USA Brooklyn DINER
THE FINER DINER

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

LUNCH

APPETIZERS

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

Home Made Chicken Tenders 17.95
French Fries, Honey Mustard

Our Famous Noodle Kugel 9.95
add a piece to any dish $5.95

La Nonna Meatball 13.50
one giant homemade meatball, mozzarella, marinara sauce, fresh basil, served with grilled pita

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... Chicken Paillard 12.00
Grilled Shrimp 10.00
Grilled Salmon 14.00

HOMEMADE BISCUIT
HOMEMADE STRAWBERRY JAM & BUTTER $6.00

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 & slice of apple streusel

SIDES

Our Famous Noodle Kugel 9.95
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

Housemade Muffins 5.95
chocolate chip or blueberry

CAKES & COOKIES

The Strawberry Blonde™ Cheesecake 13.95
strawberries, valrhona fudge

Chocolate Blackout Cake 13.95
triple-layered valrhona chocolate cake & chocolate ganache frosting

Apple Streusel 13.95
organic pink lady apples, almond frangipane, crème anglaise

Carrot Cake 13.95

Brownie Sundae 12.95
vanilla ice cream, chocolate sauce, whipped cream

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... Chicken Paillard 12.00
Grilled Salmon* 14.00
Grilled Shrimp 10.00

"BEST BURGER IN NEW YORK!" — NEW YORK MAGAZINE

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

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

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

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

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)

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
Field Greens Salad & Unlimited Fries!

Fish and Chips 26.95
Tempura Battered Cod Fish, Tartar Sauce And Malted Vinegar

Pan Seared Teriyaki Salmon* 27.95
Mushrooms, Sautéed Spinach, Wontons

Spaghetti Marinara 20.00
Olive Oil, Garlic, Fresh Basil, Side of Parmesan Cheese

Spaghetti & Meatball 24.00
Giant Home Made Meatball with Mozzarella Cheese, Marinara And Fresh Basil

BREAKFAST ALL DAY

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

Smoked Salmon Bagel 25.95
Everything Bagel, Cream Cheese, Tomato, Baby Arugula Salad, Cucumber, Capers

Pastrami Hash with Sunnyside Eggs 25.95
Available in Limited Quantities

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

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

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

Relax... You're in the hands of the Fireman Hospitality Group
Culinary Director: Brando DeOliveira | **General Manager:** Anastasios Xenos | **Executive Chef:** Wilson Coronel
*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

The Brooklyn Mule 16.00
Vodka, Blueberries, Lime, Ginger Beer, Fresh Mint
(Mocktail available...10)

Spicy Margarita 17.00
Jalapeño Infused Tequila, Agave Nectar,
Lime, Fresh Jalapeño, Salt

Rosarita 16.00
Tequila, Crème de Cassis, Agave Nectar, Raspberry, Lime

Espresso Martini 17.00
Vodka, Espresso, Coffee Liquor, Hazelnut Dust

Pineapple Mojito 17.00
Double Rum, Agave, Lime, Caramelized Pineapple, Mint

Brooklyn Spritz 17.00
Aperol, Passion Fruit, Lime, Prosecco

Elderflower Spritz 17.00
Gin, Elderflower, Yuzu Juice, Prosecco

Brooklyn Old-Fashioned 17.00
Bourbon, Bergamot, Chocolate Bitters

Rose Cosmo 16.00
Grapefruit & Roses Ketel One Vodka,
Rose & Hibiscus syrup, Yuzu, Cranberry

OPERATION MINCEMEAT
A NEW MUSICAL

HASELDEN'S SANGRIA
Red Wine, Orange, Peach, Apple, Seltzer
Single 15 | *Pitcher (Serves 4)* 45

MOCKTAILS

Lyre's Orange 9.00
Rhubarb, Elderflower

Ghia 12.00
Yuzu, Rosemary, Gentian, Lime, Salt

COFFEE & SOFT DRINKS

The Original Egg Cream
Chocolate or Vanilla
- 7.95 -

Drip Coffee (Bottomless) 5.50
(Brooklyn Roasting Co.)

Cold Brew Iced Coffee 6.50
(Brooklyn Roasting Co.)

Espresso 4.95

Cappuccino 6.25

Latte 6.50

Hot Tea 5.50
Earl Grey, English Breakfast, Green Tea,
Chamomile, Peppermint, Detox Lemon Ginger Mint

Iced Tea 5.50
Black (Regular) or Hibiscus (Decaf)

Fresh Orange Juice 6.00 | 6.95

Fresh Lemonade 5.75

Saratoga Sparkling Water 5.00

Saratoga Still Water 5.00

Saratoga Sparkling Water (Large) 10.00

Saratoga Still Water (Large) 10.00

Fentiman's Rose Lemonade 6.50

Mexican Coca Cola 6.50

FRESH PRESSED JUICES
$9.75

Daily Greens 2:
apple, cucumber, celery, lemon,
kale, parsley

Probiotic Lemonade
mango, turmeric

WINE

WHITES	GLS	BTL
(Sparkling) **Prosecco,** Col Dorato, IT	16.00	50.00
Pinot Grigio, Di Lenardo, IT	16.00	50.00
Chardonnay, Eschol, CA	16.00	50.00
Sauvignon Blanc, A. Scott, NZ	16.00	50.00
Non-Alcoholic (Sparkling) **Chardonnay,** Vinada		19.00

ROSÉ

Wolffer Estate, NY	16.00	50.00

REDS

Malbec, Catena Lunlunta, AR	16.00	50.00
Pinot Noir, Pali Wine, CA	16.00	50.00
Cabernet Sauvignon, Hess, CA	16.00	50.00

BEER & CIDER

DRAFT (16 OZ)

Fireman Craft, IPA, New York 10.50

Stella Artois, Lager, Belgium 10.50

Michelob Ultra, Lager, Missouri 10.50

Brooklyn Brewery, Lager, New York 10.50

Coney Island, Pilsner 10.50

BOTTLES

Athletic Brewing, Non-Alcoholic, CT 9.00

Michelob Ultra, Non-Alcoholic 8.50

VonTrapp, Pilsner, Vermont 10.00

Budweiser, Lager, Missouri 8.50

Heineken, Lager, Netherlands 9.00

Corona, Lager, Mexico 9.00

Doc's, Hard Cider, New York 11.00

CAKES & COOKIES

The Strawberry Blonde™ Cheesecake 13.95
strawberries, valrhona fudge

Chocolate Blackout Cake 13.95
triple-layered valrhona chocolate cake
& chocolate ganache frosting

Apple Streusel 13.95
organic pink lady apples, almond frangipane, crème anglaise

Carrot Cake 13.95

Brownie Sundae 12.95
vanilla ice cream, chocolate sauce, whipped cream

Double Chocolate Chip & Sea Salt Cookie 6.50

Peanut Butter & Caramel Cookie 6.50

Black & White Cookie 6.50

Housemade Muffins 5.95
chocolate chip or blueberry

Coffee Cake 5.95

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