It's like goin' home ...



...where everybody's welcome

breakfast

Freshly Squeezed Orange Juice or Grapefrait Jaice (4.95/6.95

Brooklyn Diner Classics

Tony Bennett's Famous Thick-Cut Cinnamon-Raisin & Pecan French Toast* 19.50 served with fresh strawberries & pure maple syrup

The Mixed Marriage of Irving & Gina* 19.95 two eggs baked in challah toast, housemade italian sausage, marinara sauce, peppers, onions, crispy corn polenta, pomodoro sauce

Pastrami Hash with Two Fried Eggs* 22.95 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* 19.95 everything or regular bagel, cream cheese, bibb lettuce, cucumber, tomato

EGGS & OMELETT

(*E* all eggs come with challah, rye, or whole grain toast 3)

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 16.95 bacon, tillamook cheddar, herbs

Three Cheese Omelette 16.95 provolone, mozzarella, parmesan

Egg White "Vernon Brown" Omelette 16.95 spinach, tomatoes, hen of the woods mushrooms, feta cheese

Pastrami Hash Fritatta* 19.95 our housemade pastrami is smoked with white hickory for 4 hours

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 14.95

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 & pure maple syrup

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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 Valrhona Chocolate Chip 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, pure maple syrup Granola fresh strawberries, bananas, dried fruit 12.95

BENEDICTS*

gluten-free bread available

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 19.95 hollandaise sauce, english muffin



NOW ON SALE!

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

egg whites available at no extra charge*

We proudly wood smoked serve app

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Applewood Smoked Bacon 7.95 Housemade Italian Sausage 7.95 pomodoro sauce

Chicken Sausage 7.95

Canadian Bacon 7.95

Muffin in a Mug! 5.95 warm housemade blueberry-corn muffin, whipped cinnamon cream cheese, blueberry sauce

Crispy Corn Polenta 5.95 pomodoro sauce

Fruit Plate 7.25

Sides & Toast

Famous Noodle Kugel 7.50 (full order)

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

Flip for more items!

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 | Executive Chef: Mario Arnero | General Manager: Kate Davidson