



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

DINNER

ENTRÉES

Chicken Pot Pie 24.95 puff pastry crust, baked daily in limited quantities (please excuse us if we sell out)	Pan Seared Salmon* 25.95 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	The Thanksgiving Plate 25.95 roasted turkey, noodle kugel, butter mashed potato, sautéed spinach & homemade cranberry sauce
Three-Cheese Chicken Parmesan 21.95 spaghetti pomodoro	
Pollo Cubano (Cuban Chicken) 20.95 saffron rice, caramelized onions, cilantro sauce	

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	Crab Cake Club with Applewood Smoked Bacon & Tartar Sauce 23.95 lettuce, tomato, french fries
Cheddar Cheeseburger* 16.95 tomato, lettuce, aioli, french fries	Fish Tacos (Three) 21.95 cod fish, pico de gallo, crema, guacamole & chips
Bacon Cheddar Cheeseburger Deluxe* 18.95 tomato, lettuce, aioli, french fries	Grilled Cheese 18.95 bacon, avocado, parmesan-crusting challah bread, french fries
Old-Fashioned Double Patty Burger* 18.95 velveeta cheese, bacon, tomato, lettuce, aioli, french fries	Brooklyn Steak Sandwich* 20.95 sauteed peppers & onions, provolone cheese, frizzled onions, french fries
NEW! Beyond Meat Veggie Burger 16.95 tomato, lettuce, aioli, french fries (add cheddar cheese at no extra charge!)	Turkey Reuben 19.95 with swiss cheese, guacamole, alfalfa sprouts, aioli
Chicken Burger 19.95 bacon, lettuce, tomato, garlic aioli, french fries	

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

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

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

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	

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	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	Cobb Salad* 23.95 chicken, bacon, avocado, blue cheese, tomato, little gem lettuce, deviled egg, avocado ranch dressing



"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.

Flip for more items! →

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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DINNER

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 liqueur, horchata liqueur, 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

beer

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

CAKES & COOKIES

The Strawberry Blonde™ Cheesecake 12.95 strawberries, valrhona fudge	Triple-Layered Coconut Cake 11.95
Our Classic New York Cheesecake 11.95	4 Traditional Rugelach 10.00 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 Milkshake 11.95 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 Milkshake 11.95 vanilla ice cream, chocolate chips
Fountain Soda Float 9.95 choice of soda & chocolate or vanilla ice cream	Classic Milkshake 10.95 chocolate, vanilla or black & white (make it a malt at no extra charge!)

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 12.00	43.00	
Jacob's Creek, South Australia		
ROSÉ		
Côtes De Provence 9.00	32.00	
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 13.00	48.00	
Jacob's Creek, South Australia		

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



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.

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

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