



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

DINNER



ADD A 16 OZ DRAFT BEER TO ANY ITEM FOR \$7.50

APPETIZERS

Our Famous Chicken Soup with Plenty of Chicken & Egg Noodles 14.50 thick-sliced challah bread, dill

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

Hearty Vegetarian Split Pea Soup 14.75 split peas, carrots, celery, onions, garlic, garnished with fresh spinach and warm pita

Half Pound Boneless Buffalo Chicken Wings 16.00 Blue Cheese Sauce

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

Hummus Plate 12.50 cucumbers, carrots, pita

Quinoa Salad 11.75 avocado, cucumber, radish, currants, cashews, heart of palm, cilantro

Caesar Salad 17.00 romaine lettuce, parmesan, herb croutons

add chicken paillard 12.00 grilled shrimp 10.00 grilled salmon 14.00

ROASTED HALF CHICKEN special with spicy avocado sauce, roasted tomato salsa, limited availability, price \$21.95, add-ons for french fries, spanish rice, black beans, mac & cheese, biscuit.

SPECIALS! CHEESEBURGER FRIES & SHAKE \$23.95, BACKYARD BBQ BURGER \$23.95, HOMEMADE BISCUIT \$6.00 with homemade strawberry jam and butter.

SIDES

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

French Fries rosemary & sage 12.00

Home Fries 6.95

Sautéed Spinach 7.95

Fruit Bowl 9.95

Applewood Smoked Bacon 8.95



BROOKLYN DINER T-SHIRT! \$19.95, BROOKLYN DINER MUG! \$15



ENTRÉES

House Specialty Chicken Pot Pie 28.95 puff pastry crust, baked daily in limited quantities (please excuse us if we sell out)

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

Petite Sliced Filet Mignon 36.00 field greens salad & UNLIMITED FRIES!

Mexican Burrito Bowl 25.95 chicken, avocado, peppers, onions, cotija cheese, black beans, Spanish rice, crema, pico de gallo, tortilla chips with jalapeños garnish

Fish and Chips 26.95 tempura battered cod fish, tartar sauce and malted vinegar

Turkey Dinner Plate 35.00 turkey breast served with noodle kugel, sautéed spinach, cranberry chutney, and giblet gravy Add: Apple Pie 7.00

Best Burger in New York - New York Magazine

BURGERS *

all burgers served with french fries or salad, on a brioche bun

Hamburger 21.95 tomato, lettuce, pickle, aioli

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, served with french fries and jus add pastrami 8.00

SANDWICHES & WAFFLE SANDWICHES

our pastrami is cured for 7 days, and smoked with white hickory for 4 hours

Our Hot Pastrami Sandwich 27.95 cole slaw, pickle, on rye bread

Pastrami Reuben Sandwich 28.95 swiss cheese, housemade juniper sauerkraut, russian dressing, coleslaw, pickle, on 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 beef patty, rye bread, 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

Waffle Grilled Cheese & Bacon Sandwich 26.95 swiss cheese, french fries

Chicken & Waffles 22.95 fried chicken breast, french fries, maple butter syrup

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

add a cup of chicken soup to any dish 7.95

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

Chicken or Shrimp Quesadilla 24.95 flour tortilla, swiss, provolone, and mozzarella cheese, spanish rice, beans, bell peppers, guacamole, pico de gallo, and crema

BROOKLYN DINER'S FAMOUS HOT DOGS

15-Bite All-Beef Frankfurter 23.95 homemade juniper sauerkraut, french fries, sweet pickled radish salad, düsseldorf mustard

Mac n Cheese with Sliced Frankfurter 23.95

ENTRÉE SALADS & BOWLS

The Perfect Plate 19.00 quinoa salad, romaine, hummus, feta cheese, cashews, heart of palm

add chicken paillard 12.00 grilled salmon* 14.00 grilled shrimp 10.00 avocado 7.00

Chinese Salad 19.00 green and napa cabbage, romaine lettuce, carrots, mango, heart of palm, cashews, red onions, wontons, creamy tahini with ginger and lemon juice

add chicken paillard 12.00 grilled salmon* 14.00 grilled shrimp 10.00

Mexican Burrito Bowl 25.95 chicken, avocado, peppers, onions, cotija cheese, black beans, Spanish rice, crema, pico de gallo, tortilla chips with jalapeños garnish

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 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 served with maple butter syrup

Single 15.00 Double 19.00 add Fresh Strawberries or Blueberries 4.00

Perfect Brioche French Toast 23.95 fresh strawberries, blueberry compote, maple syrup & whipped cream

Waffle with Bacon & Egg 23.95

Avocado Toast 22.95 multigrain bread, sunny side egg, feta cheese add nova smoked salmon 6.95

@brooklyndinerus

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

Culinary Director: Brando DeOliveira | General Manager: Nicole Romero | Executive Chef: Wilson Coronel

*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)**.....5.50
(Brooklyn Roasting Co.)
- Cold Brew Iced Coffee**..... 6.50
(Brooklyn Roasting Co.)
- Espresso**.....4.95
- Cappuccino**..... 6.25
- Latte**6.50
- Hot Apple Cider & Cream**6.50
- Hot Chocolate**6.50
- Hot Tea**5.50
Earl Grey, English Breakfast, Green Tea,
Chamomile, Peppermint, Lemon Ginger Detox
- Iced Tea**5.50
Black (Regular) or Hibiscus (Decaf)
- Freshly Squeezed Orange Juice**..... 6.00 | 6.95
- Freshly Squeezed Lemonade**.....5.75
- Saratoga Sparkling Water**4.50
- Saratoga Still Water**4.50
- Fentiman's Rose Lemonade**6.50
- Mexican Coca Cola**6.50
with real cane sugar

DONUTS
\$5
Nutella,
Strawberry
or Cream Filling

cakes & cookies

- The Strawberry Blonde™ Cheesecake**13.95
strawberries, valrhona fudge
- Allen Grubman's Chocolate Blackout Cake**13.95
triple-layered valrhona chocolate cake & chocolate ganache frosting
- Warm Apple Pie**13.95
with vanilla ice cream
- Coconut Cream Cake**12.95
triple-layered vanilla chiffon cake, coconut cream & shaved coconut
- Traditional Rugelach**10.00
chocolate, raspberry, apple-pineapple
- 8-Inch Chocolate Chip Cookie**8.50
- Brownie Nut Sundae** 12.95
vanilla ice cream, chocolate sauce, whipped cream

New York Magazine:
"The house's strawberry blonde cheesecake is worth a month on your treadmill."

best milkshakes in town



CLASSICS

— 10.50 —

- Vanilla
- Chocolate
- Oreo Cookies
- Strawberry

Milkshake Combo

\$12

CHOOSE ANY TWO FLAVORS



Seasonal Specialty
Hot Apple Cider & Cream



\$ 6.50

the only Hot Chocolate you'll ever need



\$ 6.50

Pressed Juices

\$8.75

- Daily Greens 2:**
apple, cucumber, celery, lemon, kale, parsley
- Probiotic Lemonade**
mango, turmeric

cocktails

OPERATION MINCEMEAT
A NEW MUSICAL

HASELDEN'S SANGRIA

Red Wine, Orange, Peach, Apple, Seltzer

Single 15 Pitcher (Serves 4) 45

- Bellini or Mimosa** 14
- The Brooklyn Mule** 16
Vodka, Blueberries, Lime, Ginger Beer, Fresh Mint **(mocktail available...10)**
- Spicy Margarita** 16
Jalapeño Infused Tequila, Agave Nectar, Lime, Fresh Jalapeño, Salt
- Espresso Martini (contains nuts)** 16
Vodka, Espresso, Coffee Liquor, Hazelnut Dust*
- Pineapple Mojito**16
Double Rum, Agave, Lime, Caramelized Pineapple, Mint... **(mocktail available...10)**
- All Chips Are Down (Old-Fashioned)** 17
Bourbon, Bergamot, Chocolate Bitters
- Passion Fruit Spritz** 17
Aperol, Passion Fruit, Lime, Prosecco
- Elderflower Spritz** 17
Gin, Elderflower, Yuzu Juice, Prosecco
- Rose Cosmo** 16
Grapefruit & Roses Ketel One Vodka, Rose & Hibiscus syrup, Yuzu, Cranberry
- Rosarita** 16
Tequila, Crème de Cassis, Agave Nectar, Raspberry, Lime
- Hot Apple Toddy** 16
Maker's Mark Bourbon, Organic Apple Cider, Pumpkin Pie Spice, Vanilla, Orange, Whipped Cream

mocktails

- Lyre's Orange, Rhubarb, Elderflower**..... 9
- Ghia Yuzu, Rosemary, Gentian, Lime, Salt**... 12

wine

- | WHITES | GLS | BTL |
|--|-----|-----|
| (SPARKLING) Prosecco, Col Dorato, IT | 15 | 50 |
| (SPARKLING) Vietti Moscato d'Asti (375ml) | 15 | 29 |
| Pinot Grigio, Di Lenardo, IT | 15 | 48 |
| Chardonnay, Eschol, CA | 16 | 50 |
| Sauvignon Blanc, Allen Scott, NZ | 15 | 48 |
| Non-Alcoholic (SPARKLING) Chardonnay, Vinada | 19 | |
| ROSÉ | | |
| Wolffer Estate, NY | 15 | 50 |
| REDS | | |
| Malbec, Catena Lunlunta, AR | 15 | 50 |
| Pinot Noir, Pali Wine, CA | 16 | 50 |
| Cabernet Sauvignon, Hess, CA | 16 | 60 |

beer

- DRAFT (16 OZ)**
- Fireman Craft, IPA, New York10
- Stella Artois, Lager, Belgium10
- Michelob Ultra, Lager, Missouri10
- Brooklyn Brewery, Lager, New York10
- Rotating Seasonal Draft10
- BOTTLES**
- Non-Alcoholic Athletic Brewing, CT 9
- VonTrapp, Pilsner, Vermont10
- Budweiser, Lager, Missouri 8.5
- Heineken, Lager, Netherlands 9
- Corona, Lager, Mexico 9
- Doc's, Hard Cider, New York11

Please inform us of any allergies, and feel free to make special requests.

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