



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

LUNCH

ENTRÉE SALADS

- ★ **The Perfect Plate** 18.95
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

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

- Cobb Salad*** 23.95
chicken, bacon, avocado, blue cheese,
tomato, little gem lettuce, deviled egg,
avocado ranch dressing

- Chinese Chicken Salad** 21.95
purple cabbage, almonds, snow peas, oranges,
pickled ginger, edamame, peppers, carrots,
crispy wontons, sesame seeds, cilantro

*gluten-free bread available
at no extra charge*

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** 10.50

- Pigs in a Blanket, made
with Frankfurter** 11.50

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

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** 23.95
lettuce, tomato, french fries

- Grilled Fish of the Day Sandwich** 25.95
with tartar sauce, pickles & little gem salad

- Fish Tacos (Three)** 22.95
cod fish, pico de gallo, crema,
guacamole & chips

- Tuna Fish Salad on Challah** 18.95
lettuce, tomato, cole slaw
(make it a melt at no extra charge!)

- Chicken Burger BLT** 19.95
garlic aioli, french fries

- Veggie Burger** 16.95
guacamole, tillamook cheddar cheese,
tomato, lettuce, aioli, french fries

- Grilled Cheese** 18.95
with bacon & avocado, french fries

- Brooklyn Steak Sandwich*** 20.95
sauteed peppers & onions, provolone cheese,
french fries

- Turkey Open Faced Sandwich** 20.95
with avocado & butter mashed potato

*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

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.

BROOKLYN DINER'S FAMOUS HOT DOGS

- 15-Bite All-Beef Frankfurter** 21.95
housemade juniper sauerkraut, french fries

- Mac n' Cheese with Frankfurter** 22.95
bacon bread crumbs

- Classic Chili Hot Dog**, french fries 23.95

ENTRÉES

- Chicken Pot Pie** 23.95
puff pastry crust, baked daily in limited
quantities (please excuse us if we sell out)

- Fish of the Day** – your server will tell you! ..MP

- Beef Lasagna** 23.95

- Chicken Burrito** 19.95
crema, pico de gallo, guacamole,
saffron rice, black beans, flour tortilla

- Eggplant Parmigiana** 20.95

- Flat Iron Steak** 25.95
with oyster mushrooms, brown butter
& butter mashed potato

- Rigatoni Pasta alla Vodka** 21.95
with bacon breadcrumbs

- Romanian Tenderloin Steak** 34.95
with oyster mushrooms, brown butter
& butter mashed potato

- Fried Chicken & Waffles**, maple syrup 22.95

- Pollo Cubano (Cuban Chicken)** 19.95
saffron rice, caramelized onions, cilantro sauce

- The Thanksgiving Plate** 25.95
roasted turkey, noodle kugel, butter mashed
potato, sautéed spinach & homemade
cranberry sauce

- Pan Seared Salmon*** 24.95
sauteed peppers, avocado-mint purée

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!)

beer

DRAFT

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

BOTTLES

Ithaca IPA.....	8.00
Leffe Blonde.....	8.00
Amstel Light.....	8.00
Heineken.....	8.00
Samuel Adams Seasonal.....	8.00

specialty cocktails

The Clover Club*	13.50
gin, lemon juice, chambord, simple syrup, egg white	
Brooklyn Bellini	13.50
prosecco, peach purée, simple syrup	
Rhubarb Gimlet	13.50
vodka, rhubarb, lime	

Kentucky Mule	13.50
bourbon, ginger syrup, ginger ale	
Rosarita Margarita	13.50
tequila, creme de cassis, lime, wild berries	
Irish Coffee	10.00

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.



CAKES & COOKIES

The Strawberry Blonde™ Cheesecake	12.95
strawberries, valrhona fudge	
Our Classic New York Cheesecake	11.95
Allen Grubman's Chocolate Blackout Cake	11.95
triple-layered valrhona chocolate cake & chocolate ganache frosting	

Triple-Layered Coconut Cake	11.95
4 Traditional Rugelach	10.00
chocolate, apricot, apple-pineapple, raspberry	
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
Hot Fudge Sundae	12.95
vanilla or chocolate ice cream, valrhona fudge, candied walnuts, cherries	
King Kong Banana Split	10.95
The Chocolatier Milkshake	11.95
chocolate ice cream, chocolate fudge, chocolate chips	

The Sweet & Twisted Milkshake	11.95
vanilla ice cream, chocolate chips	
Classic Milkshake	10.95
chocolate, vanilla or black & white (make it a malt at no extra charge!)	



Brooklyn Diner t-shirts now on sale!

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.

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@brooklyndinerus

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