



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

BREAKFAST

new yorker breakfast

28.95 – All Included

Freshly squeezed orange juice

Eggs any style

Your choice of:

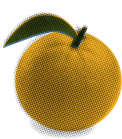
- applewood smoked bacon
- homemade italian sausage

Home Fries

Your choice of:

- challah bread
- everything bagel
- multigrain bread

Coffee or espresso or tea



freshly squeezed orange juice  
\$6.95

EGGS, BENEDICTS & OMELETTES\*

all served with home fries or salad  
avocado - 5.95

- Three Eggs Any Style .....17.95  
choice of challah bread, everything bagel or multigrain bread
- with applewood smoked bacon ..... 21.95  
housemade italian sausage ..... 21.95  
chicken sausage ..... 23.95  
nova smoked salmon..... 26.95

- Eggs Benedict
- with applewood smoked bacon ..... 23.95  
housemade italian sausage .... 23.95  
chicken sausage ..... 25.95  
nova smoked salmon ..... 25.95

- Florentine Eggs Benedict .....23.95  
english muffin with spinach and benedict sauce, served with a salad

- Avocado Toast.....22.95  
multigrain bread, sunnyside egg, feta cheese  
add nova smoked salmon.....6.95

served with challah bread, everything bagel or multigrain bread

- Vegetable Frittata Omelette ..... 23.95  
spinach, onions & mushrooms

- THE OMELETTE.....22.95  
bacon, cheddar cheese, fines herbes

- Egg White "Vernon Brown" Omelette .. 23.95  
mushrooms, feta cheese, spinach, tomatoes

BROOKLYN DINER CLASSICS\*

House Specialty

- Tony Bennett's Famous Thick-Cut Cinnamon, Raisin & Pecan French Toast..... 23.95  
fresh strawberries & all-natural vermont maple syrup

- Nova Scotia Smoked Salmon, Scrambled Eggs & Onions ..... 24.95  
home fries, choice of challah or everything bagel

- Pastrami Hash with Sunnyside Eggs .. ....25.95  
peppers, onions, potatoes, pastrami

House Specialty

- Smoked Salmon Bagel..... 25.95  
everything bagel, cream cheese, tomato, baby arugula, cucumber salad, capers

- Steak and Eggs ..... 34.00  
petite sliced filet mignon, fried eggs, home fries



House Specialty

- French Royale Breakfast ..... 25.95  
thick cut challah french toast, two sunnyside up eggs, home fries, fresh fruit, bacon, maple butter syrup, and whipped cream

home run breakfast

27.95 – All Included

Pancake, Whipped Cream, Maple Syrup, Eggs Any Style, Sausage, Bacon & Home Fries



yogurt breakfast

21.95 – All Included

Freshly squeezed orange juice

Bowl of Fage Yogurt

Fruit and nut granola

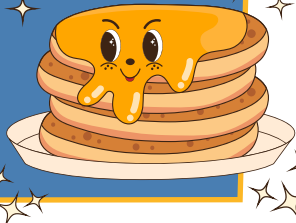
Fresh strawberries, blueberries & bananas

Coffee or espresso or tea

CHEF HENRY'S PANCAKE HOUSE

DOUBLE STACK CINNAMON BUN PANCAKES \$25.25  
maple butter syrup, whipped cream

DOUBLE STACK BANANA PECAN \$25.25  
maple butter syrup, whipped cream



PANCAKES & WAFFLES

served with all-natural, pure vermont maple syrup

- Old Fashioned Buttermilk Pancakes  
.....Single 15.00 Double 19.00  
add Fresh Strawberries .....4.00

- Baked Blueberry Pancake, orange zest  
..... Single 19.00 Double 23.00

- Fresh Strawberry Waffles  
.....Single 16.00 Double 22.00  
blueberry compote, maple butter syrup, whipped cream

- Nutella Chocolate Waffles  
.....Single 18.00 Double 22.00  
fresh banana, maple butter syrup, whipped cream

- Waffle with Bacon & Eggs..... 23.95  
slab bacon, fried egg, maple syrup

- Fruit & Nut Granola & Fage Yogurt ..... 14.95  
with fresh strawberries, blueberries & banana

- Steelcut Oatmeal.....12.95  
with fresh strawberries, blueberries & banana

HOMEMADE BISCUIT

HOMEMADE STRAWBERRY JAM AND BUTTER

\$6.00



BACK BY POPULAR DEMAND

WHOLE KERNAL CORN MUFFIN

MAINE BLUEBERRY MUFFIN

\$4.50



FOR THE BEST MILKSHAKES IN TOWN PLEASE TURN OVER!

@brooklyndinerus

Relax... You're in the hands of the Fireman Hospitality Group

Culinary Director: Brando DeOliveira | General Manager: Yusuf Zengin | Executive Chef: Henry Rivera

Please inform us of any allergies, and feel free to make special requests.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

STRAWS ARE AVAILABLE UPON REQUEST

# coffee & soft drinks

the original egg cream  
Chocolate or Vanilla  
- 7.95 -

Drip Coffee (Free Refill) (Brooklyn Roasting Co.)	4.95
Cold Brew Iced Coffee (Brooklyn Roasting Co.)	6.50
Espresso	4.95
Cappuccino	6.25
Latte	6.50
Iced Latte	6.50
Hazelnut, Vanilla, Caramel, or Chocolate	
Matcha Super Green, Chai	+1.50
Hot Tea	5.50
Earl Grey, English Breakfast, Green Tea, Chamomile, Peppermint, Detox Lemon Ginger Mint	
Iced Tea	5.50
Black (Regular) or Hibiscus (Decaf)	
Freshly Squeezed	
Orange Juice	6.00   6.95
Freshly Squeezed 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

## Fresh Pressed Juices \$9

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

# cocktails

Bellini or Mimosa	14
Brooklyn Bloody Mary	16
Brooklyn Diner Old-Fashioned	16
bourbon, bergamot, chocolate bitters	
Hot Apple Toddy	16

# mocktails

Lyre's Orange, Rhubarb, Elderflower	9
Ghia Yuzu, Rosemary, Gentian, Lime, Salt...	10

# best milkshakes in town



## CLASSICS

— 10.50 —

Vanilla, Chocolate, Oreo Cookies, Strawberry



## SPECIALS

— 12.95 —

Pistachio  
Cotton Candy  
The Phantom



Milkshake Combo \$13

Choose any two of our flavors

# 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 .....13.95  
vanilla ice cream

Traditional Rugelach .....10.00  
chocolate, raspberry, apple-pineapple

8-Inch Chocolate Chip Cookie .....8.50

Banana Bread Pudding À La Mode.... 11.95



Seasonal Specialty  
Hot Apple Cider & Cream

the only Hot Chocolate you'll ever need



## a message from Shelly...

**Brooklyn Diner USA:** The Finer Diner turns back the culinary clock to a slower, saner time when we all led simpler lives and had simpler tastes in everything. Especially food.

The idea here is to celebrate "American Ethnic" food. We're talking classic American dishes that have a distinctive ethnic personality -- be it Italian, Jewish, Spanish, Arabic, German, Irish, or any of the other ethnic groups that enrich the American melting pot. Food that isn't trendy or cutesy, isn't overrun with herbs and liqueurs whose names you can't pronounce. The kind of food that could make you feel good about the world simply by the way the house smelled while it was being prepared.

Brooklyn means melting pot. And so it was the logical place to start when we began our search for the ultimate "American Ethnic" recipes. We spent two years digging into Brooklyn's rich and diverse culinary history (even, on occasion, getting recipes from old-timers living in Brooklyn's nursing homes). Brooklyn, more than any major city (and Brooklyn, if it weren't a part of New York would be the fifth largest city in America), has resisted the homogenization that has rendered so many American cities indistinguishable. Brooklyn is still, well, Brooklyn. With all its heart, spirit, personality, and moxie. Could Barbra Streisand, Spike Lee, Woody Allen and the Dodgers come from anywhere else? Don't bet on it.

So, please enjoy yourself while you're here. And one more thing: don't be a stranger.

Sheldon M. Fireman

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