



NEW YORKER BREAKFAST

\$28.95

Fresh Orange Juice

Eggs Any Style

with... Your choice of:
Applewood Smoked Bacon
Homemade Italian Sausage

Home Fries

with... Your choice of:
Challah Bread
Everything Bagel
Multigrain Bread

Coffee *or* Espresso *or* Tea

HOME RUN BREAKFAST

\$27.95

Pancake, Whipped Cream,
Maple Syrup, Eggs Any Style,
Sausage, Bacon & Home Fries

YOGURT BREAKFAST

\$21.95

Freshly Squeezed Orange Juice

Bowl of Fage Yogurt

Fruit & Nut Granola
Fresh Strawberries, Blueberries & Bananas

Coffee *or* Espresso *or* Tea

HOMEMADE BISCUIT

HOMEMADE STRAWBERRY
JAM & BUTTER

\$7.00



SIDES

Applewood Smoked Bacon	8.95
Housemade Italian Sausage	8.95
Chicken Chorizo	9.50
Home Fries	6.95
Our Famous Noodle Kugel	single 4.95 four 8.95
add a piece to any sandwich \$4.95	
Fruit Bowl	9.95

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

BREAKFAST

EGGS, BENEDICTS & OMELETTES

ALL SERVED WITH HOME FRIES OR SALAD | AVOCADO \$5.95 | FRESH FRUIT \$5.95

Three Eggs Any Style Choice Of Challah Bread, Everything Bagel or Multigrain Bread	17.95	Vegetable Frittata Omelette Spinach, Onions & Mushrooms Served with Challah Bread, Everything Bagel or Multigrain Bread	23.95
<i>with</i> Applewood Smoked Bacon	21.95	The Omelette Bacon, Cheddar Cheese, Fines Herbes Served with Challah Bread, Everything Bagel or Multigrain Bread	22.95
Housemade Italian Sausage	21.95	Egg White "Vernon Brown" Omelette Mushrooms, Feta Cheese, Spinach, Tomatoes Served with Challah Bread, Everything Bagel or Multigrain Bread	23.95
Chicken Sausage	23.95	Turkish Çilbir Two Poached 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	21.95
Nova Smoked Salmon	26.95	Menemen (Mediterranean Eggs) Soft Scrambled Eggs, Tomato, Pepper, Onions, Fresh Parsley, Feta Cheese, Infused Roasted Pepper, Sweet Paprika Oil, Herb Pita Bread	19.95
Eggs Benedict <i>with</i> Applewood Smoked Bacon	23.95		
Housemade Italian Sausage	23.95		
Chicken Sausage	25.95		
Nova Smoked Salmon	25.95		
Florentine Eggs Benedict English Muffin with Spinach & Benedict Sauce, Served with a Salad	23.95		
Avocado Toast Multigrain Bread, Sunnyside Egg, Feta Cheese	22.95		
<i>add</i> Nova Smoked Salmon	6.95		



FRESH
ORANGE JUICE
\$6.95

BROOKLYN DINER CLASSICS*

House Specialty

Tony Bennett's Famous French Toast
Thick-Cut Cinnamon, Raisin & Pecan,
Fresh Strawberries & All-Natural Vermont Maple Syrup

23.95

NY Diner Style Smoked Salmon & Eggs
Scrambled Eggs, Onions, Smoked Salmon, Home Fries,
Choice of Challah or Everything Bagel

24.95

Pastrami Hash with Sunnyside Eggs
Peppers, Caramelized Onions, Potatoes, Pastrami

25.95

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

25.95

Steak and Eggs
8 oz. Sliced Dry Aged NY Strip

29.00

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

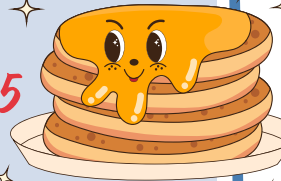
25.95

CHEF HENRY'S PANCAKE HOUSE

DOUBLE STACK CINNAMON BUN PANCAKES **\$25.25**
Maple Butter Syrup, Whipped Cream

CRÊPECAKE **\$21.50**

Single Baked Thin Crêpecake, Apple Compote, Slow Cooked with Cinnamon & Sugar,
Topped with Blueberries & Pecan, Served with Bourbon Maple Syrup, Whipped Cream



PANCAKES & WAFFLES

SERVED WITH ALL-NATURAL, PURE VERMONT MAPLE SYRUP

Old Fashioned

Buttermilk Pancakes *Single* 15.00 *Double* 19.00

Served with Maple Syrup

add... Fresh Strawberries 4.00
Fresh Blueberries 4.00
Nutella 2.00
Fresh Banana 2.00

Fresh Strawberry Waffles *Single* 16.00 *Double* 22.00

Blueberry Compote, Maple Butter Syrup, Whipped Cream

Nutella Chocolate Waffles *Single* 18.00 *Double* 22.00

Fresh Banana, Maple Butter Syrup, Whipped Cream

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

22.95

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

22.95

YOGURT & OATMEAL

Fruit & Nut Granola & Fage Yogurt
with Fresh Strawberries, Blueberries & Banana

14.95

Steelcut Oatmeal
with Fresh Strawberries, Blueberries & Banana

12.95

BACK BY
POPULAR
DEMAND!

WHOLE KERNAL CORN MUFFIN **\$4.50**
MAINE BLUEBERRY MUFFIN **\$4.50**



Instagram Twitter Facebook @brooklyndinerus

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.

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

SEASONAL SPECIALTIES

THE ONLY
HOT CHOCOLATE
YOU’LL EVER NEED
\$6.50

COCKTAILS

Bellini or Mimosa	14.00
Brooklyn Bloody Mary	16.00
Brooklyn Diner Old-Fashioned Bourbon, Bergamot, Chocolate Bitters	16.00
Hot Chocolate & Bailey’s	15.00

MOCKTAILS

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



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

BREAKFAST

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 Famouse Kugel Served with Berries & Vanilla Cream Underneath	10.00



A message from SHELLY

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



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.