



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
Our Famous Noodle Kugel add a piece to any dish \$5.95	9.95
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 \$7.00



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

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	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	19.00
Quinoa Salad, Romain, Hummus, Feta Cheese, Cashews	
add... Chicken Paillard	12.00
Grilled Salmon*	14.00
Grilled Shrimp	10.00
Avocado	7.00

Mexican Burrito Bowl	25.95
Chicken, Avocado, Peppers & Onions, Cotija Cheese, Black Beans, Spanish Rice, Crema, Pico De Gallo, Tortilla Chips with Jalapeños Garnish	

Chinese Salad	19.00
Green and Napa Cabbage, Romaine Lettuce, Carrots, Mango, Cashews, Red Onions, Wontons, Creamy Tahini With Ginger and Lemon Juice	
add... Chicken Paillard	12.00
Grilled Salmon*	14.00
Grilled Shrimp	10.00

ADD A CUP OF SOUP!
Chicken, Lentil or tomato
7.95

BURGERS *

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

Cheeseburger Cheddar, Tomato, Lettuce, Pickle, Aioli	23.95
BBQ Burger Bacon, Cheddar, Caramelized Onions	25.95
Bacon Cheeseburger Deluxe Cheddar, Tomato, Lettuce, Pickle, Aioli	25.95

Veggie Burger Guacamole, Cheddar, Tomato, Pickle	22.95
Smashed French Dip Burger Cheddar Cheese, Caramelized Onions, Horseradish Mayo, Jus	25.95
add... Pastrami	8.00

SANDWICHES, HOT DOG & WRAPS

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
Pastrami Reuben Sandwich Swiss Cheese, Housemade Juniper Sauerkraut, Russian Dressing, Coleslaw, Pickle, Toasted Rye Bread	28.95
Tuna Fish Salad Lettuce, Tomato, Coleslaw Choice of Toasted Challah or Multigrain Bread	22.95

Make It A Melt At No Extra Charge!

Patty Melt Rye Bread, Beef Patty, Swiss, Cheddar, Caramelized Onions, French Fries	23.95
---	-------

The Turkey Club Oven Roasted Turkey Breast, Bacon, Avocado, Cilantro Aioli, Lettuce, Tomato, Choice of Toasted Challah or Multigrain Bread	24.95
---	-------

Korean Spicy Fried Chicken Sandwich Crispy Fried Chicken, Kimchi Slaw, Gochujang Sauce, Served with Fries	22.95
--	-------

Korean Fried Chicken Wrap Crispy Fried Chicken, Kimchi Slaw, Gochujang Sauce, Served with Fries	22.95
Chicken Caesar Wrap Wrap Stuffed with Romaine Lettuce, Parmesan Cheese, Crispy Bacon, and Pulled Chicken	22.00

Grilled Cheese & Tomato Soup melted cheddar on toasted challah bread, served with a cup of homemade tomato soup & croutons	19.00
---	-------

Brooklyn Diner's Famous Hot Dog 15-Bite All-Beef Frankfurter! Homemade Juniper Sauerkraut, French Fries, Sweet Pickled Relish Salad, Düsseldorf Mustard	23.95
---	-------



TACOS

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

ENTRÉES

<i>House Specialty</i> Chicken Pot Pie Puff Pastry Crust, Baked Daily In Limited Quantities (Please Excuse Us If We Sell Out)	28.95
Pollo Al Pastor Pounded Chicken Breast, Al Pastor Spices, Spanish Rice, Black Beans, Sunny-Side-Up Egg, Sliced Avocado, Pico de Gallo	23.95
Mexican Burrito Bowl Chicken, Avocado, Peppers & Onions, Cotija Cheese, Black Beans, Spanish Rice, Crema, Pico De Gallo, Tortilla Chips with Jalapeños Garnish	25.95
Dry Aged NY Strip (8 oz., Sliced) Field Greens Salad & Unlimited Fries!	34.00

Fish and Chips Tempura Battered Cod Fish, Tartar Sauce And Malted Vinegar	26.95
Pan Seared Teriyaki Salmon* Mushrooms, Sautéed Spinach, Wontons	27.95
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
with Applewood Smoked Bacon	21.95
Housemade Italian Sausage	21.95
Nova Smoked Salmon	26.95

The Omelette Bacon, Cheddar Cheese, Fines Herbes, Home Fries, & Choice of Challah Bread, Everything Bagel or Multigrain Bread	22.95
--	-------

Smoked Salmon Bagel Everything Bagel, Cream Cheese, Tomato, Baby Arugula Salad, Cucumber, Capers	25.95
---	-------

Pastrami Hash with Sunnyside Eggs Peppers, Caramelized Onions, Potatoes, Pastrami Available in Limited Quantities	25.95
--	-------

Home Run Breakfast Pancake, Two Eggs Any Style, Sausage, Bacon, Home Fries, Maple Butter Syrup	27.95
---	-------



<i>Old Fashioned</i> Buttermilk Pancakes	<i>Single</i> 15.00 <i>Double</i> 19.00
Served with Maple Butter Syrup	
add... Fresh Strawberries	4.00
Blueberries	4.00
Nutella	2.00
Fresh Banana	2.00

Perfect Brioche French Toast Fresh Strawberries, Blueberry Compote, Maple Syrup & Whipped Cream	23.95
--	-------

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
--	-------

<i>House Specialty</i> 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: 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.

070926

COCKTAILS

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



MOCKTAILS

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

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

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 -

KNICKS

= 2 MINI SHAKES =

\$13.50

Once a Knick,
Always a Knick.



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

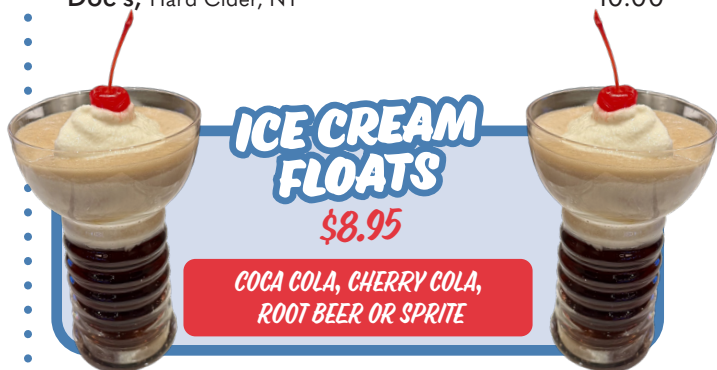
Gueissard, Provence, FR	15.00 45.00
-------------------------	---------------

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



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
Traditional Rugelach Chocolate, Raspberry, Apple-Pineapple	10.00
8-Inch Chocolate Chip Cookie	8.50

DONUTS

NUTELLA,
STRAWBERRY
or CREAM FILLING

\$5



BROOKLYN DINER T-SHIRT!
\$19.95

BROOKLYN DINER MUG!
\$15.00



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.