

It's like goin' home...



...where everybody's welcome

breakfast

Freshly Squeezed Orange Juice
or Grapefruit Juice

4.95/6.95



Brooklyn Diner Classics

Tony Bennett's Famous Thick-Cut

Cinnamon-Raisin & Pecan French Toast* 19.95

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 15.95

with Sour Cream or Greek Yogurt

strawberries, blueberries, walnuts, honey

Hand-Chopped Smoked Salmon, 20.95

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 & OMELETTES*

all eggs come with challah, rye, or whole grain toast

Three Eggs Any Style 15.95

crispy corn polenta, pomodoro sauce

with applewood smoked bacon, canadian bacon, 18.95

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 Fine Omelette 16.95

bacon, tillamook cheddar, herbs

Three Cheese Omelette 16.95

provolone, mozzarella, parmesan

Egg White "Vernon Brown" Omelette 16.95

spinach, tomatoes, oyster mushrooms, feta cheese

Pastrami Hash Frittata* 19.95

our housemade pastrami is smoked with white hickory for 4 hours

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

NEW!

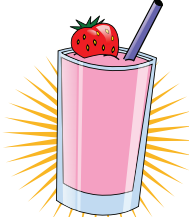
Hot Chocolate!



\$5.50

NEW!

Smoothies!



\$8.95

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

egg whites available at no extra charge*



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.

The Continental Breakfast

13.95

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

19.95

poached egg, chobani zero-fat yogurt, strawberries & blueberries,

walnuts, shaved almonds, sunflower seeds, ezeziel whole grain toast

also with...coffee, espresso or tea & a small orange juice

New Yorker Breakfast

24.95

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

WAFFLES & PANCAKES



served with freshly whipped cream & pure maple syrup



Belgian Waffles blueberry sauce, strawberries 18.95

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

Sides & Toast

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 7.95

Famous Noodle Kugel 7.95 (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!

Relax... You're in the hands of the Fireman Hospitality Group

Culinary Director: Brando DeOliveira | Executive Chef: Mario Arnero | General Manager: Antonio Romero

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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

New York Magazine:

“ **THE HOUSE'S STRAWBERRY BLONDE CHEESECAKE IS WORTH A MONTH ON YOUR TREADMILL.** ”

The Strawberry Blonde™ Cheesecake strawberries, valrhona fudge	12.95
Our Classic New York Cheesecake	11.95
Chocolate Blackout Cake triple-layered valrhona chocolate cake & chocolate ganache frosting	11.95
Triple-Layered Coconut Cake	11.95
4 Traditional Rugelach chocolate, raspberry, apple-pineapple & apricot	10.00
Six-Inch Chocolate Chip Cookie	5.95
Six-Inch Pecan Chocolate Chip Cookie	5.95

Ice Cream

Hot Fudge Sundae vanilla or chocolate ice cream, valrhona fudge, candied walnuts, cherries	11.95
★ Noodle Kugel Sundae vanilla or chocolate ice cream, valrhona fudge, candied walnuts, cherries, our famous noodle kugel	13.95
Raspberry Sorbet	6.95
Egg Cream chocolate or vanilla	7.95
Boylan's Root Beer Float chocolate or vanilla	10.95
Fountain Soda Float choice of soda & chocolate or vanilla ice cream	9.95



Smoothies & Milkshakes



NEW! Brooklyn Bulldozer Smoothie almond milk, banana, peanut butter, honey, cocoa powder	8.95
NEW! Very Berry Smoothie mixed berries, apple cider, maple syrup, cinnamon	8.95
The Chocolatier Milkshake chocolate ice cream, hot 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

BEVERAGES

Coffee	3.95	Green Tea	4.95
Espresso	3.95	Chamomile	4.95
Americano	4.95	Mint Tea	4.95
Macchiato	3.95	Boylan's Bottled Soda	4.75
Cappuccino	4.95	black cherry, orange, root beer	
Latte	4.95	Orange Juice	4.95/6.95
NEW! Hot Chocolate	5.50	freshly squeezed	
Earl Grey (decaf available)	4.95	Grapefruit Juice	4.95/6.95
English Breakfast	4.95	freshly squeezed	
		Cranberry Juice	3.95/4.95

SPECIALTY COCKTAILS

House Specialty! The Clover Club * junipero gin, lemon juice, chambord, simple syrup, egg white	13.50
Chocolate Pudding Pie Martini dorda chocolate liqueur, horchata liqueur and vanilla vodka	13.50
Brooklyn Cosmo absolut ruby red, triple sec, cranberry juice	13.50
Black Cherry Sling four roses bourbon, black cherry soda, lime, simple syrup	13.50
Coney Island Iced Tea vodka, rum, gin, tequila, triple sec, coke, fresh-squeezed lemonade	13.50
Caribbean malibu, absolut vanilla, pineapple juice, fresh-squeezed lime juice	13.50
Sangria strawberries, oranges, peach schnapps	11.00
 Irish Coffee irish whiskey, coffee, whipped cream	10.00

WINES

	GLS	BTL
Whites		
Pinot Grigio	10.00	35.00
Sauvignon Blanc	12.00	43.00
Chardonnay	12.00	43.00
Rose'		
California Rose'	9.00	32.00
Reds		
Malbec	10.00	35.00
Cabernet Sauvignon	13.00	48.00
Pinot Noir	13.00	48.00
Bubbles		
Prosecco	10.00	45.00
Champagne		52.00

DRAFT BEERS 16oz

Fireman IPA <i>Local Beer</i>	8.00
Coney Island Mermaid Pilsner <i>Local Beer</i>	8.95
Bronx Pale Ale <i>Local Beer</i>	8.95
Brooklyn Lager <i>Local Beer</i>	8.95
1911 Hard Cider <i>Local Beer</i>	8.95
Draft Seasonal	8.95

BOTTLED BEERS 12oz

Budweiser	7.50
Coney Island Hard Root Beer	7.50
Stella Artois	7.95
Corona	7.95
Brooklyn Seasonal	7.95
Estrella Damm "Daura" (Gluten Free)	7.95

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