Hummus, Feta Cheese, Cashews
add... Chicken Paillard 12.00
Grilled Salmon* 14.00
Grilled Shrimp 10.00
Avocado 7.00

Mexican Burrito Bowl 25.95
Chicken, Avocado, Peppers & Onions, Cotija Cheese,
Black Beans, Spanish Rice, Crema, Pico De Gallo,
Tortilla Chips with Jalapeños Garnish

Chinese Salad 19.00
Green and Napa Cabbage, Romaine Lettuce, Carrots,
Mango, Cashews, Red Onions, Wontons,
Creamy Tahini With Ginger and Lemon Juice
add... Pulled Chicken 8.00
Grilled Salmon* 14.00
Grilled Shrimp 10.00

ADD A CUP OF SOUP!
Chicken, Split Pea or Tomato
7.95

BURGERS *

ALL BURGERS SERVED WITH FRENCH FRIES OR SALAD, ON A BRIOCHE BUN

Cheeseburger 23.95
Cheddar, Tomato, Lettuce, Pickle, Aioli

BBQ Burger 25.95
Bacon, Cheddar, Caramelized Onions

Bacon Cheeseburger Deluxe 25.95
Cheddar, Tomato, Lettuce, Pickle, Aioli

Veggie Burger 22.95
Guacamole, Cheddar, Tomato, Pickle

Smashed French Dip Burger 25.95
Cheddar Cheese, Caramelized Onions, Horseradish Mayo, Jus
add... Pastrami 8.00

SANDWICHES, HOT DOG & WRAPS

OUR PASTRAMI IS CURED FOR 7 DAYS & SMOKED WITH WHITE HICKORY FOR 4 HOURS

ADD A SINGLE KUGEL
TO ANY SANDWICH 5.95

Our Hot Pastrami Sandwich 27.95
Cole Slaw, Pickle, Toasted Rye Bread

Pastrami Reuben Sandwich 28.95
Swiss Cheese, Housemade Juniper Sauerkraut,
Russian Dressing, Coleslaw, Pickle, Toasted Rye Bread

Tuna Fish Salad 22.95
Lettuce, Tomato, Coleslaw Make It A Melt At No Extra Charge!
Choice of Toasted Challah or Multigrain Bread

Patty Melt 23.95
Rye Bread, Beef Patty, Swiss, Cheddar,
Caramelized Onions, French Fries

The Turkey Club 24.95
Oven Roasted Turkey Breast, Bacon, Avocado, Cilantro Aioli,
Lettuce, Tomato, Choice of Toasted Challah or Multigrain Bread

Korean Spicy Fried Chicken Sandwich 22.95
Crispy Fried Chicken, Kimchi Slaw, Gochujang Sauce,
Served with Fries

Korean Fried Chicken Wrap 22.95
Crispy Fried Chicken, Kimchi Slaw, Gochujang Sauce,
Served with Fries

Chicken Caesar Wrap 22.00
Wrap Stuffed with Romaine Lettuce, Parmesan Cheese,
Crispy Bacon, and Pulled Chicken

Tuna Fish Wrap with Cheese 22.95
Lettuce, Tomato, Coleslaw

Grilled Cheese & Tomato Soup 19.00
Melted Cheddar On Toasted Challah Bread,
Served With A Cup Of Homemade Tomato Soup & Croutons

Brooklyn Diner's Famous Hot Dog 23.95
15-Bite All-Beef Frankfurter!
Homemade Juniper Sauerkraut, French Fries,
Sweet Pickled Relish Salad, Düsseldorf Mustard



TACOS

Chicken Tacos 23.95
Guacamole, Cotija Cheese, Coleslaw,
Crema, Cilantro, Tortilla Chips &
Jalapeños Garnish

Cod Fish Tacos 24.95
Guacamole, Coleslaw, Crema,
Tortilla Chips & Jalapeños

Grilled Shrimp Taco 23.95
Spicy Creamy Avocado,
Guacamole, Slaw, Tortilla Chips

ENTRÉES

House Specialty **Chicken Pot Pie** 28.95
Puff Pastry Crust, Baked Daily In Limited Quantities
(Please Excuse Us If We Sell Out)

Pollo Al Pastor 23.95
Pounded Chicken Breast, Al Pastor Spices, Spanish Rice,
Black Beans, Sunny-Side-Up Egg, Sliced Avocado, Pico de Gallo

Mexican Burrito Bowl 25.95
Chicken, Avocado, Peppers & Onions, Cotija Cheese,
Black Beans, Spanish Rice, Crema, Pico De Gallo,
Tortilla Chips with Jalapeños Garnish

Dry Aged NY Strip (8 oz., Sliced) 34.00
Unlimited Fries!

Three Eggs Any Style 17.95
Home Fries, Choice of Challah Bread,
Everything Bagel or Multigrain Bread
with Applewood Smoked Bacon 21.95
Housemade Italian Sausage 21.95
Nova Smoked Salmon 26.95

The Omelette 22.95
Bacon, Cheddar Cheese, Fines Herbes, Home Fries,
& Choice of Challah Bread, Everything Bagel or Multigrain Bread

Open-Faced Smoked Salmon Bagel 25.95
Everything Bagel, Cream Cheese, Tomato,
Baby Arugula Salad, Cucumber, Capers, Lime Citrus Coleslaw

Pastrami Hash with Sunnyside Eggs 25.95
Peppers, Caramelized Onions, Potatoes, Pastrami
Available in Limited Quantities

Home Run Breakfast 27.95
Pancake, Two Eggs Any Style, Sausage, Bacon,
Home Fries, Maple Butter Syrup



Avocado Toast 22.95
Multigrain, Sunny Side Egg, Feta Cheese
add... Nova Smoked Salmon 6.95

BREAKFAST ALL DAY

Old Fashioned
Buttermilk Pancakes Single 15.00 Double 19.00
Served with Maple Butter Syrup
add... Fresh Strawberries 4.00 Blueberries 4.00
Nutella 2.00 Fresh Banana 2.00

Perfect Brioche French Toast 23.95
Fresh Strawberries, Blueberry Compote,
Maple Syrup & Whipped Cream

Waffle with Bacon & Egg 22.95
Applewood Smoked Bacon, Fried Egg, Maple Syrup

Chicken & Waffles with Eggs 22.95
Fried Chicken Breast, Two Sunny-Side-Up Eggs & Maple Syrup

House Specialty **French Royal Breakfast** 25.95
Thick Cut Challah French Toast, Two Sunnyside Up Eggs, Home
Fries, Fresh Fruit, Bacon, Maple Butter Syrup & Whipped Cream

Turkish Çilbır 21.95
Two Sunny Side Up Eggs Served Over House-Made Hummus
with Garlic Yogurt, Finished with Infused Roasted Red Pepper
and Sweet Paprika Oil, with Side of Warm Pita Bread

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

Culinary Director: Brando DeOliveira | General Manager: Yusuf Zengin | Executive Chef: Henry Rivera

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

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COCKTAILS

Bellini or Mimosa	14.00
Brooklyn Bloody Mary	16.00
The Brooklyn Mule Vodka, Blueberries, Lime, Ginger Beer, Fresh Mint (Virgin available...10)	16.00
Spicy Margarita Jalapeño Infused Tequila, Agave Nectar, Lime, Fresh Jalapeño, Salt	16.00
Espresso Martini Vodka, Espresso, Coffee Liquor, Hazelnut Dust	16.00
Pineapple Mojito Double Rum, Agave, Lime, Caramelized Pineapple, Mint	16.00
Brooklyn Diner Old-Fashioned Bourbon, Bergamot, Chocolate Bitters	16.00
Hot Chocolate & Bailey's	15.00s



MOCKTAILS

Strawberry Italian Soda	7.50
Lyre's Orange Rhubarb, Elderflower	9.00
Ghia Yuzu, Rosemary, Gentian, Lime, Salt	10.00

COFFEE & SOFT DRINKS

The Original Egg Cream
Chocolate or Vanilla
- 7.95 -

Drip Coffee (Bottomless) (La Colombe Coffee)	5.50
Cold Brew Iced Coffee (La Colombe Coffee)	6.50
Espresso (La Colombe Coffee)	4.95
Cappuccino Whole Milk, Skim Milk or Oat Milk	6.25
Latte Whole Milk, Skim Milk or Oat Milk	6.50
Iced Latte <i>add...</i> Hazelnut, Vanilla, Caramel, Chocolate, Matcha, Chai	6.50 1.50
Hot Tea Earl Grey, English Breakfast, Green Tea, Chamomile, Peppermint, Detox Lemon Ginger Mint	5.50
Iced Tea Black (Regular) or Hibiscus (Decaf)	5.50
Fresh Orange Juice	6.00 6.95
Fresh Lemonade	5.75
Saratoga Sparkling Water	4.50
Saratoga Still Water	4.50
Root Beer Boylan	5.95
Fever Tree Ginger Beer	5.50
Fentiman's Rose Lemonade	6.50
Mexican Coca Cola	6.50

BEST MILKSHAKES IN TOWN!



Classics

Vanilla
- 10.50 -
Chocolate,
Oreo Cookies or Strawberry
11.55 -



Specials

The Phantom
Cotton Candy
Affogato
Team USA
Key Lime Pie
- 15.00 -



Milkshake Combo

Choose any two
of our flavors
- 13.50 -



FRESH PRESSED JUICES

\$9.50

PRESSED DAILY IN HOUSE

Super Green

green apple, cucumber, celery, kale, spinach

Detox

mango, pineapple, turmeric, lemon, honey, ginger

Pick Me Up

pineapple, beets, ginger, apple, honey, yuzu

LUNCH

WINE

WHITES

GLS BTL

(Sparkling) Prosecco, Marsuret IT	15.00 45.00
Pinot Grigio, Di Lenardo, IT	15.00 45.00
Chardonnay, Eschol, CA	15.00 45.00
Sauvignon Blanc, A. Scott, NZ	15.00 45.00

ROSÉ

Gueissard, Provence, FR	15.00 45.00
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REDS

Malbec, Vista Flores, AR	15.00 45.00
Pinot Noir, Jaggernaut, CA	15.00 45.00
Cabernet Sauvignon, Hess, CA	15.00 45.00

BEER & CIDER

Brooklyn Brewery, Lager, NY	9.00
Ommegang, IPA, Neon Rainbow (16oz), NY	12.00
Stella Artois, Lager, Belgium	9.00
Budweiser, Lager, USA	7.95
Corona, Lager, Mexico	9.50
Miller Light, Pilsner, Maine	8.00
Athletic Brewing, Non-Alcoholic, CT	8.50
Doc's, Hard Cider, NY	10.00



CAKES & COOKIES

The Strawberry Blonde™ Cheesecake	13.95
Allen Grubman's Chocolate Blackout Cake Triple-Layered Valrhona Chocolate Cake & Chocolate Ganache Frosting	13.75
Warm Apple Pie & Vanilla Ice Cream	13.95
Warm Blueberry Pie & Vanilla Ice Cream	13.95
8-Inch Chocolate Chip Cookie	8.50
Kugel à la Crème Our Famosue Kugel Served with Berries & Vanilla Cream Underneath	10.00



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