



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

DINNER

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

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

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*

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

ENTRÉES

- Chicken Pot Pie** 25.95
puff pastry crust, baked daily in limited quantities (please excuse us if we sell out)
- Beef Lasagna** 23.95
- Eggplant Parmigiana** 20.95
- Rigatoni Pasta alla Vodka** 21.95
with bacon breadcrumbs
- Fried Chicken & Waffles**, maple syrup 22.95
- Pan Seared Salmon*** 24.95
sautéed peppers, avocado-mint purée
- Fish of the Day** – your server will tell you! ..MP
- Three-Cheese Chicken Parmigiana with Rigatoni Pomodoro** 24.95
- Pollo Cubano (Cuban Chicken)** 21.95
saffron rice, caramelized onions, cilantro sauce
- Chicken Burrito** 19.95
crema, pico de gallo, guacamole, saffron rice, black beans, flour tortilla
- Flat Iron Steak** 25.95
with french fries & arugula salad
- Romanian Tenderloin Steak** 34.95
with oyster mushrooms, brown butter & butter mashed potato
- The Thanksgiving Plate** 25.95
roasted turkey, noodle kugel, butter mashed potato, sautéed spinach & homemade cranberry sauce

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** 24.95
lettuce, tomato, french fries
- Grilled Fish of the Day Sandwich** 25.95
with tartar sauce, pickles & little gem salad
- Shrimp & Lump Crab Roll** 25.95
with avocado, french fries
- Fish Tacos (Three)** 22.95
cod fish, pico de gallo, crema, guacamole & chips
- Chicken Burger BLT** 19.95
garlic aioli, french fries
- Veggie Burger** 18.95
guacamole, tillamook cheddar cheese, tomato, lettuce, aioli, french fries
- Brooklyn Steak Sandwich*** 20.95
sauteed peppers & onions, provolone cheese, french fries

gluten-free bread available at no extra charge

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
- Classic Chili Hot Dog**, french fries 23.95
- Mac n' Cheese with Frankfurter** 22.95
bacon bread crumbs

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

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: 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



wine

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

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 Belgium 8.50	Amstel Light 8.00
Blue Point Toasted Ale New York, NY 8.50	Heineken 8.00
	Samuel Adams Seasonal 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."

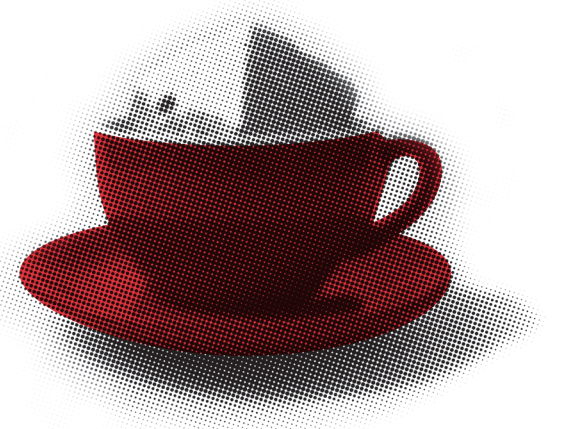
EGG CREAM, ICE CREAM & MILKSHAKES

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

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
Hot Chocolate 5.50 with housemade marshmallow, valrhona chocolate
Tea 4.95 Earl Grey English Breakfast Green Tea Chamomile
Pellegrino Water 4.50
Fiji Water 4.50

A MUST-HAVE: our Belgian hot chocolate topped with an oversized housemade marshmallow.



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.

Instagram Twitter Facebook @brooklyndinerus

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