



## APPETIZERS

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

## SIDES

<b>Our Famous Noodle Kugel</b> add a piece to any dish \$5.95	9.95
<b>French Fries</b> Rosemary & Sage	12.00
<b>Home Fries</b>	6.95
<b>Sautéed Spinach</b>	7.95
<b>Fruit Bowl</b>	9.95
<b>Applewood Smoked Bacon</b>	8.95

## CAKES & COOKIES

<b>The Strawberry Blonde™ Cheesecake</b> Strawberries, Valrhona Fudge	13.95
<b>Allen Grubman's Chocolate Blackout Cake</b> Triple-Layered Valrhona Chocolate Cake & Chocolate Ganache Frosting	13.75
<b>Warm Apple Pie A La Mode</b> Vanilla Ice Cream	13.95
<b>Warm Blueberry Pie A La Mode</b> Vanilla Ice Cream	13.95
<b>Traditional Rugelach</b> Chocolate, Raspberry, Apple-Pineapple	10.00
<b>8-Inch Chocolate Chip Cookie</b>	8.50

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

## LUNCH

## ENTRÉE SALADS & BOWLS

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

## BURGERS\*

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

<b>Cheeseburger</b> Cheddar, Tomato, Lettuce, Pickle, Aioli	23.95	<b>Veggie Burger</b> Guacamole, Cheddar, Tomato, Pickle	22.95
<b>BBQ Burger</b> Bacon, Cheddar, Caramelized Onions	25.95	<b>Smashed French Dip Burger</b> Cheddar Cheese, Caramelized Onions, Horseradish Mayo, Jus <i>add...</i> Pastrami	25.95 8.00
<b>Bacon Cheeseburger Deluxe</b> Cheddar, Tomato, Lettuce, Pickle, Aioli	25.95		

## SANDWICHES & HOT DOG

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

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



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

<b>House Specialty Chicken Pot Pie</b> Puff Pastry Crust, Baked Daily In Limited Quantities (Please Excuse Us If We Sell Out)	28.95	<b>Fish and Chips</b> Tempura Battered Cod Fish, Tartar Sauce And Malted Vinegar	26.95
<b>Mexican Burrito Bowl</b> Chicken, Avocado, Peppers & Onions, Cotija Cheese, Black Beans, Spanish Rice, Crema, Pico De Gallo, Tortilla Chips with Jalapeños Garnish	25.95	<b>Pan Seared Teriyaki Salmon*</b> Mushrooms, Sautéed Spinach, Wontons	27.95
<b>Dry Aged NY Strip (8 oz., Sliced)</b> Field Greens Salad & Unlimited Fries!	34.00	<b>Spaghetti Marinara</b> Olive Oil, Garlic, Fresh Basil, Side of Parmesan Cheese	20.00
<b>Three Eggs Any Style</b> Home Fries, Choice of Challah Bread, Everything Bagel or Multigrain Bread <i>with</i> Applewood Smoked Bacon Housemade Italian Sausage Nova Smoked Salmon	17.95 21.95 21.95 26.95	<b>Spaghetti &amp; Meatball</b> Giant Home Made Meatball with Mozzarella Cheese, Marinara And Fresh Basil	24.00

## BREAKFAST ALL DAY

<b>The Omelette</b> Bacon, Cheddar Cheese, Fines Herbes, Home Fries, & Choice of Challah Bread, Everything Bagel or Multigrain Bread	22.95	<b>Old Fashioned Buttermilk Pancakes</b> Served with Maple Butter Syrup <i>Single</i> 15.00 <i>Double</i> 19.00 <i>add...</i> Fresh Strawberries Blueberries Nutella Fresh Banana	22.95 15.00 19.00 4.00 4.00 2.00 2.00
<b>Smoked Salmon Bagel</b> Everything Bagel, Cream Cheese, Tomato, Baby Arugula Salad, Cucumber, Capers	25.95	<b>Perfect Brioche French Toast</b> Fresh Strawberries, Blueberry Compote, Maple Syrup & Whipped Cream	23.95
<b>Pastrami Hash with Sunnyside Eggs</b> Available in Limited Quantities	25.95	<b>Waffle with Bacon &amp; Egg</b> Applewood Smoked Bacon, Fried Egg, Maple Syrup	22.95
<b>Home Run Breakfast</b> Pancake, Two Eggs Any Style, Sausage, Bacon, Home Fries, Maple Butter Syrup	27.95	<b>Chicken &amp; Waffles with Eggs</b> Fried Chicken Breast, Two Sunny-Side-Up Eggs & Maple Syrup	22.95
		<b>House Specialty French Royal Breakfast</b> Thick Cut Challah French Toast, Two Sunnyside Up Eggs, Home Fries, Fresh Fruit, Bacon, Maple Butter Syrup & Whipped Cream	25.95
		<b>Avocado Toast</b> Multigrain, Sunny Side Egg, Feta Cheese <i>add...</i> Nova Smoked Salmon	22.95 6.95

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.

# COCKTAILS

Bellini or Mimosa	14.00
Brooklyn Bloody Mary	16.00
<b>The Brooklyn Mule</b> Vodka, Blueberries, Lime, Ginger Beer, Fresh Mint (Virgin available...10)	16.00
<b>Spicy Margarita</b> Jalapeño Infused Tequila, Agave Nectar, Lime, Fresh Jalapeño, Salt	16.00
<b>Espresso Martini</b> Vodka, Espresso, Coffee Liquor, Hazelnut Dust	16.00
<b>Pineapple Mojito</b> Double Rum, Agave, Lime, Caramelized Pineapple, Mint	16.00
<b>Brooklyn Diner Old-Fashioned</b> Bourbon, Bergamot, Chocolate Bitters	16.00
<b>Hot Chocolate &amp; Bailey's</b>	15.00
<b>White Chocolate Martini</b> Vanilla Vodka, Godiva Chocolate, Cotton Candy	17.00



BROOKLYN MULE ... 16.00

PINEAPPLE MOJITO ... 16.00

# MOCKTAILS

<b>Lyre's Orange</b> Rhubarb, Elderflower	9.00
<b>Ghia</b> Yuzu, Rosemary, Gentian, Lime, Salt	10.00

# COFFEE & SOFT DRINKS

*The Original Egg Cream*  
Chocolate or Vanilla  
- 7.95 -

<b>Drip Coffee (Bottomless)</b> (Brooklyn Roasting Co.)	5.50
<b>Cold Brew Iced Coffee</b> (Brooklyn Roasting Co.)	6.50
<b>Espresso</b> (Brooklyn Roasting Co.)	4.95
<b>Cappuccino</b>	6.25
<b>Latte</b>	6.50
<b>Iced Latte</b> <i>add...</i> Hazelnut, Vanilla, Caramel, Chocolate, Matcha, Chai	6.50 1.50
<b>Hot Tea</b> Earl Grey, English Breakfast, Green Tea, Chamomile, Peppermint, Detox Lemon Ginger Mint	5.50
<b>Iced Tea</b> Black (Regular) or Hibiscus (Decaf)	5.50
<b>Fresh Orange Juice</b>	6.00   6.95
<b>Fresh Lemonade</b>	5.75
<b>Saratoga Sparkling Water</b>	4.50
<b>Saratoga Still Water</b>	4.50
<b>Root Beer Boylan</b>	5.95
<b>Fever Tree Ginger Beer</b>	5.50
<b>Fentiman's Rose Lemonade</b>	6.50
<b>Mexican Coca Cola</b>	6.50

## BEST MILKSHAKES IN TOWN!



### Classics

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



### Specials

The Phantom  
Cotton Candy  
Team USA  
- 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

\$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

## LUNCH WINE

WHITES	GLS	BTL
(Sparkling) Prosecco, Marsuret IT	15.00	45.00
Pinot Grigio, Di Lenardo, IT	15.00	45.00
Chardonnay, Eschol, CA	15.00	45.00
Sauvignon Blanc, A. Scott, NZ	15.00	45.00
ROSÉ		
Gueissard, Provence, FR	15.00	45.00
REDS		
Malbec, Vista Flores, AR	15.00	45.00
Pinot Noir, Jaggernaut, CA	15.00	45.00
Cabernet Sauvignon, Hess, CA	15.00	45.00

# BEER & CIDER

Brooklyn Brewery, Lager, NY	9.00
Ommegang, IPA, Neon Rainbow (16oz), NY	12.00
Stella Artois, Lager, Belgium	9.00
Budweiser, Lager, USA	7.95
Corona, Lager, Mexico	9.50
Miller Light, Pilsner, Maine	8.00
Athletic Brewing, Non-Alcoholic, CT	8.50
Doc's, Hard Cider, NY	10.00

### SEASONAL SPECIALTIES

THE ONLY  
HOT CHOCOLATE  
YOU'LL EVER NEED

6.50



# CAKES & COOKIES

<b>The Strawberry Blonde™ Cheesecake</b> Strawberries, Valrhona Fudge	13.95
<b>Allen Grubman's Chocolate Blackout Cake</b> Triple-Layered Valrhona Chocolate Cake & Chocolate Ganache Frosting	13.75
<b>Warm Apple Pie &amp; Vanilla Ice Cream</b>	13.95
<b>Warm Blueberry Pie &amp; Vanilla Ice Cream</b>	13.95
<b>Traditional Rugelach</b> Chocolate, Raspberry, Apple-Pineapple	10.00
<b>8-Inch Chocolate Chip Cookie</b>	8.50

# DONUTS

\$5

NUTELLA,  
STRAWBERRY  
or CREAM FILLING



BROOKLYN DINER T-SHIRT!  
\$19.95

BROOKLYN DINER MUG!  
\$15.00



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