

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

BREAKFAST

BROOKLYN DINER CLASSICS

yogurt breakfast

19.95 – All Included

- Freshly squeezed orange juice
- Fage Yogurt
- Fresh strawberries & blueberries
- Fruit and nut granola
- Coffee or espresso or tea



Tony Bennett's Famous Housemade Chocolate-Walnut Babka French Toast* 20.95
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 5.95
pastrami smoked salmon 5.95

Smoked Salmon, Scrambled Eggs & Caramelized Onions*20.95
crispy corn polenta, pomodoro sauce, choice of challah, ezeikel whole grain toast or bagel (regular or everything)

Our Famous Noodle Kugel Breakfast15.95
with greek yogurt, fresh strawberries & blueberries, toasted walnuts, manuka honey

Pastrami Hash with Two Fried Eggs* 22.95
crispy corn polenta, pomodoro sauce, english muffin

new yorker breakfast

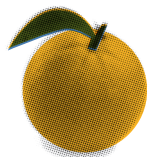
25.95 – All Included

- Freshly squeezed orange juice
- Three eggs any style
- Your choice of:
applewood smoked bacon
housemade 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
ezeikel whole grain toast

Coffee or espresso or tea



freshly squeezed orange juice \$4.95

Three Eggs Any Style with Crispy Corn Polenta15.95

- add applewood smoked bacon 3.95
- housemade chicken sausage 3.95
- housemade Italian sausage 3.95
- nova smoked salmon 5.95
- pastrami smoked salmon 5.95

The Omelette18.95
bacon, tillamook cheddar cheese, fines herbes

Egg White "Vernon Brown" Omelette 17.95
oyster mushrooms, feta cheese, spinach, tomatoes

Eggs Benedict with

- applewood smoked bacon20.50
- housemade chicken sausage ..20.50
- housemade Italian sausage20.50
- nova smoked salmon21.50
- pastrami smoked salmon21.50

Crab Cake Eggs Benedict*24.50

Huevos Rancheros 19.95
grilled tortilla, eggs, chorizo, housemade italian sausage, pico de gallo, crispy corn polenta, pomodoro sauce

Egg whites available at no extra charge

PANCAKES & WAFFLES

served with all-natural, pure maple syrup



Add a glass of freshly squeezed orange juice \$4.95

Old Fashioned Buttermilk Pancakes..... 17.95

Old Fashioned Buttermilk Pancakes Topped with Fresh Strawberries18.95

add to any dish

- applewood smoked bacon 3.95
- housemade chicken sausage 3.95
- housemade Italian sausage 3.95
- nova smoked salmon 5.95
- pastrami smoked salmon 5.95

Maine Blueberry Buttermilk Pancakes18.95
candied orange zest

Alexis' Healthiest Maine Blueberry Whole Wheat Pancakes18.95
with 100% whole grain wheat flour & 100% whole grain oat flour

Mixed Berry Waffles18.95
fresh strawberries, blueberry sauce, whipped cream

Nutella Waffles18.95
fresh banana, hazelnuts crumbles, whipped cream

BAGEL SANDWICHES*

Bacon, Egg & Cheese Bagel Sandwich 17.95
crispy corn polenta, pomodoro sauce

Our Brooklyn Diner Bagel Sandwich14.95
almond butter, bacon, cream cheese, strawberry jam & bibb lettuce, with a side of crispy corn polenta

Flip for more items! →

SIDES

We serve applewood smoked, nitrate-free bacon

Housemade Chicken Sausage..... 7.95

Applewood Smoked Bacon 7.95

Housemade Italian Sausage..... 7.95

Crispy Corn Polenta..... 5.95
pomodoro sauce

Famous Noodle Kugel.....7.95
(full order)

Steelcut Oatmeal.....11.95
with fresh strawberries and banana

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



Smoked Salmon Bagel Tower Sandwich....18.95
everything bagel or regular bagel, cream cheese, tomato, bibb lettuce, cucumber salad

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.

📷🐦📘 @brooklyndinerus

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!)

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

BREAKFAST

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!)

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

Tea 4.95

Earl Grey
English Breakfast
Green Tea
Chamomile



*Brooklyn Diner t-shirts
now on sale!*

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



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