

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

**BRUNCH**

## BROOKLYN DINER BRUNCH CLASSICS



### new yorker breakfast

24.95 – All Included

Freshly squeezed orange juice

Three eggs any style

Your choice of:

- applewood smoked bacon
- housemade chicken sausage
- homemade Italian sausage
- nova smoked salmon +1.95
- pastrami smoked salmon +1.95

Crispy corn polenta  
& pomodoro sauce

Your choice of:

- bagel
- challah bread
- ezekiel whole grain toast

Coffee or espresso or tea

- Avocado Toast with Poached Eggs**.....18.95  
seeded sourdough, tomato, arugula salad  
with smoked salmon ..... 5.95  
pastrami smoked salmon ..... 5.95
- Eggs Benedict with**  
applewood smoked bacon.....19.95  
housemade chicken sausage ....19.95  
housemade Italian sausage .....19.95  
nova smoked salmon.....21.50  
pastrami smoked salmon .....21.50
- Crab Cake Eggs Benedict\*** .....24.50
- The Omelette\*** .....18.95  
bacon, tillamook cheddar, fine herbs
- Egg White "Vernon Brown Omelette"\***.....18.95  
oyster mushrooms, feta cheese,  
spinach, tomatoes

- Pastrami Hash with Two Fried Eggs\*** ..... 23.95  
crispy corn polenta, pomodoro sauce,  
english muffin
- Smoked Salmon, Scrambled Eggs  
& Caramelized Onions \***.....21.95  
crispy corn polenta, pomodoro sauce, choice of  
challah or ezeziel whole grain toast
- Steak & Eggs\*** ..... 26.95  
flat iron steak, 2 fried eggs, crispy corn polenta,  
pomodoro sauce, english muffin
- Chicken Pot Pie**..... 23.95  
herbed puff pastry crust, baked daily in limited  
quantities (please excuse us if we sell out)
- Mixed Berry Waffles** ..... 19.95  
fresh strawberries, blueberry sauce,  
whipped cream
- Nutella Waffles** ..... 19.95  
fresh banana, hazelnuts crumbles,  
whipped cream

## BURGERS & SANDWICHES

gluten-free bun available - 2.00



- Hamburger\***.....15.95  
tomato, lettuce, aioli, french fries
- Cheddar Cheeseburger\***.....16.95  
tomato, lettuce, aioli, french fries
- Bacon Cheddar Cheeseburger Deluxe\***.... 17.95  
tomato, lettuce, aioli, french fries
- Old-Fashioned Double Patty Burger\***..... 17.95  
velveeta cheese, bacon, tomato, lettuce,  
aioli, french fries

- Crab Cake Club with Applewood Smoked  
Bacon & Tartar Sauce**..... 23.95  
lettuce, tomato, french fries
- Our Hot Pastrami Sandwich** ..... 19.95  
cole slaw, pickle, on seeded sourdough
- Pastrami Reuben Sandwich**..... 22.95  
cole slaw, pickle, on seeded sourdough
- Chicken Burger** ..... 19.95  
bacon, lettuce, tomato, garlic aioli, french fries
- NEW! Beyond Meat Veggie Burger** .....15.95  
tomato, lettuce, aioli, french fries  
(add cheddar cheese at no extra charge!)

## BROOKLYN DINER'S FAMOUS HOT DOGS

- 15-Bite All-Beef Frankfurter**.....21.95  
housemade juniper sauerkraut, french fries

- Classic Chili Hot Dog** ..... 23.95  
all the fixings, french fries

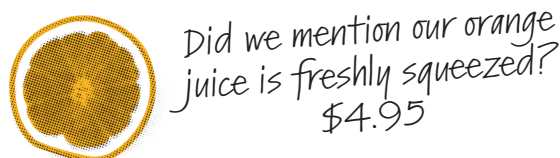
"The Brooklyn Diner Hot Dog is GREAT. An excellent and snappy all-beef hot dog from a secret source, weighs almost a pound..." - The New York Times



## ENTRÉE SALADS

- ★ **The Perfect Plate\***.....18.95  
quinoa salad, little gem salad, hummus,  
marinated feta cheese  
with chicken paillard ..... 4.95  
blackened salmon ..... 7.95  
one crab cake..... 6.95  
two crab cakes ..... 9.95

- Cobb Salad\*** ..... 23.95  
chicken, bacon, avocado, blue cheese,  
tomato, little gem lettuce, deviled egg,  
avocado ranch dressing
- Chinese Chicken Salad** .....21.95  
purple cabbage, almonds, snow peas, oranges,  
pickled ginger, edamame, peppers, carrots,  
crispy wontons, sesame seeds, cilantro



Flip for more items! →

New York Magazine:  
"Best Burger In New York"  
- Gael Greene

## APPETIZERS

- Our Famous Chicken Soup**..... 11.50  
egg noodles, carrots, celery,  
thick-sliced challah
- Matzo Ball Soup** ..... 13.50  
pulled chicken, carrots, celery
- Split Pea Soup Loaded  
with Frankfurters** ..... 10.50
- A Bowl of Chili** ..... 13.00  
cheddar, sour cream, red onion
- Little Gem Caesar\***..... 9.95  
toasted walnuts, caesar dressing  
(anchovies available upon request)
- Quinoa Salad**.....9.00  
avocado, edamame, red pepper,  
fresno chili
- Avocado with Arugula & Little Gem  
Lettuce, Oranges** .....10.25
- Hummus Plate** ..... 10.50  
cucumbers, heirloom carrots, pita
- Pigs in a Blanket, made  
with Frankfurter** ..... 11.50

## SIDES

- Our Famous Noodle Kugel**..... 7.95
- French Fries** ..... 7.95  
rosemary & thyme
- Spinach, Garlic & Olive Oil**..... 7.95

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

Culinary Director: Brando DeOliveira | Managing Director: Justin MacCarthy O'Hea | Executive Chef: Mario Arnero

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## CAKES & COOKIES

**The Strawberry Blonde™ Cheesecake**..... 12.95  
strawberries, valrhona fudge

**Our Classic New York Cheesecake**..... 11.95

**Allen Grubman's  
Chocolate Blackout Cake**..... 11.95  
triple-layered valrhona chocolate cake &  
chocolate ganache frosting

**Triple-Layered Coconut Cake**..... 11.95

**4 Traditional Rugelach**..... 10.00  
chocolate, apricot, apple-pineapple, raspberry

**Six-Inch Chocolate Chip Cookie**..... 5.95

**Six-Inch Pecan Chocolate Chip Cookie**..... 5.95

*New York Magazine:*

*"The house's strawberry blonde cheesecake  
is worth a month on your treadmill."*

## EGG CREAM, ICE CREAM & MILKSHAKES

**Egg Cream** (Chocolate or Vanilla) ..... 7.95

**Hot Fudge Sundae** ..... 12.95  
vanilla or chocolate ice cream,  
valrhona fudge, candied walnuts, cherries

**Fountain Soda Float**..... 9.95  
choice of soda & chocolate or vanilla ice cream

**The Chocolatier Milkshake** ..... 11.95  
chocolate ice cream, chocolate fudge,  
chocolate chips

**The Sweet & Twisted Milkshake** ..... 11.95  
vanilla ice cream, chocolate chips

**Classic Milkshake**..... 10.95  
chocolate, vanilla or black & white  
(make it a malt at no extra charge!)

## Specialty cocktails

**The Clover Club\***..... 13.50  
gin, lemon juice, chambord, simple syrup,  
egg white

**Chocolate Pudding Pie Martini**..... 13.50  
dorda chocolate liquer, horchata liquer,  
vanilla vodka

**Brooklyn Cosmo** ..... 13.50  
absolut grapefruit, triple sec, cranberry juice

**Black Cherry Sling**..... 13.50  
four roses bourbon, black cherry soda, lime,  
simple syrup

**Coney Island Iced Tea** ..... 13.50  
vodka, rum, gin, tequila, triple sec, coke,  
fresh-squeezed lemonade

**Caribbean**..... 13.50  
malibu, absolut vanilla, pineapple juice,  
fresh-squeezed lime

**Sangria**..... 11.00  
strawberries, oranges, peach schnapps

**Irish Coffee**..... 10.00

## beer

### DRAFT

**IPA Fireman Craft** New York..... 8.50

**Pilsner** Coney Island, NY..... 8.50

**Miller Lite** Milwaukee, WI..... 8.50

**Lager** Brooklyn, NY..... 8.50

**Stella Artois** Belgium..... 8.50

**Ayinger Wheat** Germany..... 8.50

### BOTTLES

**Budweiser** ..... 8.00

**Alltech Kentucky Bourbon Ale** ..... 8.00

**Corona**..... 8.00

**Beck's** ..... 8.00

**Ballast Point Double IPA**..... 8.00

**Docs Hard Cider**..... 8.00

**Heineken Zero** Non-Alcoholic..... 8.00

## beverages

**Freshly Squeezed  
Orange Juice**..... 4.95

**Coffee**..... 3.95

**Espresso**..... 3.95

**Americano**..... 3.95

**Macchiato**..... 3.95

**Cappuccino**..... 4.95

**Latte**..... 4.95

**Tea**..... 4.95  
Earl Grey (regular or decaf)  
English Breakfast  
Green Tea  
Chamomile  
Peppermint  
White Petal

**Pellegrino Water** ..... 4.50

**Fiji Water** ..... 4.50

## wine

WHITES	GLS	BTL
<b>Pinot Grigio</b> ..... 10.00 Stella 2014, Umbria, Italy	10.00	35.00
<b>Sauvignon Blanc</b> ..... 12.00 The Infamous Goose 2016, Marlborough, New Zealand	12.00	43.00
<b>Chardonnay</b> ..... 12.00 Jacob's Creek, South Australia	12.00	43.00
ROSÉ		
<b>Côtes De Provence</b> ..... 9.00 Saleya, France	9.00	32.00
REDS		
<b>Malbec</b> ..... 10.00 Tilia 2013, Mendoza, Argentina	10.00	35.00
<b>Cabernet Sauvignon</b> ..... 13.00 Austerity 2014, Paso Robles, California	13.00	48.00
<b>Pinot Noir</b> ..... 13.00 Jacob's Creek, South Australia	13.00	48.00

We do not offer a kids menu.  
Split entrees are not available.

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 foodborne illness.

   @brooklyndinerus