



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

8.95

- Hummus Plate**
Roasted Pepper Aioli, Pita Bread, Cucumbers, Carrots

12.50

- 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...* Pulled Chicken

8.00
- 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** single 4.95 four 8.95
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

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

- 8-Inch Chocolate Chip Cookie**

8.50

- Kugel à la Crème**
Our Famouse Kugel Served with Berries
& Vanilla Cream Underneath

10.00

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

DINNER

ENTRÉES

- House Specialty* **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)**
Unlimited Fries!

34.00

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

- 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

ADD A CUP OF SOUP!
Chicken, Split Pea or Tomato
7.95

- Veggie Burger**
Guacamole, Cheddar, Tomato, Pickle

22.95

- Smashed French Dip Burger**
Cheddar Cheese, Caramelized Onions, Horseradish Mayo, Jus
add... Pastrami

25.95
8.00

SANDWICHES, HOT DOG & WRAPS

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

ADD A SINGLE KUGEL
TO ANY SANDWICH \$5.95

- 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 *Make It A Melt At No Extra Charge!*
Choice of Toasted Challah or Multigrain Bread

22.95

- 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

- Tuna Fish Wrap with Cheese**
Lettuce, Tomato, Coleslaw

22.95

- 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
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**
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**
Chicken, Avocado, Peppers & Onions, Cotija Cheese,
Black Beans, Spanish Rice, Crema, Pico De Gallo,
Tortilla Chips with Jalapeños Garnish

25.95

- Chinese Salad**
Green and Napa Cabbage, Romaine Lettuce, Carrots,
Mango, Heart Of Palm, Cashews, Red Onions, Wontons,
Creamy Tahini With Ginger and Lemon Juice
add... Pulled Chicken 8.00
Grilled Salmon* 14.00
Grilled Shrimp 10.00

BREAKFAST ALL DAY

- Three Eggs Any Style**
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**
Bacon, Cheddar Cheese, Fines Herbes, Home Fries,
& Choice of Challah Bread, Everything Bagel or Multigrain Bread

22.95

- Open-Faced Smoked Salmon Bagel**
Everything Bagel, Cream Cheese, Tomato,
Baby Arugula Salad, Cucumber, Capers, Lime Citrus Coleslaw

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



- Avocado Toast**
Multigrain, Sunny Side Egg, Feta Cheese
add... Nova Smoked Salmon 6.95

22.95

- 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**
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

- House Specialty* **French Royal Breakfast**
Thick Cut Challah French Toast, Two Sunnyside Up Eggs, Home
Fries, Fresh Fruit, Bacon, Maple Butter Syrup & Whipped Cream

25.95

- Turkish Çilbir**
Two Sunny Side Up Eggs Served Over House-Made Hummus
with Garlic Yogurt, Finished with Infused Roasted Red Pepper
and Sweet Paprika Oil, with Side of Warm Pita Bread

21.95

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



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 add... 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 -



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
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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



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
8-Inch Chocolate Chip Cookie	8.50
Kugel à la Crème Our Famouse Kugel Served with Berries & Vanilla Cream Underneath	10.00



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