

APPETIZERS

House Specialty!

- Our Famous Chicken Soup 10.95
egg noodles, carrots, celery, thick-sliced challah
- Matzo Ball Soup, pulled chicken, carrots, celery 13.00

- Split Pea Soup Loaded with *Brooklyn Diner* Frankfurters 9.95
- Kale Caesar* 9.95
ricotta salata (anchovies available upon request)
- Arugula & Avocado Salad little gem lettuce, oranges 9.95
- A Bowl of Chili 13.00
shredded cheddar, sour cream, red onions, pita
- (Vegan) Hummus Plate, cucumbers, heirloom carrots, pita 9.95
- Pigs in a Blanket, made with *Brooklyn Diner* frankfurter 10.95
- Housemade Meatballs 8.95
- Buffalo Chicken Wings, blue cheese dressing 13.95

BURGERS*

New York Magazine: **“BEST BURGER IN NEW YORK”** - Gael Greene

- Brooklyn Diner* Hamburger tomato, lettuce, aioli, french fries 17.95
- Cheeseburger 18.95
tillamook cheddar, tomato, lettuce, aioli, french fries
- Bacon Cheeseburger Deluxe 20.95
bacon, tillamook cheddar, tomato, lettuce, aioli, french fries
- Old-Fashioned Brooklyn Burger 21.95
double patty, velveeta cheese, bacon, crispy shallots, tomato, lettuce, aioli, french fries
- Lamb Burger 20.95
olive tapenade, feta, yogurt sauce, french fries
- Veggie Burger 18.95
guacamole, tillamook cheddar, tomato, lettuce, aioli, french fries



FISH BURGER & TACO

- Blackened Salmon Burger* 23.95
guacamole, lettuce, tomatoes, tartar sauce, french fries, small side salad
- Fish Tacos 21.95
3 tacos, battered cod fish, pico de gallo, crema, chips & guacamole

ENTRÉE SALADS

*** The Perfect Plate ***

hummus, feta, quinoa, avocado & walnut salad

- Arugula & Avocado Salad
- Kale Caesar Salad*
ricotta salata (anchovies available upon request)

- Chicken Paillard 23.95
- Blackened Salmon* 25.95

- Chinese Chicken Salad 21.95
purple cabbage, almonds, snow peas, oranges, pickled ginger, edamame, peppers, carrots, crispy wontons, sesame seeds, cilantro
- Cobb Salad* 23.95
chicken, bacon, avocado, blue cheese, tomato, little gem lettuce, deviled egg, avocado ranch dressing

SANDWICHES

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

- Our Hot Pastrami on Rye cuban slaw, pickle 19.95
- Pastrami Reuben cuban slaw, pickle 22.95
- Brooklyn Diner* Turkey Reuben 22.95
swiss cheese, guacamole, alfalfa sprouts, aioli

gluten-free bread available at no extra charge

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.

@brooklyndinerus

ENTRÉES

- House Specialty!** Chicken Pot Pie 25.95
puff pastry crust, baked daily in limited quantities (please excuse us if we sell out)
- Spaghetti & Housemade Meatballs 21.95
- Pollo Cubano (Cuban Chicken) 21.95
saffron rice, caramelized onions, cilantro sauce
- Fried Chicken & Waffles 22.95
maple syrup
- Chicken Burrito 20.95
crema, pico de gallo, guacamole, saffron rice, black beans, flour tortilla
- Pastrami Mac n' Cheese 20.95
cheddar, provolone, mozzarella
- Three-Cheese Chicken Parmigiana 24.95
spaghetti pomodoro
- Thanksgiving-Every-Day Turkey Plate 25.95
roasted in-house daily, mashed sweet potatoes, pan roasted broccolini, gravy, our famous noodle kugel
- Brooklyn Diner* "Dodger" Pot Roast 25.95
(known as "stracotto" in bay ridge) mashed sweet potatoes, pan roasted broccolini, our famous noodle kugel
- Eggplant Parmigiana 20.95
little gem lettuce salad
- Salmon Teriyaki* 25.95
vegetable stir fry
- Pastrami Hash with Two Fried Eggs* 23.95
sautéed potatoes, onions, peppers
- Steak Frites 25.95
flat iron steak, french fries, arugula salad

HOT DOGS

- 15-Bite *Brooklyn Diner* All-Beef Frankfurter 21.95
housemade juniper sauerkraut, french fries
- Classic Chili Hot Dog all the fixings, french fries 23.95

The New York Times:

“THE BROOKLYN DINER HOT DOG IS GREAT. AN EXCELLENT AND SNAPPY ALL-BEEF HOT DOG FROM A SECRET SOURCE, WEIGHS ALMOST A POUND...”



Sides

- Our Famous Noodle Kugel 7.95
- French Fries 7.95
- Sautéed Spinach 7.95
- Mashed Sweet Potatoes 7.95
- Pan Roasted Broccolini 7.95
housemade bread crumbs
- Housemade Meatballs 8.95



NOODLE KUGEL
THE ONLY PLACE TO GET IT LIKE MOM USED TO MAKE
add a piece to any dish - 5.95



BROOKLYN DINER T-SHIRTS NOW ON SALE!

NEW SMOOTHIES!

Flip for more items!

It's like goin' home...



...where everybody's welcome

Dinner

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



Cakes & Cookies

all cakes served with whipped cream

New York Magazine:

“THE HOUSE'S STRAWBERRY BLONDE CHEESECAKE IS WORTH A MONTH ON YOUR TREADMILL.”

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

Ice Cream

Hot Fudge Sundae vanilla or chocolate ice cream, valrhona fudge, candied walnuts, cherries	12.95
★ Noodle Kugel Sundae vanilla or chocolate ice cream, valrhona fudge, candied walnuts, cherries, our famous noodle kugel	13.95
Egg Cream chocolate or vanilla	7.95
Boylan's Root Beer Float chocolate or vanilla	10.95
Fountain Soda Float choice of soda & chocolate or vanilla ice cream	9.95



Smoothies & Milkshakes



NEW! Brooklyn Bulldozer Smoothie almond milk, banana, peanut butter, honey, cocoa powder	8.95
NEW! Very Berry Smoothie mixed berries, apple cider, maple syrup, cinnamon	8.95
The Chocolatier Milkshake chocolate ice cream, hot fudge, chocolate chips	11.95
The Sweet & Twisted Milkshake vanilla ice cream, pretzel, chocolate chips	11.95
Classic Milkshake chocolate, vanilla or black & white (make it a malt at no extra charge!)	10.95

BEVERAGES

Orange Juice freshly squeezed	4.95/6.95	NEW! Hot Chocolate	5.50
Cranberry Juice	3.95/4.95	Earl Grey	4.95
Coffee	3.95	English Breakfast	4.95
Espresso	3.95	Green Tea	4.95
Americano	3.95	Chamomile	4.95
Macchiato	3.95	Boylan's Bottled Soda	4.75
Cappuccino	4.95	black cherry, orange, root beer	
Latte	4.95	Pellegrino Water	4.50
		Fiji Water	4.50

SPECIALTY COCKTAILS

House Specialty! The Clover Club* gin, lemon juice, chambord, simple syrup, egg white	13.50
Brooklyn Bellini prosecco, peach purée, simple syrup	13.50
Watermelon Cooler vodka, watermelon puree, lime juice, grenadine, ginger beer	13.50
Tommy's Margarita tequila, lime juice, agave nectar, passion-fruit puree	13.50
Dark & Stormy dark rum, lime juice, ginger beer	13.50

WINES

	GLS	BTL
Whites		
Pinot Grigio Stella 2014, Umbria, Italy	10.00	35.00
Sauvignon Blanc The Infamous Goose 2016, Marlborough, New Zealand	12.00	43.00
Chardonnay Jacob's Creek, South Australia	10.00	35.00
Rose'		
Cotes De Provence Saleya, France	10.50	39.00
Reds		
Malbec Tilia 2013, Mendoza, Argentina	10.00	35.00
Cabernet Sauvignon Austerity 2014, Paso Robles, California	13.00	48.00
Pinot Noir Reserve Jacob's Creek, South Australia	10.00	45.00
Bubbles		
Prosecco Zardetto, Italy	10.00	45.00

DRAFT BEERS

IPA Fireman Craft New York	8.50
Lager Brooklyn, NY	8.50
Stella Artois Belgium	8.50
Shock Top Begian White St Louis, MO	8.50

BOTTLED BEERS

Ithaca IPA	8.00
Lefte Blonde	8.00
Amstel Light	8.00
Heineken	8.00
Samuel Adams Seasonal	8.00

*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