



APPETIZERS

Our Famous Chicken Soup thick-sliced challah bread, dill	14.50
Our Famous Matzo Ball Soup with Dill and Plenty of Chicken	15.50
Hearty Vegetarian Split Pea Soup Split Peas, Carrots, Celery, Onions, Garlic, Garnished with Fresh Spinach and Warm Pita	14.75
Boneless Buffalo Chicken Wings Half Pound, Blue Cheese Sauce	16.00
Home Made Chicken Tenders French Fries, Honey Mustard	17.95
Our Famous Noodle Kugel add a piece to any dish \$5.95	9.95
La Nonna Meatball one giant homemade meatball, mozzarella, marinara sauce, fresh basil, served with grilled pita	13.50
Pigs in a Blanket	16.00
Quinoa Salad Avocado, Cucumber, Currants, Cashews, Cilantro	11.75
Caesar Salad Romaine Lettuce, Parmesan, Herb Croutons	17.00

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
\$23.95

BACKYARD BBQ BURGER
\$28.95

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

SIDES

Our Famous Noodle Kugel add a piece to any dish \$5.95	9.95
French Fries Rosemary & Sage	12.00
Home Fries	6.95
Sautéed Spinach	7.95
Fruit Bowl	9.95
Applewood Smoked Bacon	8.95
CAKES & COOKIES	
The Strawberry Blonde™ Cheesecake Strawberries, Valrhona Fudge	13.95
Allen Grubman's Chocolate Blackout Cake Triple-Layered Valrhona Chocolate Cake & Chocolate Ganache Frosting	13.75
Warm Apple Pie A La Mode Vanilla Ice Cream	13.95
Warm Blueberry Pie A La Mode Vanilla Ice Cream	13.95
Traditional Rugelach Chocolate, Raspberry, Apple-Pineapple	10.00
8-Inch Chocolate Chip Cookie	8.50

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

LUNCH

ENTRÉE SALADS & BOWLS

The Perfect Plate Quinoa Salad, Romain, Hummus, Feta Cheese, Cashews	19.00	Chinese Salad Green and Napa Cabbage, Romaine Lettuce, Carrots, Mango, Cashews, Red Onions, Wontons, Creamy Tahini With Ginger and Lemon Juice	19.00
add... Chicken Paillard	12.00	add... Chicken Paillard	12.00
Grilled Salmon*	14.00	Grilled Salmon*	14.00
Grilled Shrimp	10.00	Grilled Shrimp	10.00
Avocado	7.00		
Mexican Burrito Bowl Chicken, Avocado, Peppers & Onions, Cotija Cheese, Black Beans, Spanish Rice, Crema, Pico De Gallo, Tortilla Chips with Jalapeños Garnish	25.95		

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

BURGERS*

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

Cheeseburger Cheddar, Tomato, Lettuce, Pickle, Aioli	23.95	Veggie Burger Guacamole, Cheddar, Tomato, Pickle	22.95
BBQ Burger Bacon, Cheddar, Caramelized Onions	25.95	Smashed French Dip Burger Cheddar Cheese, Caramelized Onions, Horseradish Mayo, Jus	25.95
Bacon Cheeseburger Deluxe Cheddar, Tomato, Lettuce, Pickle, Aioli	25.95	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 Cole Slaw, Pickle, Toasted Rye Bread	27.95	Korean Spicy Fried Chicken Sandwich Crispy Fried Chicken, Kimchi Slaw, Gochujang Sauce, Served with Fries	22.95
Pastrami Reuben Sandwich Swiss Cheese, Housemade Juniper Sauerkraut, Russian Dressing, Coleslaw, Pickle, Toasted Rye Bread	28.95	Chicken Caesar Wrap Wrap Stuffed with Romaine Lettuce, Parmesan Cheese, Crispy Bacon, and Pulled Chicken	22.00
Tuna Fish Salad Lettuce, Tomato, Coleslaw <i>Make It A Melt At No Extra Charge!</i> Choice of Toasted Challah or Multigrain Bread	22.95	Grilled Cheese & Tomato Soup melted cheddar on toasted challah bread, served with a cup of homemade tomato soup & croutons	19.00
Patty Melt Rye Bread, Beef Patty, Swiss, Cheddar, Caramelized Onions, French Fries	23.95	Brooklyn Diner's Famous Hot Dog 15-Bite All-Beef Frankfurter! Homemade Juniper Sauerkraut, French Fries, Sweet Pickled Relish Salad, Düsseldorf Mustard	23.95
The Turkey Club Oven Roasted Turkey Breast, Bacon, Avocado, Cilantro Aioli, Lettuce, Tomato, Choice of Toasted Challah or Multigrain Bread	24.95		



Chicken Tacos Guacamole, Cotija Cheese, Coleslaw, Crema, Cilantro, Tortilla Chips & Jalapeños Garnish	23.95	Cod Fish Tacos Guacamole, Coleslaw, Crema, Tortilla Chips & Jalapeños	24.95	Grilled Shrimp Taco Spicy Creamy Avocado, Guacamole, Slaw, Tortilla Chips	23.95
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ENTRÉES

House Specialty Chicken Pot Pie Puff Pastry Crust, Baked Daily In Limited Quantities (Please Excuse Us If We Sell Out)	28.95	Fish and Chips Tempura Battered Cod Fish, Tartar Sauce And Malted Vinegar	26.95
Mexican Burrito Bowl Chicken, Avocado, Peppers & Onions, Cotija Cheese, Black Beans, Spanish Rice, Crema, Pico De Gallo, Tortilla Chips with Jalapeños Garnish	25.95	Pan Seared Teriyaki Salmon* Mushrooms, Sautéed Spinach, Wontons	27.95
Dry Aged NY Strip (8 oz., Sliced) Field Greens Salad & Unlimited Fries!	34.00	Spaghetti Marinara Olive Oil, Garlic, Fresh Basil, Side of Parmesan Cheese	20.00
		Spaghetti & Meatball Giant Home Made Meatball with Mozzarella Cheese, Marinara And Fresh Basil	24.00

BREAKFAST ALL DAY

Three Eggs Any Style Home Fries, Choice of Challah Bread, Everything Bagel or Multigrain Bread	17.95	Old Fashioned Buttermilk Pancakes Served with Maple Butter Syrup	Single 15.00 Double 19.00
with Applewood Smoked Bacon	21.95	add... Fresh Strawberries	4.00
Housemade Italian Sausage	21.95	Blueberries	4.00
Nova Smoked Salmon	26.95	Nutella	2.00
		Fresh Banana	2.00
The Omelette Bacon, Cheddar Cheese, Fines Herbes, Home Fries, & Choice of Challah Bread, Everything Bagel or Multigrain Bread	22.95	Perfect Brioche French Toast Fresh Strawberries, Blueberry Compote, Maple Syrup & Whipped Cream	23.95
Smoked Salmon Bagel Everything Bagel, Cream Cheese, Tomato, Baby Arugula Salad, Cucumber, Capers	25.95	Waffle with Bacon & Egg Applewood Smoked Bacon, Fried Egg, Maple Syrup	22.95
Pastrami Hash with Sunnyside Eggs Available in Limited Quantities	25.95	Chicken & Waffles with Eggs Fried Chicken Breast, Two Sunny-Side-Up Eggs & Maple Syrup	22.95
Home Run Breakfast Pancake, Two Eggs Any Style, Sausage, Bacon, Home Fries, Maple Butter Syrup	27.95	House Specialty French Royal Breakfast Thick Cut Challah French Toast, Two Sunnyside Up Eggs, Home Fries, Fresh Fruit, Bacon, Maple Butter Syrup & Whipped Cream	25.95
		Avocado Toast Multigrain, Sunny Side Egg, Feta Cheese	22.95
		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.

COCKTAILS

Bellini or Mimosa	14.00
The Brooklyn Mule Vodka, Blueberries, Lime, Ginger Beer, Fresh Mint (Mocktail available...10)	16.00
Spicy Margarita Jalapeño Infused Tequila, Agave Nectar, Lime, Fresh Jalapeño, Salt	17.00
Rosarita Tequila, Crème de Cassis, Agave Nectar, Raspberry, Lime	16.00
Espresso Martini Vodka, Espresso, Coffee Liqueur, Hazelnut Dust	17.00
Pineapple Mojito Double Rum, Agave, Lime, Caramelized Pineapple, Mint	17.00
Brooklyn Spritz Aperol, Passion Fruit, Lime, Prosecco	17.00
Elderflower Spritz Gin, Elderflower, Yuzu Juice, Prosecco	17.00
Brooklyn Old-Fashioned Bourbon, Bergamot, Chocolate Bitters	17.00
Rose Cosmo Grapefruit & Roses Ketel One Vodka, Rose & Hibiscus syrup, Yuzu, Cranberry	16.00

OPERATION MINCEMEAT A NEW MUSICAL

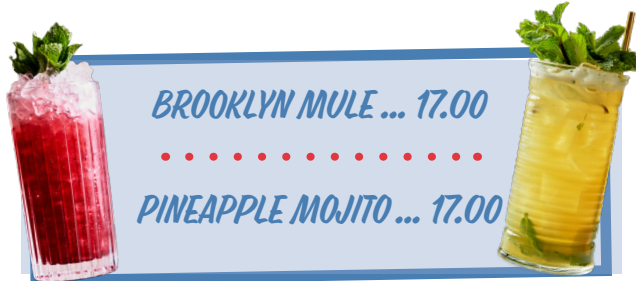
HASELDEN'S SANGRIA
Red Wine, Orange, Peach, Apple, Seltzer

Single	Pitcher (Serves 4)
15	45

BROOKLYN MULE ... 17.00

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PINEAPPLE MOJITO ... 17.00



MOCKTAILS

Lyre's Orange Rhubarb, Elderflower	9.00
Ghia Yuzu, Rosemary, Gentian, Lime, Salt	12.00

COFFEE & SOFT DRINKS

The Original Egg Cream
Chocolate or Vanilla
- 7.95 -

Drip Coffee (Bottomless) (Brooklyn Roasting Co.)	5.50
Cold Brew Iced Coffee (Brooklyn Roasting Co.)	6.50
Espresso	4.95
Cappuccino	6.25
Latte	6.50
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	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

BEST MILKSHAKES IN TOWN!



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



Specials
Cotton Candy
- 15.00 -



Milkshake Combo
Choose any two of our flavors
- 13.50 -

ICE CREAM FLOATS
\$8.95

COCA COLA, CHERRY COLA,
ROOT BEER OR SPRITE



FRESH PRESSED JUICES

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

Probiotic Lemonade
mango, turmeric

WINE

	GLS	BTL
WHITES		
(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 Strawberries, Valrhona Fudge	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
Coconut Cream Cake triple-layered vanilla chiffon cake, coconut cream & shaved coconut	12.95
Traditional Rugelach Chocolate, Raspberry, Apple-Pineapple	10.00
8-Inch Chocolate Chip Cookie	8.50
Brownie Sundae vanilla ice cream, chocolate sauce, whipped cream	12.95

DONUTS

\$5

**NUTELLA,
STRAWBERRY
or CREAM FILLING**



BROOKLYN DINER T-SHIRT!
\$19.95

BROOKLYN DINER MUG!
\$15.00



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