



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

LUNCH

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

Jumbo Lump Crab & Avocado Salad* 24.95
quinoa, little gem lettuce, lemon vinaigrette

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

**Housemade Guacamole
& Chips** 10.95

**Pigs in a Blanket, made
with Frankfurter** 11.50

Buffalo Chicken Wings 14.00
blue cheese dressing

BURGERS, SANDWICHES & TACO

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

Fish Tacos (Three) 21.95
cod fish, pico de gallo, crema,
guacamole & chips

add a cup of chicken soup
or split pea soup to any dish
4.95

Tuna Fish Salad on Challah 18.95
lettuce, tomato, cole slaw
(make it a melt at no extra charge!)

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!)

Grilled Cheese 18.95
bacon, avocado, parmesan-crust cheddar
bread, french fries

Brooklyn Steak Sandwich* 20.95
sauteed peppers & onions, provolone cheese,
frizzled onions, french fries

Turkey Reuben 19.95
with swiss cheese, guacamole,
alfalfa sprouts, aioli

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

SIDES

Our Famous Noodle Kugel 7.95
add a piece to any dish \$5.95

French Fries 7.95
rosemary & thyme

Spinach, Garlic & Olive Oil 7.95

Butter Mashed Potatoes 7.95



"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

PASTRAMI

our pastrami is cured for 7 days, and smoked with white hickory for 4 hours

Our Hot Pastrami Sandwich 19.95
cole slaw, pickle, on seeded sourdough

Pastrami Hash with Two Fried Eggs* 23.95

Pastrami Reuben Sandwich 22.95
cole slaw, pickle, on seeded sourdough

Pastrami Mac n' Cheese 21.95

BROOKLYN DINER'S FAMOUS HOT DOGS

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

Mac n' Cheese with Frankfurter 22.95
bread crumbs

Classic Chili Hot Dog, french fries 23.95

ENTRÉES

Chicken Pot Pie 23.95
puff pastry crust, baked daily in limited
quantities (please excuse us if we sell out)

Pan Seared Salmon* 24.95
sautéed peppers, avocado-mint purée

Spaghetti & Housemade Meatballs 19.95

Chicken Burrito 19.95
crema, pico de gallo, guacamole, cheddar cheese,
saffron rice, black beans, flour tortilla

Eggplant Parmigiana 20.95

Flat Iron Steak 25.95
with oyster mushrooms, brown butter
& butter mashed potato

Rigatoni Pasta alla Vodka 21.95
with breadcrumbs

Three-Cheese Chicken Parmesan 19.95
spaghetti pomodoro

The Thanksgiving Plate 25.95
roasted turkey, noodle kugel, butter mashed
potato, sautéed spinach & homemade
cranberry sauce

Pollo Cubano (Cuban Chicken) 19.95
saffron rice, caramelized onions, cilantro sauce

Flip for more items! →

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

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LUNCH

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DRAFT	BOTTLES
IPA Fireman Craft New York.....8.50	Budweiser 8.00
Pilsner Coney Island, NY8.50	Alltech Kentucky Bourbon Ale 8.00
Miller Lite Milwaukee, WI8.50	Corona..... 8.00
Lager Brooklyn, NY.....8.50	Beck's 8.00
Stella Artois Belgium8.50	Ballast Point Double IPA..... 8.00
Ayinger Wheat Germany8.50	Docs Hard Cider..... 8.00
	Heineken Zero Non-Alcoholic..... 8.00

wine

WHITES	GLS	BTL
Pinot Grigio10.00		35.00
Stella 2014, Umbria, Italy		
Sauvignon Blanc12.00		43.00
The Infamous Goose 2016, Marlborough, New Zealand		
Chardonnay.....12.00		43.00
Jacob's Creek, South Australia		
ROSÉ		
Côtes De Provence.....9.00		32.00
Saleya, France		
REDS		
Malbec10.00		35.00
Tilia 2013, Mendoza, Argentina		
Cabernet Sauvignon13.00		48.00
Austerity 2014, Paso Robles, California		
Pinot Noir13.00		48.00
Jacob's Creek, South Australia		

specialty cocktails

The Clover Club* 13.50 gin, lemon juice, chambord, simple syrup, egg white	Coney Island Iced Tea 13.50 vodka, rum, gin, tequila, triple sec, coke, fresh-squeezed lemonade
Chocolate Pudding Pie Martini 13.50 dorda chocolate liquer, horchata liquer, vanilla vodka	Caribbean 13.50 malibu, absolut vanilla, pineapple juice, fresh-squeezed lime
Brooklyn Cosmo 13.50 absolut grapefruit, triple sec, cranberry juice	Sangria 11.00 strawberries, oranges, peach schnapps
Black Cherry Sling 13.50 four roses bourbon, black cherry soda, lime, simple syrup	Irish Coffee 10.00

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 Water4.50
Fiji Water4.50



Brooklyn Diner t-shirts now on sale!

CAKES & COOKIES

The Strawberry Blonde™ Cheesecake 12.95 strawberries, valrhona fudge	Triple-Layered Coconut Cake11.95
Our Classic New York Cheesecake 11.95	4 Traditional Rugelach10.00 chocolate, apricot, apple-pineapple, raspberry
Allen Grubman's Chocolate Blackout Cake 11.95 triple-layered valrhona chocolate cake & chocolate ganache frosting	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	The Chocolatier Milkshake11.95 chocolate ice cream, chocolate fudge, chocolate chips
Hot Fudge Sundae 12.95 vanilla or chocolate ice cream, valrhona fudge, candied walnuts, cherries	The Sweet & Twisted Milkshake11.95 vanilla ice cream, chocolate chips
Fountain Soda Float 9.95 choice of soda & chocolate or vanilla ice cream	Classic Milkshake10.95 chocolate, vanilla or black & white (make it a malt at no extra charge!)

@brooklyndinerus

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.

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