



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

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

SIDES

Applewood Smoked Bacon ..... 8.95

Housemade Italian Sausage.....8.95

Chicken Chorizo ..... 9.50

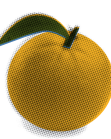
Home Fries .....6.95

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

DONUTS

\$5

Nutella,  
Strawberry  
or Cream Filling



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

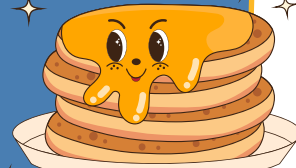
House Specialty

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

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

BACK BY POPULAR DEMAND

WHOLE KERNAL CORN MUFFIN

MAINE BLUEBERRY MUFFIN

\$4.50



HOMEMADE BISCUIT

HOMEMADE STRAWBERRY JAM  
AND BUTTER

\$6.00



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

best milkshakes in town

the original egg cream

Chocolate or Vanilla

- 7.95 -

Drip Coffee (Complementary Refill).....	4.95
(Brooklyn Roasting Co.)	
Cold Brew Iced Coffee .....	6.50
(Brooklyn Roasting Co.)	
Espresso.....	4.95
Cappuccino.....	6.25
Latte .....	6.50
Hot Tea .....	5.50
Earl Grey, English Breakfast, Green Tea, Chamomile, Peppermint	
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
Fever Tree Ginger Beer .....	5.50
Fentiman’s Rose Lemonade .....	6.50
Mexican Coca Cola .....	6.50
with real cane sugar	



DONUTS

\$5

Nutella,  
Strawberry  
or Cream Filling



cakes & cookies

The Strawberry Blonde™ Cheesecake .....	13.95
strawberries, valrhona fudge	
Allen Grubman’s Chocolate Blackout Cake .....	13.95
triple-layered valrhona chocolate cake & chocolate ganache frosting	
Warm Apple Pie .....	13.95
with vanilla ice cream	
Coconut Cream Cake .....	12.95
triple-layered vanilla chiffon cake, coconut cream & shaved coconut	
Traditional Rugelach .....	10.00
chocolate, raspberry, apple-pineapple	
8-Inch Chocolate Chip Cookie .....	8.50
Brownie Nut Sundae.....	12.95
vanilla ice cream, chocolate sauce, whipped cream	

New York Magazine:

“The house’s strawberry blonde cheesecake  
is worth a month on your treadmill.”



CLASSICS

— 10.50 —

- Vanilla
- Chocolate
- Oreo Cookies
- Strawberry

Milkshake  
Combo

\$12

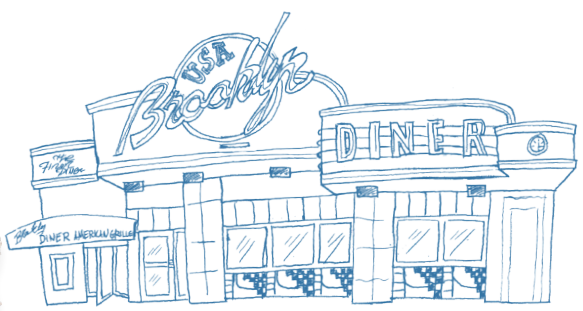
CHOOSE ANY TWO FLAVORS



Pressed  
Juices

\$8.75

- Daily Greens 2:
- apple, cucumber, celery, lemon,  
kale, parsley
- Probiotic Lemonade
- mango, turmeric



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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and feel free to make special requests.  
\*Consuming raw or undercooked meats,  
poultry, seafood, shellfish, eggs or unpasteurized milk  
may increase your risk of foodborne illness.