



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

**BRUNCH**

## BROOKLYN DINER BRUNCH CLASSICS



### new yorker breakfast

25.95 – 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

*New York Magazine:  
"Best Burger in New York"  
- Gael Greene*

**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.....20.50  
housemade chicken sausage...20.50  
housemade Italian sausage .....20.50  
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 ezekiel 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\***.....18.95  
tomato, lettuce, aioli, french fries

**Cheddar Cheeseburger\***.....19.50  
tomato, lettuce, aioli, french fries

**Bacon Cheddar Cheeseburger Deluxe\***...20.95  
tomato, lettuce, aioli, french fries

**Old-Fashioned Double Patty Burger\***.....21.95  
velveeta cheese, bacon, crispy shallots, 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** ..... 17.95  
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

**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! →

## APPETIZERS

**Our Famous Chicken Soup**..... 11.50  
egg noodles, carrots,  
thick-sliced challah

**Matzo Ball Soup** ..... 13.50  
pulled chicken, carrots, celery

**Split Pea Soup Loaded  
with Frankfurters** ..... 10.50

**Little Gem Caesar\***..... 9.95  
toasted walnuts, caesar dressing  
(anchovies available upon request)

**Quinoa Salad** .....9.00  
avocado, edamame, red pepper,  
fresno chili

**Avocado Salad with Arugula & Little  
Gem Lettuce, oranges**.....10.25

**Hummus Plate** ..... 10.50  
cucumbers, heirloom carrots, pita

**Housemade Guacamole  
& Chips** ..... 10.50

## 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: Henry Rivera | General Manager: Alexis Reyes (welcome home!)

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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

**King Kong Banana Split** ..... 10.95

**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

**Brooklyn Bellini** ..... 13.50  
prosecco, peach purée, simple syrup

**Rhubarb Gimlet** ..... 13.50  
vodka, rhubarb, lime

**Kentucky Mule** ..... 13.50  
bourbon, ginger syrup, ginger ale

**Rosarita Margarita** ..... 13.50  
tequila, creme de cassis, lime, wild berries

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

## beer

### DRAFT

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

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

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

**Budweiser St Louis, MO** ..... 8.50

### BOTTLES

**Ithaca IPA** ..... 8.00

**Lefte Blonde** ..... 8.00

**Amstel Light** ..... 8.00

**Heineken**..... 8.00

**Samuel Adams Seasonal** ..... 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  
English Breakfast  
Green Tea  
Chamomile

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

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

## wine

### WHITES

GLS

BTL

**Pinot Grigio** ..... 10.00 35.00  
Stella 2014, Umbria, Italy

**Sauvignon Blanc** ..... 12.00 43.00  
The Infamous Goose 2016,  
Marlborough, New Zealand

**Chardonnay**..... 10.00 35.00  
Jacob's Creek, South Australia

### ROSÉ

**Cotes De Provence**..... 10.50 39.00  
Saleya, France

### REDS

**Malbec** ..... 10.00 35.00  
Tilia 2013, Mendoza, Argentina

**Cabernet Sauvignon** ..... 13.00 48.00  
Austerity 2014, Paso Robles, California

**Pinot Noir** ..... 12.00 44.00  
J Vineyards, California

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

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