

It's like gain' home...



...where everybody's welcome

breakfast



Freshly Squeezed Orange Juice

4.95 / 6.95

Brooklyn Diner Classics

Tony Bennett's Famous Housemade 20.95

Chocolate-Walnut Babka French Toast*

served with fresh strawberries & all-natural maple syrup

The Mixed Marriage of Irving & Gina* 20.95

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

Avocado Toast with Poached Eggs 18.95

seeded sourdough, tomato, arugula salad

add smoked salmon or pastrami smoked salmon 5.95

Our Famous Noodle Kugel Breakfast 16.95

with Sour Cream or Greek Yogurt

fresh strawberries & blueberries, toasted walnuts, manuka honey

Smoked Salmon, Scrambled Eggs 20.95

& Caramelized Onions*

crispy corn polenta, pomodoro sauce, choice of challah or ezeziel whole grain toast

EGGS & OMELETTES*

comes with challah bread or ezeziel whole grain toast
bagel (regular or everything) add 3.00

Three Eggs Any Style with Crispy Corn Polenta 15.95

add applewood smoked bacon 3.95

chicken sausage 3.95

pastrami smoked salmon 5.95

gluten-free bread
available at no
extra charge

The Omelette 18.95

bacon, tillamook cheddar cheese, fines herbes

Egg White "Vernon Brown" Omelette 17.95

oyster mushrooms, feta cheese, spinach, tomatoes

Pastrami Hash with Two Fried Eggs* 22.95

crispy corn polenta, pomodoro sauce, english muffin

Huevos Rancheros 19.95

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

EGGS BENEDICTS*

Classic Eggs Benedict 20.50

Smoked Salmon or Pastrami Smoked Salmon Eggs Benedict 21.95

Crab Cake Eggs Benedict* 24.50

SANDWICHES*

Bacon, Egg & Cheese Bagel Sandwich 17.95

crispy corn polenta, pomodoro sauce

Smoked Salmon Bagel Tower Sandwich 18.95

everything bagel or regular bagel, cream cheese, tomato, bibb lettuce, cucumber

The Brooklyn Diner Sandwich 14.95

with Bacon, Cream Cheese, Almond Butter, Strawberry Jam & Bibb Lettuce
you either love it or you hate it

Fage Yogurt Breakfast

19.95

All Included

freshly squeezed
orange juice

+

fresh
strawberries &
blueberries

+

ezeziel flax
sprouted whole
grain cereal

+

coffee
espresso
or tea

New Yorker Breakfast

25.95

All Included

freshly squeezed
orange juice
&
three eggs
any style

+

applewood
smoked bacon
or
chicken sausage

+

crispy corn
polenta &
pomodoro sauce

+

bagel,
challah bread
or ezeziel whole
grain toast

Also includes coffee, espresso or tea

WAFFLES & PANCAKES



served with all-natural, pure maple syrup



Berry Waffles, blueberry sauce, strawberries, whipped cream 18.95

Nutella Waffles, fresh banana, hazelnuts crumbles, whipped cream 18.95

Old Fashioned Buttermilk Pancakes 17.95

Old Fashioned Buttermilk Pancakes Topped with Fresh Strawberries 18.95

Maine Blueberry Buttermilk Pancakes, candied orange zest 18.95

Alexis' Healthiest Blueberry Whole Wheat Pancakes 18.95

With 100% Whole Grain Wheat Flour & 100% Whole Grain Oat Flour

add to any dish applewood smoked bacon 3.95

chicken sausage 3.95

pastrami smoked salmon 5.95

Sides

Brooklyn Diner Chicken Sausage 7.95

Applewood Smoked Bacon 7.95

Canadian Bacon 7.95

Crispy Corn Polenta 5.95

pomodoro sauce

Famous Noodle Kugel 7.95

(full order)

We proudly
serve applewood
smoked,
nitrate-free
bacon

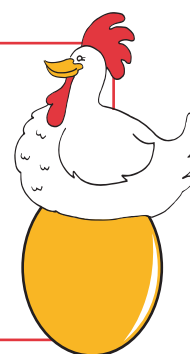
A Must Have!



**BELGIAN
HOT CHOCOLATE
TOPPED WITH A
HOUSEMADE
MARSHMALLOW**

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

egg whites available at
no extra charge



Flip for more items!

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.

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



19.95
BROOKLYN DINER T-SHIRTS
NOW ON SALE!

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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 👈

The Strawberry Blonde™ Cheesecake strawberries, valrhona fudge	12.95
Our Classic New York Cheesecake	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

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 vanilla or chocolate ice cream, valrhona fudge, candied walnuts, cherries	12.95
King Kong Banana Split	10.95
The Chocolatier Milkshake chocolate ice cream, chocolate fudge, chocolate chips	11.95
The Sweet & Twisted Milkshake vanilla ice cream, pretzel, chocolate chips	11.95
Classic Milkshake chocolate, vanilla or black & white (make it a malt at no extra charge!)	10.95

COFFEE

Coffee	3.95
Espresso	3.95
Americano	3.95
Macchiato	3.95
Cappuccino	4.95
Latte	4.95
Hot Chocolate with Housemade Marshmallow valrhona chocolate, maldon salt	5.50

TEA

Earl Grey	4.95
English Breakfast	4.95
Green Tea	4.95
Chamomile	4.95



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