

It's like goin' home...



...where everybody's welcome

breakfast



Freshly Squeezed Orange Juice

4.95 / 6.95

Brooklyn Diner Classics

Tony Bennett's Famous Thick-Cut

Cinnamon-Raisin & Pecan French Toast* 19.50
served with fresh strawberries & all-natural maple syrup

The Mixed Marriage of Irving & Gina*

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

Pastrami Hash with Two Fried Eggs*

crispy corn polenta, pomodoro sauce, english muffin

Our Famous Noodle Kugel Breakfast

15.50 with Sour Cream or Greek Yogurt

strawberries, blueberries, walnuts, honey

Hand-Chopped Smoked Salmon,

20.50 Caramelized Onions & Scrambled Eggs*

crispy corn polenta, 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, rye, or whole grain toast

Three Eggs Any Style

15.95 crispy corn polenta, pomodoro sauce

with applewood smoked bacon, canadian bacon, 18.75

chicken sausage, or housemade italian sausage

Huevos Rancheros

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

The Omelette

bacon, tillamook cheddar, fine herbs 16.95

Three Cheese Omelette

provolone, mozzarella, parmesan 16.95

Egg White "Vernon Brown" Omelette

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

Pastrami Hash Frittata

19.95 our housemade pastrami is smoked with white hickory for 4 hours

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



\$5

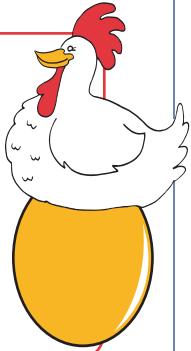


19.95

BROOKLYN DINER T-SHIRTS
NOW ON SALE!

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

egg whites 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.

The Continental Breakfast

13.50

bagel, english muffin, rye, challah, or whole grain toast

also with...

cream cheese, peanut butter & strawberry jam

also with...

coffee, espresso or tea & a small orange juice

The Perfect Yogurt Breakfast

14.50

poached egg, chobani zero-fat yogurt, fresh strawberries, walnuts, shaved almonds, sunflower seeds, ezekiel whole grain toast

also with...

coffee, espresso or tea & a small orange juice

New Yorker Breakfast

24.50

Eggs Any Style with...

bacon, canadian bacon, housemade italian sausage, or chicken sausage

also with...

bagel, english muffin, rye, challah, or whole grain toast

also with...

crispy corn polenta & pomodoro dipping sauce

also with...

coffee, espresso or tea & a small orange juice

PANCAKES

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

Old Fashioned Buttermilk Pancakes pecan butter (by request) 16.95

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

Sides & Toast



gluten-free bread
available at no
extra charge

We proudly
serve applewood
smoked,
nitrate-free
bacon

Applewood Smoked Bacon 7.95

Housemade Italian Sausage 7.95

pomodoro sauce

Canadian Bacon 7.95

Twin Tokyo 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 5.95

with Cream Cheese, Peanut Butter
& Strawberry Jam

English Muffin 5.95

with Cream Cheese, Peanut Butter
& Strawberry Jam

Crispy Corn Polenta 5.25

pomodoro sauce

Fruit Plate 7.25

Famous Noodle Kugel 7.95
(full order)

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

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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, Pies & 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
Our Famous Red Velvet Cheesecake	11.95
Chocolate Blackout Cake triple-layered valrhona chocolate cake & chocolate ganache frosting	11.95
Allen Grubman's Chocolate Pudding Pie rich valrhona chocolate pudding, whipped cream	11.95
Triple-Layered Coconut Cake	11.95
4 Traditional Rugelach chocolate, apricot, pineapple, raspberry	10.00
Six-Inch Chocolate Chip Cookie	5.95
Six-Inch Pecan Chocolate Chip Cookie	5.95



BROOKLYN DINER T-SHIRTS
NOW ON SALE!

Ice Cream

Hot Fudge Sundae vanilla or chocolate ice cream, valrhona fudge, candied walnuts, cherries	11.50
★ Noodle Kugel Sundae vanilla or chocolate ice cream, valrhona fudge, candied walnuts, cherries, our famous noodle kugel	13.95
Egg Cream chocolate or vanilla	7.50
Boylan's Root Beer Float chocolate or vanilla	10.50
Fountain Soda Float choice of soda & chocolate or vanilla ice cream	9.95

Milkshakes

The Morningside vanilla ice cream with fresh orange juice	11.95
The Shake & Wake vanilla ice cream, coffee, granola and strawberries	11.95
The Chocolatier chocolate ice cream, hot fudge, chocolate chips	11.95
The Sweet & Twisted vanilla ice cream, pretzel, chocolate chips	11.95
Classic chocolate, vanilla or black & white (make it a malt at no extra charge!)	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
Earl Grey	4.95
English Breakfast	4.95
Green Tea	4.95
Chamomile	4.95
Boylan's Bottled Soda black cherry, orange, root beer	4.75

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