



NEW YORKER BREAKFAST

\$28.95

Freshly Squeezed 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

\$6.00

SIDES


Applewood Smoked Bacon	8.95
Housemade Italian Sausage	8.95
Chicken Chorizo	9.50
Home Fries	6.95
Our Famous Noodle Kugel	9.95
add a piece to any dish	\$5.95

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	17.95	Florentine Eggs Benedict	23.95
Choice Of Challah Bread, Everything Bagel or Multigrain Bread		English Muffin with Spinach & Benedict Sauce, Served with a Salad	
<i>with</i> Applewood Smoked Bacon	21.95	Avocado Toast	22.95
Housemade Italian Sausage	21.95	Multigrain Bread, Sunnyside Egg, Feta Cheese	
Chicken Sausage	23.95	<i>add</i> Nova Smoked Salmon	6.95
Nova Smoked Salmon	26.95	Vegetable Frittata Omelette	23.95
Eggs Benedict		Spinach, Onions & Mushrooms	
<i>with</i> Applewood Smoked Bacon	23.95	Served with Challah Bread, Everything Bagel or Multigrain Bread	
Housemade Italian Sausage	23.95	The Omelette	22.95
Chicken Sausage	25.95	Bacon, Cheddar Cheese, Fines Herbes	
Nova Smoked Salmon	25.95	Served with Challah Bread, Everything Bagel or Multigrain Bread	
		Egg White "Vernon Brown" Omelette	23.95
		Mushrooms, Feta Cheese, Spinach, Tomatoes	
		Served with Challah Bread, Everything Bagel or Multigrain Bread	

BROOKLYN DINER CLASSICS*

<i>House Specialty</i>		<i>House Specialty</i> Smoked Salmon Bagel	25.95
Tony Bennett's Famous French Toast	23.95	Everything Bagel, Cream Cheese, Tomato, Baby Arugula, Cucumber Salad, Capers	
Thick-Cut Cinnamon, Raisin & Pecan, Fresh Strawberries & All-Natural Vermont Maple Syrup		Steak and Eggs	29.00
NY Diner Style Smoked Salmon & Eggs	24.95	8 oz. Sliced Dry Aged NY Strip	
Scrambled Eggs, Onions, Smoked Salmon, Home Fries, Choice of Challah or Everything Bagel		<i>House Specialty</i> French Royale Breakfast	25.95
Pastrami Hash with Sunnyside Eggs	25.95	Thick Cut Challah French Toast, Two Sunnyside Up Eggs, Home Fries, Fresh Fruit, Bacon, Maple Butter Syrup & Whipped Cream	
Peppers, Onions, Potatoes, Pastrami			

CHEF HENRY'S PANCAKE HOUSE

DOUBLE STACK CINNAMON BUN PANCAKES

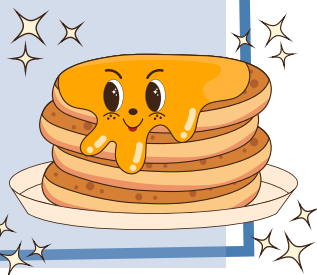
\$25.25

Maple Butter Syrup, Whipped Cream

SINGLE DULCE DE LECHE PANCAKE

\$20.95

Fried Bananas, Fresh Fruit, Maple Butter Syrup, & Pecans



PANCAKES & WAFFLES

SERVED WITH ALL-NATURAL, PURE VERMONT MAPLE SYRUP

<i>Old Fashioned</i>		Nutella Chocolate Waffles <i>Single</i> 18.00 <i>Double</i> 22.00	
Buttermilk Pancakes	<i>Single</i> 15.00 <i>Double</i> 19.00	Fresh Banana, Maple Butter Syrup, Whipped Cream	
Served with Maple Syrup		Waffle with Bacon & Egg	22.95
<i>add...</i> Fresh Strawberries	4.00	Applewood Smoked Bacon, Fried Egg, Maple Syrup	
Fresh Blueberries	4.00	Chicken & Waffles with Eggs	22.95
Nutella	2.00	Fried Chicken Breast, Two Sunny-Side-Up Eggs, & Maple Syrup	
Fresh Banana	2.00		
Fresh Strawberry Waffles <i>Single</i> 16.00 <i>Double</i> 22.00			
Blueberry Compote, Maple Butter Syrup, Whipped Cream			

YOGURT & OATMEAL

Fruit & Nut Granola & Fage Yogurt	14.95	Steelcut Oatmeal	12.95
with Fresh Strawberries, Blueberries & Banana		with Fresh Strawberries, Blueberries & Banana	

BACK BY
POPULAR
DEMAND!

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



@brooklyndinerus

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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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

FRESH PRESSED JUICES

\$9.75

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

Probiotic Lemonade
mango, turmeric

DONUTS



**NUTELLA,
STRAWBERRY
or CREAM FILLING**

\$5



BROOKLYN DINER T-SHIRT!
\$19.95

BROOKLYN DINER MUG!
\$15.00



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



@brooklyndinerus

BREAKFAST

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

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

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