



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

BREAKFAST

**WELCOME BACK,
WE'VE MISSED YOU!**

**MASKS MUST BE WORN,
EXCEPT WHEN SEATED
AT A TABLE**
THANK YOU FOR YOUR COOPERATION

new yorker breakfast

26.95 – All Included

Freshly squeezed orange juice

Three eggs any style

Your choice of:

- applewood smoked bacon
- Brooklyn DINER 57** chicken sausage
- homemade Italian sausage
- pastrami hash 4.95
- nova smoked salmon 4.95

Crispy corn polenta
& pomodoro sauce

Your choice of:

- challah bread
- everything bagel
- croissant 4.95

Coffee or espresso or tea

yogurt breakfast

19.95 – All Included

Freshly squeezed orange juice

Bowl of Fage Yogurt

Fruit and nut granola

Fresh strawberries, blueberries
& bananas

Coffee or espresso or tea



freshly squeezed
orange juice
\$4.95

EGGS, BENEDICTS & OMELETTES*

all served with crispy corn polenta
toasted croissant - 4.⁹⁵ | avocado - 3.⁹⁵

Three Eggs Any Style 15.95
choice of challah bread or everything bagel
with applewood smoked bacon 20.95
Brooklyn DINER 57 chicken sausage . 20.95
homemade Italian sausage 20.95
nova smoked salmon..... 21.95

Eggs Benedict on a Toasted Croissant
with applewood smoked bacon 21.95
Brooklyn DINER 57 chicken sausage . 21.95
homemade Italian sausage 21.95
nova smoked salmon.....22.95

Avocado Toast with Poached Eggs &
Feta Cheese 18.95
with nova smoked salmon.....5.95

served with challah bread or everything bagel

Vegetable Frittata Omelette 19.95

THE OMELETTE..... 18.95
bacon, tillamook cheddar cheese, fines herbes

Egg White "Vernon Brown" Omelette ... 18.95
oyster mushrooms, feta cheese, spinach, tomatoes

BROOKLYN DINER CLASSICS*

House Specialty

Tony Bennett's Famous Thick-Cut Cinnamon,
Raisin & Pecan French Toast..... 21.95
fresh strawberries & all-natural vermont maple syrup

Nova Scotia Smoked Salmon,
Scrambled Eggs & Onions 21.95
crispy corn polenta, choice of challah or
everything bagel

House Specialty

Pastrami Hash with Two Fried Eggs23.95

Huevos Rancheros 20.95
grilled tortilla, eggs, chorizo, housemade italian
sausage, pico de gallo

PANCAKES & WAFFLES

served with all-natural, pure vermont maple syrup

Old Fashioned Buttermilk Pancakes 18.95

Old Fashioned Buttermilk Pancakes Topped
with Fresh Strawberries 19.95

Maine Blueberry Buttermilk Pancakes ... 19.95
candied orange zest

Fresh Strawberry Waffles 19.95
whipped cream

Nutella Chocolate Hazelnut Waffles 19.95
fresh banana, hazelnuts crumbles,
whipped cream

Fruit & Nut Granola & Fage Yogurt 14.95
with fresh strawberries, blueberries & banana

BAGEL TOWER SANDWICHES*

Smoked Salmon Bagel..... 21.95
everything bagel, cream cheese, tomato, bibb
lettuce, cucumber salad

Bacon, Egg & Cheese Bagel 19.75
everything bagel, tillamook cheddar cheese,
spicy mayo, crispy corn polenta

Egg & Cheese Bagel 18.95
everything bagel, tillamook cheddar cheese,
spicy mayo, crispy corn polenta

SIDES

We serve nitrate-free
applewood smoked bacon

Applewood Smoked Bacon 7.95

Brooklyn DINER 57 Chicken Sausage 7.95

Housemade Italian Sausage..... 7.95

Crispy Corn Polenta5.95
pomodoro sauce

To view this menu
on your phone,
scan the code
to the right



@brooklyndinerus



**FOR THE BEST MILKSHAKES IN TOWN
PLEASE TURN OVER!**

Relax... You're in the hands of the Fireman Hospitality Group

07/06/20

Culinary Director: Brando DeOliveira | Managing Director: Justin MacCarthy O'Hea | Executive Chef: Henry Rivera | General Manager: Alexis Reyes (welcome home!)

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 food-borne illness.



best milkshakes in town

— 12.00 —

Vanilla Milkshake

Chocolate Fudge Milkshake

Oreo Cookie & Vanilla Milkshake



the real original egg cream

Chocolate or Vanilla
7.95

cakes & cookies

The Strawberry Blonde™ Cheesecake..... 12.95

strawberries, valrhona fudge

Our Classic New York Cheesecake..11.95

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

Allen Grubman's Chocolate Blackout Cake..... 12.75

triple-layered valrhona chocolate cake & chocolate ganache frosting

Triple-Layered Coconut Cake11.95

Traditional Rugelach10.00

chocolate, raspberry, apple-pineapple

Six-Inch Chocolate Chip Cookie 6.95

Six-Inch Pecan Chocolate Chip Cookie..... 6.95

beverages

Freshly Squeezed Orange Juice.....4.95 | 6.95

Coffee 3.95

Espresso..... 3.95

Cappuccino..... 4.95

Latte 4.95

Tea 4.95
Earl Grey, English Breakfast, Green Tea, Chamomile

Pellegrino Water (500ml)..... 4.50

Fiji Water (500ml) 4.50

Boylan Soda 4.75
Black Cherry, Root Beer

Mexican Coca Cola 5.75

with real cane sugar

a message from Shelly...



Brooklyn Diner t-shirts now on sale!

Brooklyn Diner USA: The Finer Diner turns back the culinary clock to a slower, saner time when we all led simpler lives and had simpler tastes in everything. Especially food.

The idea here is to celebrate "American Ethnic" food. We're talking classic American dishes that have a distinctive ethnic personality -- be it Italian, Jewish, Spanish, Arabic, German, Irish, or any of the other ethnic groups that enrich the American melting pot. Food that isn't trendy or cutesy, isn't overrun with herbs and liqueurs whose names you can't pronounce. The kind of food that could make you feel good about the world simply by the way the house smelled while it was being prepared.

Brooklyn means melting pot. And so it was the logical place to start when we began our search for the ultimate "American Ethnic" recipes. We spent two years digging into Brooklyn's rich and diverse culinary history (even, on occasion, getting recipes from old-timers living in Brooklyn's nursing homes).

Brooklyn, more than any major city (and Brooklyn, if it weren't a part of New York would be the fifth largest city in America), has resisted the homogenization that has rendered so many American cities indistinguishable. Brooklyn is still, well, Brooklyn. With all its heart, spirit, personality, and moxie. Could Barbra Streisand, Spike Lee, Woody Allen and the Dodgers come from anywhere else? Don't bet on it.

So, please enjoy yourself while you're here. And one more thing: don't be a stranger.

Sheldon M. Fireman



We do not offer a kids menu. Split entrees are not available.

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