

It's like goin' home...



...where everybody's welcome

brunch



### Freshly Squeezed Orange Juice

4.96 / 6.95

## BROOKLYN DINER BRUNCH

### Classic Eggs Benedict\* 21.95

canadian bacon, hollandaise sauce, english muffin

### Sausage Eggs Benedict\* 21.95

housemade italian sausage, hollandaise sauce, english muffin

### Smoked Salmon Eggs Benedict\* 21.95

hollandaise sauce, english muffin

### Belgian Waffles blueberry sauce, strawberries 19.95

### The Fine Omelette\* bacon, tillamook cheddar, fine herbs 18.95

### Egg White "Vernon Brown Omelette"\* 18.95

spinach, tomatoes, hen of the woods mushrooms, feta cheese

### Pastrami Hash with Two Fried Eggs\* 23.95

crispy corn polenta homefries, pomodoro sauce, english muffin

### Hand-Chopped Smoked Salmon, 21.95

### Caramelized Onions & Scrambled Eggs\*

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

### Steak & Eggs\* 26.95

flat iron steak, 2 fried eggs, crispy corn polenta homefries, pomodoro sauce, english muffin

## APPETIZERS

### House Specialty!

Our Famous Chicken Soup, egg noodles, carrots, thick-sliced challah 10.95

Matzo Ball Soup, pulled chicken, carrots, celery 13.00

Split Pea Soup Loaded with *Brooklyn Diner* Frankfurters 9.95

Kale Caesar, ricotta salata (anchovies available upon request) 9.95

Arugula & Avocado Salad, little gem lettuce, oranges 9.95

A Bowl of Chili, shredded cheddar, sour cream, red onions, pita 13.00

(Vegan) Hummus Plate, cucumbers, heirloom carrots, pita 9.95

Pigs in a Blanket, made with *Brooklyn Diner* frankfurter 10.95

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 double patty, velveeta cheese, 21.95

bacon, crispy shallots, tomato, lettuce, aioli, french fries

Veggie Burger 16.95

guacamole, tillamook cheddar, tomato, lettuce, aioli, french fries

We proudly serve applewood smoked, nitrate-free bacon

## 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 21.95

swiss cheese, guacamole, alfalfa sprouts, aioli

Roasted Chicken BLT Club Sandwich guacamole, aioli, french fries 19.95

Our Tuna Fish Salad on Challah 17.95

lettuce, tomato, cuban slaw (make it a cheese melt at no extra charge)

gluten-free bread available at no extra charge

**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!

@brooklyndinerus

## 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

## ENTRÉE SALADS

Arugula & Avocado Salad

Kale Caesar Salad  
ricotta salata (anchovies available upon request)

Chicken Paillard 21.95

Blackened Salmon\* 23.95

Chinese Chicken Salad 21.95

purple cabbage, almonds, snow peas, oranges, pickled ginger, edamame, peppers, carrots, crispy wontons, sesame seeds, cilantro

## ENTRÉES

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

House Specialty! Chicken Pot Pie 23.95

herbed puff pastry crust, baked daily in limited quantities (please excuse us if we sell out)

Fried Chicken & Waffles 22.95

maple syrup

## 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

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

Our Famous Noodle Kugel 7.95

French Fries 7.95

Sautéed Spinach 7.95

Housemade Meatballs 8.95

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.



NEW! IRISH COFFEE

Flip for more items!

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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
<b>NEW!</b> 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

## 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

## BEVERAGES

Orange Juice freshly squeezed	4.95/6.95	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

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

## WINES

	GLS	BTL
<b>Whites</b>		
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
<b>Rose'</b>		
Cotes De Provence Saleya, France	10.50	39.00
<b>Reds</b>		
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
<b>Bubbles</b>		
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
Blue Point Toasted Ale New York, NY	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