



APPETIZERS

- Our Famous Chicken Soup** 14.50
thick-sliced challah bread, dill
- Our Famous Matzo Ball Soup** 15.50
with Dill and Plenty of Chicken
- Hearty Vegetarian Split Pea Soup** 14.75
Split Peas, Carrots, Celery, Onions, Garlic,
Garnished with Fresh Spinach and Warm Pita

- Boneless Buffalo Chicken Wings** 16.00
Half Pound, Blue Cheese Sauce

- Our Famous Noodle Kugel** 9.95
add a piece to any dish \$5.95
- La Nonna Meatball** 13.50
one giant homemade meatball, mozzarella,
marinara sauce, fresh basil, served with grilled pita
- Pigs in a Blanket** 16.00
- Quinoa Salad** 11.75
Avocado, Cucumber, Currants, Cashews, Cilantro
- Caesar Salad** 17.00
Romaine Lettuce, Parmesan, Herb Croutons

- add... 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

- Our Famous Noodle Kugel** 9.95
add a piece to any dish \$5.95
- French Fries** 12.00
Rosemary & Sage
- 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
Strawberries, Valrhona Fudge
- Allen Grubman's Chocolate Blackout Cake** 13.75
Triple-Layered Valrhona Chocolate Cake
& Chocolate Ganache Frosting
- Warm Apple Pie A La Mode** 13.95
Vanilla Ice Cream
- Warm Blueberry Pie A La Mode** 13.95
Vanilla Ice Cream
- Traditional Rugelach** 10.00
Chocolate, Raspberry, Apple-Pineapple
- 8-Inch Chocolate Chip Cookie** 8.50

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

DINNER

ENTRÉES

- House Specialty Chicken Pot Pie** 28.95
Puff Pastry Crust, Baked Daily In Limited Quantities
(Please Excuse Us If We Sell Out)
- Mexican Burrito Bowl** 25.95
Chicken, Avocado, Peppers & Onions, Cotija Cheese,
Black Beans, Spanish Rice, Crema, Pico De Gallo,
Tortilla Chips with Jalapeños Garnish
- Dry Aged NY Strip (8 oz., Sliced)** 34.00
Field Greens Salad & Unlimited Fries!
- Fish and Chips** 26.95
Tempura Battered Cod Fish, Tartar Sauce And Malted Vinegar
- 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

BURGERS*

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

- 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, Jus
add... Pastrami 8.00

SANDWICHES & HOT DOG

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

- Our Hot Pastrami Sandwich** 27.95
Cole Slaw, Pickle, Toasted Rye Bread
- Pastrami Reuben Sandwich** 28.95
Swiss Cheese, Housemade Juniper Sauerkraut,
Russian Dressing, Coleslaw, Pickle, Toasted 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
Rye Bread, Beef Patty, 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
- 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
- Grilled Cheese & Tomato Soup** 19.00
melted cheddar on toasted challah bread,
served with a cup of homemade tomato soup & croutons
- Brooklyn Diner's Famous Hot Dog** 23.95
15-Bite All-Beef Frankfurter!
Homemade Juniper Sauerkraut, French Fries,
Sweet Pickled Relish Salad, Düsseldorf Mustard



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, Tortilla Chips

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, 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

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
Housemade 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** Single 15.00 Double 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** 23.95
Fresh Strawberries, Blueberry Compote,
Maple Syrup & Whipped Cream
- Waffle with Bacon & Egg** 22.95
Applewood Smoked Bacon, Fried Egg, Maple Syrup
- Chicken & Waffles with Eggs** 22.95
Fried Chicken Breast, Two Sunny-Side-Up Eggs & Maple Syrup
- House Specialty French Royal Breakfast** 25.95
Thick Cut Challah French Toast, Two Sunnyside Up Eggs, Home
Fries, Fresh Fruit, Bacon, Maple Butter Syrup & Whipped Cream
- Avocado Toast** 22.95
Multigrain, Sunny Side Egg, Feta Cheese
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.

COCKTAILS

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



BROOKLYN MULE ... 17.00

PINEAPPLE MOJITO ... 17.00

MOCKTAILS

Lyre's Orange Rhubarb, Elderflower	10.00
Ghia Yuzu, Rosemary, Gentian, Lime, Salt	11.00

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 (Brooklyn Roasting Co.)	4.95
Cappuccino	6.25
Latte	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
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

DINNER

WINE

WHITES	GLS	BTL
(Sparkling) Prosecco, Marsuret IT	16.00	50.00
Pinot Grigio, Di Lenardo, IT	16.00	50.00
Chardonnay, Eschol, CA	16.00	50.00
Sauvignon Blanc, A. Scott, NZ	16.00	50.00
ROSÉ		
Gueissard, Provence, FR	16.00	50.00
REDS		
Malbec, Vista Flores, AR	16.00	50.00
Pinot Noir, Jaggernaut, CA	16.00	50.00
Cabernet Sauvignon, Hess, CA	16.00	50.00

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

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

DONUTS

\$5
NUTELLA,
STRAWBERRY
or CREAM FILLING



BROOKLYN DINER T-SHIRT!
\$19.95

BROOKLYN DINER MUG!
\$15.00



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