



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!

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)

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

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
add... Pastrami

25.95
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 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

- 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

Guacamole, Cotija Cheese, Coleslaw,
Crema, Cilantro, Tortilla Chips &
Jalapeños Garnish

23.95
- Cod Fish Tacos

Guacamole, Coleslaw, Crema,
Tortilla Chips & Jalapeños

24.95
- Grilled Shrimp Taco

Spicy Creamy Avocado,
Guacamole, Slaw, Tortilla Chips

23.95

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

19.00
- 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... Chicken Paillard 12.00
Grilled Salmon* 14.00 | Grilled Shrimp 10.00

19.00

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

17.95
- 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



- Old Fashioned
Buttermilk Pancakes

Served with Maple Butter Syrup
Single 15.00 Double 19.00
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

- Avocado Toast

Multigrain, Sunny Side Egg, Feta Cheese
add... Nova Smoked Salmon 6.95

22.95

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.

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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 Liqueur, 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 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
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



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