

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

BRUNCH

BROOKLYN DINER BRUNCH CLASSICS



new yorker breakfast

25.95 – All Included

Freshly squeezed orange juice

Three eggs any style

Your choice of:

- applewood smoked bacon
- chicken sausage
- homemade Italian sausage
- nova smoked salmon +1.95
- pastrami smoked salmon +1.95

Crispy corn polenta
& pomodoro sauce

Your choice of:

- bagel
- challah bread
- ezekiel whole grain toast

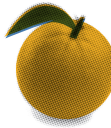
Coffee or espresso or tea

- Avocado Toast with Poached Eggs**.....18.95
seeded sourdough, tomato, arugula salad
- with** smoked salmon 5.95
- pastrami smoked salmon 5.95
- Eggs Benedict with**
- applewood smoked bacon.....20.50
- housemade Italian sausage20.50
- nova smoked salmon.....21.50
- pastrami smoked salmon21.50
- Crab Cake Eggs Benedict***24.50
- The Omelette***18.95
bacon, tillamook cheddar, fine herbs
- Egg White "Vernon Brown Omelette"***.....18.95
oyster mushrooms, feta cheese,
spinach, tomatoes
- Pastrami Hash with Two Fried Eggs*** 23.95
crispy corn polenta, pomodoro sauce,
english muffin

- Smoked Salmon, Scrambled Eggs
& Caramelized Onions ***.....21.95
crispy corn polenta, pomodoro sauce, choice of
challah or ezekiel whole grain toast
- Steak & Eggs***26.95
flat iron steak, 2 fried eggs, crispy corn polenta,
pomodoro sauce, english muffin
- 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
- Mixed Berry Waffles**19.95
fresh strawberries, blueberry sauce,
whipped cream
- Nutella Waffles**19.95
fresh banana, hazelnuts crumbles,
whipped cream

BURGERS & SANDWICHES

freshly squeezed orange juice
\$4.95



- 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
- Our Hot Pastrami Sandwich**19.95
cole slaw, pickle, on seeded sourdough
- Pastrami Reuben Sandwich**.....22.95
cole slaw, pickle, on seeded sourdough
- Chicken Burger BLT**.....19.95
garlic aioli, french fries
- Veggie Burger**16.95
guacamole, tillamook cheddar cheese, tomato,
lettuce, aioli, french fries

gluten-free bread available
at no extra charge

BROOKLYN DINER'S FAMOUS HOT DOGS

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

- Classic Chili Hot Dog**23.95
all the fixings, french fries

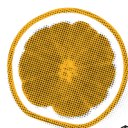
"The Brooklyn Diner Hot Dog is GREAT. An excellent
and snappy all-beef hot dog from a secret source,
weighs almost a pound..." - The New York Times



ENTRÉE SALADS

- 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



Did we mention our orange
juice is freshly squeezed?
\$4.95

Flip for more items! →

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

APPETIZERS

- Our Famous Chicken Soup**.....11.50
egg noodles, carrots,
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 Salad with Arugula & Little
Gem Lettuce, oranges**.....10.25
- Hummus Plate**.....10.50
cucumbers, heirloom carrots, pita
- Housemade Guacamole
& Chips**10.50

SIDES

- Our Famous Noodle Kugel**.....7.95
- French Fries**7.95
- Spinach, Garlic & Olive Oil**.....7.95

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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CAKES & COOKIES

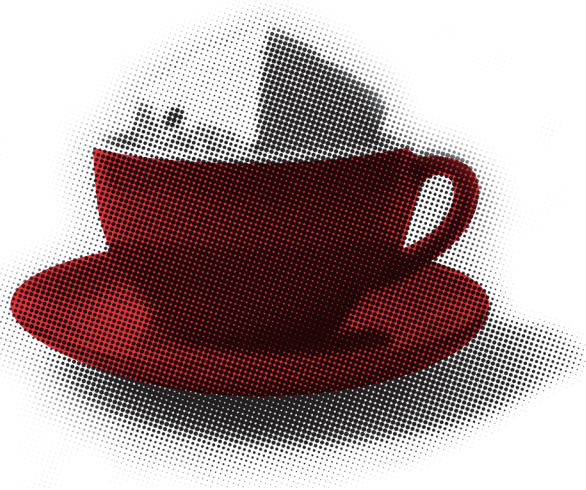
The Strawberry Blonde™ Cheesecake 12.95 strawberries, valrhona fudge	Triple-Layered Coconut Cake 11.95
Our Classic New York Cheesecake 11.95	4 Traditional Rugelach 10.00 chocolate, apricot, apple-pineapple, raspberry
Allen Grubman's Chocolate Blackout Cake 11.95 triple-layered valrhona chocolate cake & chocolate ganache frosting	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	The Sweet & Twisted Milkshake 11.95 vanilla ice cream, chocolate chips
Hot Fudge Sundae 12.95 vanilla or chocolate ice cream, valrhona fudge, candied walnuts, cherries	Classic Milkshake 10.95 chocolate, vanilla or black & white (make it a malt at no extra charge!)
King Kong Banana Split 10.95	
The Chocolatier Milkshake 11.95 chocolate ice cream, chocolate fudge, chocolate chips	

*A MUST-HAVE:
our Belgian hot chocolate
topped with an oversized
housemade marshmallow.*



Specialty cocktails

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

beer

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

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

wine

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

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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