

It's like gain' home...



...where everybody's welcome

breakfast



Freshly Squeezed Orange Juice

4.95 / 6.95

Brooklyn Diner Classics

Tony Bennett's Famous Housemade

Chocolate-Walnut Babka French Toast* 19.95

served with fresh strawberries & all-natural maple syrup

The Mixed Marriage of Irving & Gina* 19.95

two eggs baked in challah toast, housemade italian sausage, marinara sauce, peppers, onions, crispy corn polenta homefries, pomodoro sauce

Pastrami Hash with Two Fried Eggs* 22.95

crispy corn polenta homefries, pomodoro sauce, english muffin

Classic Eggs Benedict* 19.95

canadian bacon, hollandaise sauce, english muffin

Our Famous Noodle Kugel Breakfast 15.95

with Sour Cream or Greek Yogurt

strawberries, blueberries, walnuts, honey

Hand-Chopped Smoked Salmon, 20.95

Caramelized Onions & Scrambled Eggs*

crispy corn polenta homefries, pomodoro sauce, challah, rye, or whole grain toast

Smoked Salmon Bagel Tower Sandwich* 17.95

everything or regular bagel, cream cheese, bibb lettuce, cucumber, tomato

EGGS & OMELETTES*



all eggs come with challah or whole grain toast



Three Eggs Any Style 15.95

crispy corn polenta homefries, pomodoro sauce with applewood smoked bacon, canadian bacon, chicken sausage, or housemade italian sausage

The Fine Omelette bacon, tillamook cheddar, fine herbs 17.95

Three Cheese Omelette provolone, mozzarella, parmesan 16.95

Egg White "Vernon Brown" Omelette 17.95

spinach, tomatoes, oyster mushrooms, feta cheese

Pastrami Hash Frittata 19.95

our housemade pastrami is smoked with white hickory for 4 hours

Huevos Rancheros 19.95

grilled tortilla, fried eggs, chorizo, housemade italian sausage, pico de gallo, crema, crispy corn polenta homefries, pomodoro sauce



BENEDICTS*

Classic Eggs Benedict 19.95

canadian bacon, hollandaise sauce, english muffin

Sausage Eggs Benedict 19.95

housemade italian sausage, hollandaise sauce, english muffin

Smoked Salmon Eggs Benedict hollandaise sauce, english muffin 19.95

Hot Chocolate!



\$5.50

Our all-natural eggs are from Sauder's Farm in Lancaster, Pennsylvania*

egg whites available at no extra charge



The Continental Breakfast

13.95

a small orange juice
bagel, english muffin, challah, or whole grain toast
also with...cream cheese, peanut butter & strawberry jam
also with...coffee, espresso or tea

The Muffin in a Mug Breakfast

17.95

a small orange juice
our housemade blueberry corn muffin
also with...hardboiled egg, bacon, & fruit
also with...coffee, espresso or tea

The Perfect Yogurt Breakfast

19.95

a small orange juice
poached egg, chobani zero-fat yogurt, strawberries & blueberries, walnuts, shaved almonds, sunflower seeds, ezeziel whole grain toast
also with...coffee, espresso or tea

New Yorker Breakfast

25.95

a small orange juice
Eggs Any Style with...
bacon, housemade italian sausage, or chicken sausage
also with...bagel, challah, or whole grain toast
also with...crispy corn polenta homefries & pomodoro dipping sauce
also with...coffee, espresso or tea
add...french toast or pancake 5.00

WAFFLES & PANCAKES

served with freshly whipped cream & all-natural, pure maple syrup

Belgian Waffles blueberry sauce, strawberries 18.95

Old Fashioned Buttermilk Pancakes pecan butter (by request) 17.95

Old Fashioned Buttermilk Pancakes Topped with Fresh Strawberries 18.95

Maine Blueberry Buttermilk Pancakes candied orange zest 18.95

Chocolate Peanut Butter Cup Pancakes 18.95

Alexis' Healthiest

Blueberry Whole Wheat Pancakes

topped with blueberry compote 18.95

CEREALS

McCann's Steel Cut Oatmeal 11.95

fresh strawberries & bananas, all-natural maple syrup

Granola fresh strawberries, bananas, dried fruit 12.95

We proudly serve applewood smoked, nitrate-free bacon

Sides & Toast

Applewood Smoked Bacon 7.95

Housemade Italian Sausage 7.95
pomodoro sauce

Canadian Bacon 7.95

Brooklyn Diner Chicken Sausage 7.95

Muffin in a Mug! 5.95
warm housemade blueberry-corn muffin, whipped cinnamon cream cheese, blueberry sauce

Everything Bagel 5.95
with Cream Cheese, Peanut Butter & Strawberry Jam
(regular bagel available)

Gluten-Free Bread 6.95

with Cream Cheese, Peanut Butter & Strawberry Jam

English Muffin 5.95

with Cream Cheese, Peanut Butter & Strawberry Jam

Crispy Corn Polenta Homefries 5.95
pomodoro sauce

Fruit Plate 7.95

Famous Noodle Kugel 7.95
(full order)

Flip for more items!



BROOKLYN DINER T-SHIRTS NOW ON SALE!

We do not offer a kids menu. Shared plates will incur a \$5 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.

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

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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.

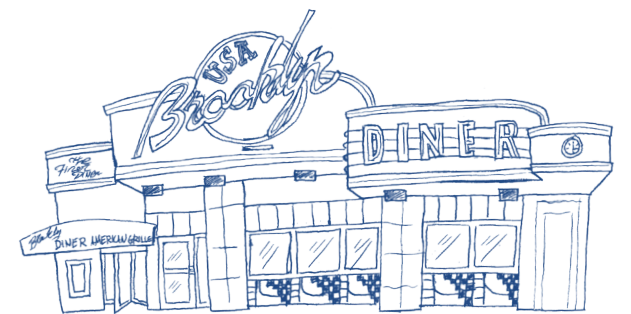
The idea here is to celebrate "American Ethnic" food. We're talking classic American dishes that have a distinctive ethnic personality - be it Italian, Jewish, Spanish, Arabic, German, Irish, or any of the other ethnic groups that enrich the American melting pot. Food that isn't trendy or cutesy, isn't 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

Milkshakes



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 <i>(make it a malt at no extra charge!)</i>	10.95

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

BEVERAGES

Orange Juice freshly squeezed	4.95/6.95
Cranberry Juice	3.95/4.95
Coffee	3.95
Espresso	3.95
Americano	3.95
Macchiato	3.95
Cappuccino	4.95
Latte	4.95
NEW! Hot Chocolate	5.50
Earl Grey	4.95
English Breakfast	4.95
Green Tea	4.95
Chamomile	4.95
Boylan's Bottled Soda	4.75



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