



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

DINNER

ENTRÉES

Chicken Pot Pie 25.95 puff pastry crust, baked daily in limited quantities (please excuse us if we sell out)	Pollo Cubano (Cuban Chicken) 21.95 saffron rice, caramelized onions, cilantro sauce
Beef Lasagna 23.95	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 bacon breadcrumbs	Romanian Tenderloin Steak 34.95 with oyster mushrooms, brown butter & butter mashed potato
Pan Seared Salmon* 24.95 sautéed peppers, avocado-mint purée	The Thanksgiving Plate 25.95 roasted turkey, noodle kugel, butter mashed potato, sautéed spinach & homemade cranberry sauce
Fish of the Day – your server will tell you! ..MP	
Three-Cheese Chicken Parmigiana with Rigatoni Pomodoro 24.95	

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
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 (To Share) 10.50
Pigs in a Blanket, made with Frankfurter 11.50

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

— BURGERS, SANDWICHES & TACO —

gluten-free bun available - 2.00

Hamburger* 18.95 tomato, lettuce, aioli, french fries	Grilled Fish of the Day Sandwich 25.95 with sriracha mayo, pickles & little gem salad
Cheddar Cheeseburger* 19.50 tomato, lettuce, aioli, french fries	Fish Tacos (Three) 22.95 cod fish, pico de gallo, crema, guacamole & chips
Bacon Cheddar Cheeseburger Deluxe* ... 20.95 tomato, lettuce, aioli, french fries	Chicken Burger 19.95 bacon, lettuce, tomato, garlic aioli, french fries
Old-Fashioned Double Patty Burger* 21.95 velveeta cheese, bacon, crispy shallots, tomato, lettuce, aioli, french fries	NEW! Beyond Meat Veggie Burger 18.95 tomato, lettuce, aioli, french fries (add cheddar cheese at no extra charge!)
Crab Cake Club with Applewood Smoked Bacon & Tartar Sauce 24.95 lettuce, tomato, french fries	Brooklyn Steak Sandwich* 20.95 sauteed peppers & onions, provolone cheese, frizzled onions, french fries

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

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 bacon bread crumbs
Classic Chili Hot Dog , french fries..... 23.95	

ENTRÉE SALADS

The Perfect Plate 19.95 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 pastrami smoked salmon..... 5.95	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	Grilled Salmon Nicoise Salad* 25.95 tomato, roasted peppers, hard boiled egg, edamame, heirloom carrots, sherry vinaigrette
	Jumbo Lump Crab & Avocado Salad 24.95 quinoa, little gem lettuce, lemon vinaigrette

Flip for more items!

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*

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

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DINNER

Specialty cocktails

The Clover Club* 13.50 gin, lemon juice, chambord, simple syrup, egg white	Kentucky Mule 13.50 bourbon, ginger syrup, ginger ale
Brooklyn Bellini 13.50 prosecco, peach purée, simple syrup	Rosarita Margarita 13.50 tequila, creme de cassis, lime, wild berries
Rhubarb Gimlet 13.50 vodka, rhubarb, lime	Irish Coffee 10.00

Our Rosarita Margarita brings a sweet, refreshing twist on a classic cocktail



beer

DRAFT	BOTTLES
IPA Fireman Craft New York.....8.50	Ithaca IPA 8.00
Lager Brooklyn, NY.....8.50	Lefte Blonde 8.00
Stella Artois Belgium8.50	Amstel Light 8.00
Budweiser St Louis, MO8.50	Heineken 8.00
	Samuel Adams Seasonal 8.00

CAKES & COOKIES

The Strawberry Blonde™ Cheesecake 12.95 strawberries, valrhona fudge	Triple-Layered Coconut Cake11.95
Our Classic New York Cheesecake11.95	4 Traditional Rugelach10.00 chocolate, apricot, apple-pineapple, raspberry
Allen Grubman's Chocolate Blackout Cake11.95 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 Sweet & Twisted Milkshake11.95 vanilla ice cream, chocolate chips
Hot Fudge Sundae 12.95 vanilla or chocolate ice cream, valrhona fudge, candied walnuts, cherries	Classic Milkshake10.95 chocolate, vanilla or black & white (make it a malt at no extra charge!)
King Kong Banana Split10.95	
The Chocolatier Milkshake 11.95 chocolate ice cream, chocolate fudge, chocolate chips	

wine

WHITES	GLS	BTL
Pinot Grigio10.00 Stella 2014, Umbria, Italy		35.00
Sauvignon Blanc12.00 The Infamous Goose 2016, Marlborough, New Zealand		43.00
Chardonnay10.00 Jacob's Creek, South Australia		35.00
ROSÉ		
Cotes De Provence10.50 Saleya, France		39.00
REDS		
Malbec10.00 Tilia 2013, Mendoza, Argentina		35.00
Cabernet Sauvignon13.00 Austerity 2014, Paso Robles, California		48.00
Pinot Noir12.00 J Vineyards, California		44.00

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 Water4.50
Fiji Water4.50



Brooklyn Diner t-shirts now on sale!

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.

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