

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

**DINNER**

## ENTRÉES

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

## APPETIZERS

<b>Our Famous Chicken Soup</b> ..... 11.50 egg noodles, carrots, celery, thick-sliced challah
<b>Matzo Ball Soup</b> ..... 13.50 pulled chicken, carrots, celery
<b>Split Pea Soup Loaded with Frankfurters</b> ..... 10.50
<b>Little Gem Caesar*</b> ..... 9.95 caesar-walnut dressing (anchovies available upon request)
<b>Quinoa Salad with Toasted Walnuts</b> ..... 9.00
<b>Avocado with Arugula &amp; Little Gem Lettuce, Oranges</b> ..10.25
<b>Hummus Plate</b> ..... 10.50 cucumbers, heirloom carrots, pita
<b>Housemade Guacamole &amp; Chips (To Share)</b> ..... 10.50
<b>Pigs in a Blanket, made with Frankfurter</b> ..... 11.50

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

## BURGERS, SANDWICHES & TACO

<b>Hamburger*</b> ..... 18.95 tomato, lettuce, aioli, french fries	<b>Grilled Fish of the Day Sandwich</b> ..... 25.95 with tartar sauce, pickles & little gem salad
<b>Cheddar Cheeseburger*</b> ..... 19.50 tomato, lettuce, aioli, french fries	<b>Fish Tacos (Three)</b> ..... 22.95 cod fish, pico de gallo, crema, guacamole & chips
<b>Bacon Cheddar Cheeseburger Deluxe*</b> ... 20.95 tomato, lettuce, aioli, french fries	<b>Chicken Burger BLT</b> ..... 19.95 garlic aioli, french fries
<b>Old-Fashioned Double Patty Burger*</b> ..... 21.95 velveeta cheese, bacon, crispy shallots, tomato, lettuce, aioli, french fries	<b>Veggie Burger</b> ..... 18.95 guacamole, tillamook cheddar cheese, tomato, lettuce, aioli, french fries
<b>Crab Cake Club with Applewood Smoked Bacon &amp; Tartar Sauce</b> ..... 24.95 lettuce, tomato, french fries	<b>Brooklyn Steak Sandwich*</b> ..... 20.95 sauteed peppers & onions, provolone cheese, french fries

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

*gluten-free bread available  
at no extra charge*

## SIDES

<b>Our Famous Noodle Kugel</b> ..... 7.95 add a piece to any dish \$5.95
<b>French Fries</b> ..... 7.95
<b>Spinach, Garlic &amp; Olive Oil</b> ..... 7.95
<b>Butter Mashed Potatoes</b> ..... 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*

## PASTRAMI

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

<b>Our Hot Pastrami Sandwich</b> ..... 19.95 cole slaw, pickle, on seeded sourdough	<b>Pastrami Hash with Two Fried Eggs*</b> ..... 23.95
<b>Pastrami Reuben Sandwich</b> ..... 22.95 cole slaw, pickle, on seeded sourdough	<b>Pastrami Mac n' Cheese</b> ..... 21.95

## BROOKLYN DINER'S FAMOUS HOT DOGS

<b>15-Bite All-Beef Frankfurter</b> ..... 21.95 housemade juniper sauerkraut, french fries	<b>Mac n' Cheese with Frankfurter</b> ..... 22.95 bacon bread crumbs
<b>Classic Chili Hot Dog</b> , french fries..... 23.95	

## ENTRÉE SALADS

<b>The Perfect Plate</b> ..... 19.95 quinoa salad, little gem salad, hummus, marinated feta cheese <b>with</b> chicken paillard ..... 4.95 blackened salmon ..... 7.95 one crab cake..... 6.95 two crab cakes ..... 9.95 pastrami smoked salmon ..... 5.95	<b>Cobb Salad*</b> ..... 23.95 chicken, bacon, avocado, blue cheese, tomato, little gem lettuce, deviled egg, avocado ranch dressing
<b>Chinese Chicken Salad</b> ..... 21.95 purple cabbage, almonds, snow peas, oranges, pickled ginger, edamame, peppers, carrots, crispy wontons, sesame seeds, cilantro	<b>Grilled Salmon Nicoise Salad*</b> ..... 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

<b>The Clover Club*</b> ..... 13.50 gin, lemon juice, chambord, simple syrup, egg white	<b>Kentucky Mule</b> ..... 13.50 bourbon, ginger syrup, ginger ale
<b>Brooklyn Bellini</b> ..... 13.50 prosecco, peach purée, simple syrup	<b>Rosarita Margarita</b> ..... 13.50 tequila, creme de cassis, lime, wild berries
<b>Rhubarb Gimlet</b> ..... 13.50 vodka, rhubarb, lime	<b>Irish Coffee</b> ..... 10.00

*Our Rosarita Margarita brings a sweet, refreshing twist on a classic cocktail*



## beer

<b>DRAFT</b>	<b>BOTTLES</b>
<b>IPA Fireman Craft</b> New York.....8.50	<b>Ithaca IPA</b> ..... 8.00
<b>Lager</b> Brooklyn, NY.....8.50	<b>Lefte Blonde</b> ..... 8.00
<b>Stella Artois</b> Belgium .....8.50	<b>Amstel Light</b> ..... 8.00
<b>Blue Point Toasted Ale</b> New York, NY .....8.50	<b>Heineken</b> ..... 8.00
	<b>Samuel Adams Seasonal</b> ..... 8.00

## CAKES & COOKIES

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

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

## EGG CREAM, ICE CREAM & MILKSHAKES

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

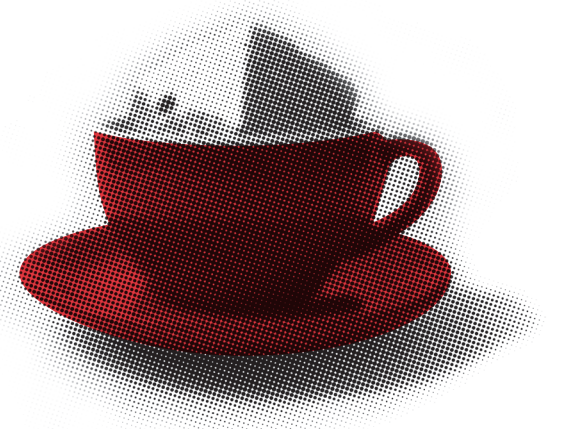
## wine

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

## beverages

<b>Freshly Squeezed Orange Juice</b> ..... 4.95
<b>Coffee</b> ..... 3.95
<b>Espresso</b> ..... 3.95
<b>Americano</b> ..... 3.95
<b>Macchiato</b> ..... 3.95
<b>Cappuccino</b> ..... 4.95
<b>Latte</b> ..... 4.95
<b>Hot Chocolate</b> ..... 5.50 with housemade marshmallow, valrhona chocolate
<b>Tea</b> ..... 4.95 Earl Grey English Breakfast Green Tea Chamomile
<b>Pellegrino Water</b> .....4.50
<b>Fiji Water</b> .....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.

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