



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  
pastrami smoked salmon ..... 5.95

- Grilled Salmon Nicoise Salad\*** ..... 25.95  
tomato, roasted peppers, hard boiled egg,  
edamame, heirloom carrots, sherry vinaigrette

- 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

*gluten-free bread available  
at no extra charge*

## 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  
caesar-walnut dressing  
(anchovies available upon request)

- Quinoa Salad  
with Toasted Walnuts** ..... 9.00

- Avocado with Arugula & Little Gem  
Lettuce, Oranges** ..... 10.25

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

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

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

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

## BURGERS, SANDWICHES & TACO

- 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

- Grilled Fish of the Day Sandwich** ..... 25.95  
with tartar sauce, pickles & little gem salad

- Fish Tacos (Three)** ..... 22.95  
cod fish, pico de gallo, crema,  
guacamole & chips

- 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

- Veggie Burger** ..... 16.95  
guacamole, tillamook cheddar cheese,  
tomato, lettuce, aioli, french fries

- Grilled Cheese** ..... 18.95  
with bacon & avocado, french fries

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

- Turkey Open Faced Sandwich** ..... 20.95  
with avocado & butter mashed potato

*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

## SIDES

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

- French Fries** ..... 7.95

- 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*

## 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

## ENTRÉES

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

- Fish of the Day** – your server will tell you! ..MP

- Beef Lasagna** ..... 23.95

- Chicken Burrito** ..... 19.95  
crema, pico de gallo, guacamole,  
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

- Fried Chicken & Waffles**, maple syrup .... 22.95

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

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

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

*Flip for more items!*

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

# beer

DRAFT	BOTTLES
IPA Fireman Craft New York.....8.50	Ithaca IPA ..... 8.00
Lager Brooklyn, NY.....8.50	Leffe Blonde ..... 8.00
Stella Artois Belgium .....8.50	Amstel Light ..... 8.00
Budweiser St Louis, MO .....8.50	Heineken..... 8.00
	Samuel Adams Seasonal ..... 8.00

# specialty cocktails

<b>The Clover Club*</b> ..... 13.50 gin, lemon juice, chambord, simple syrup, egg white	<b>Kentucky Mule</b> ..... 13.50 bourbon, ginger syrup, ginger ale
<b>Brooklyn Bellini</b> ..... 13.50 prosecco, peach purée, simple syrup	<b>Rosarita Margarita</b> ..... 13.50 tequila, creme de cassis, lime, wild berries
<b>Rhubarb Gimlet</b> ..... 13.50 vodka, rhubarb, lime	<b>Irish Coffee</b> .....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
English Breakfast
Green Tea
Chamomile
Pellegrino Water .....4.50
Fiji Water .....4.50

# wine

WHITES	GLS	BTL
<b>Pinot Grigio</b> .....10.00		35.00
Stella 2014, Umbria, Italy		
<b>Sauvignon Blanc</b> .....12.00		43.00
The Infamous Goose 2016, Marlborough, New Zealand		
<b>Chardonnay</b> .....10.00		35.00
Jacob's Creek, South Australia		
ROSÉ		
<b>Cotes De Provence</b> .....10.50		39.00
Saleya, France		
REDS		
<b>Malbec</b> .....10.00		35.00
Tilia 2013, Mendoza, Argentina		
<b>Cabernet Sauvignon</b> .....13.00		48.00
Austerity 2014, Paso Robles, California		
<b>Pinot Noir</b> .....12.00		44.00
J Vineyards, California		

# CAKES & COOKIES

<b>The Strawberry Blonde™ Cheesecake</b> ..... 12.95 strawberries, valrhona fudge	<b>Triple-Layered Coconut Cake</b> .....11.95
<b>Our Classic New York Cheesecake</b> .....11.95	<b>4 Traditional Rugelach</b> .....10.00 chocolate, apricot, apple-pineapple, raspberry
<b>Allen Grubman's Chocolate Blackout Cake</b> .....11.95 triple-layered valrhona chocolate cake & chocolate ganache frosting	<b>Six-Inch Chocolate Chip Cookie</b> ..... 5.95
	<b>Six-Inch Pecan Chocolate Chip Cookie</b> ..... 5.95

New York Magazine:  
"The house's strawberry blonde cheesecake is worth a month on your treadmill."

# EGG CREAM, ICE CREAM & MILKSHAKES

<b>Egg Cream</b> (Chocolate or Vanilla) .....7.95	<b>The Sweet &amp; Twisted Milkshake</b> .....11.95 vanilla ice cream, chocolate chips
<b>Hot Fudge Sundae</b> .....12.95 vanilla or chocolate ice cream, valrhona fudge, candied walnuts, cherries	<b>Classic Milkshake</b> .....10.95 chocolate, vanilla or black & white (make it a malt at no extra charge!)
<b>King Kong Banana Split</b> .....10.95	
<b>The Chocolatier Milkshake</b> .....11.95 chocolate ice cream, chocolate fudge, chocolate chips	



Brooklyn Diner t-shirts now on sale!

Instagram Twitter Facebook @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: Henry Rivera | General Manager: Alexis Reyes (welcome home!)