

APPETIZERS

- Our Famous Chicken Soup**..... 11.50  
egg noodles, carrots, celery,  
thick-sliced challah
- Matzo Ball Soup** ..... 13.50  
pulled chicken, carrots, celery
- Split Pea Soup Loaded  
with Frankfurters** ..... 10.50
- A Bowl of Chili** ..... 13.00  
cheddar, sour cream, red onion
- Little Gem Caesar\*** ..... 9.95  
toasted walnuts, caesar dressing  
(anchovies available upon request)
- Quinoa Salad** ..... 9.00  
avocado, edamame, red pepper,  
fresno chili
- Avocado with Arugula  
& Little Gem Lettuce, Oranges** ..10.25
- Hummus Plate** ..... 10.50  
cucumbers, heirloom carrots, pita
- Housemade Guacamole  
& Chips** ..... 10.95
- Pigs in a Blanket, made  
with Frankfurter** ..... 11.50
- Buffalo Chicken Wings** ..... 14.00  
blue cheese dressing

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

SIDES

- Our Famous Noodle Kugel**..... 7.95  
add a piece to any dish \$5.95
- French Fries** ..... 7.95  
rosemary & thyme
- Spinach, Garlic & Olive Oil**..... 7.95
- Butter Mashed Potatoes** ..... 7.95



"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

\*Consuming raw or undercooked meats, poultry,  
seafood, shellfish, eggs or unpasteurized milk  
may increase your risk of foodborne illness.

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

LUNCH

ENTRÉE SALADS

- ★ **The Perfect Plate\*** ..... 18.95  
quinoa salad, little gem salad, hummus,  
marinated feta cheese
- with** chicken paillard ..... 4.95  
blackened salmon ..... 7.95  
one crab cake..... 6.95  
two crab cakes ..... 9.95
- Jumbo Lump Crab & Avocado Salad\***..... 24.95  
quinoa, little gem lettuce, lemon vinaigrette
- 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

BURGERS, SANDWICHES & TACO

- Hamburger\*** ..... 15.95  
tomato, lettuce, aioli, french fries
- Cheddar Cheeseburger\*** ..... 16.95  
tomato, lettuce, aioli, french fries
- Bacon Cheddar Cheeseburger Deluxe\*** .... 17.95  
tomato, lettuce, aioli, french fries
- Old-Fashioned Double Patty Burger\*** ..... 17.95  
velveeta cheese, bacon, tomato, lettuce, aioli,  
french fries
- Crab Cake Club with Applewood Smoked  
Bacon & Tartar Sauce** ..... 23.95  
lettuce, tomato, french fries
- Fish Tacos (Three)** ..... 21.95  
cod fish, pico de gallo, crema,  
guacamole & chips
- Tuna Fish Salad on Challah** ..... 18.95  
lettuce, tomato, cole slaw  
(make it a melt at no extra charge!)
- Chicken Burger** ..... 19.95  
bacon, lettuce, tomato, garlic aioli, french fries
- Veggie Burger** ..... 15.95  
guacamole, tillamook cheddar cheese,  
tomato, lettuce, aioli, french fries
- Grilled Cheese** ..... 18.95  
bacon, avocado, parmesan-crust ed challah  
bread, french fries
- Brooklyn Steak Sandwich\*** ..... 20.95  
sauteed peppers & onions, provolone cheese,  
frizzled onions, french fries
- Turkey Reuben** ..... 19.95  
with swiss cheese, guacamole,  
alfalfa sprouts, aioli

add a cup of chicken soup  
or split pea soup to any dish  
4.95

PASTRAMI

our pastrami is cured for 7 days, and smoked with white hickory for 4 hours

- Our Hot Pastrami Sandwich** ..... 19.95  
cole slaw, pickle, on seeded sourdough
- Pastrami Hash with Two Fried Eggs\*** ..... 23.95
- Pastrami Mac n' Cheese** ..... 21.95
- Pastrami Reuben Sandwich** ..... 22.95  
cole slaw, pickle, on seeded sourdough

BROOKLYN DINER'S  
FAMOUS HOT DOGS

- 15-Bite All-Beef Frankfurter** ..... 21.95  
housemade juniper sauerkraut, french fries
- Mac n' Cheese with Frankfurter** ..... 22.95  
bread crumbs
- Classic Chili Hot Dog**, french fries ..... 23.95

ENTRÉES

- Chicken Pot Pie** ..... 23.95  
puff pastry crust, baked daily in limited  
quantities (please excuse us if we sell out)
- Spaghetti & Housemade Meatballs** ..... 19.95
- Eggplant Parmigiana** ..... 20.95
- Rigatoni Pasta alla Vodka** ..... 21.95  
with breadcrumbs
- Three-Cheese Chicken Parmesan** ..... 19.95  
spaghetti pomodoro
- Pollo Cubano (Cuban Chicken)** ..... 19.95  
saffron rice, caramelized onions, cilantro sauce
- Pan Seared Salmon\*** ..... 24.95  
sautéed peppers, avocado-mint purée
- Chicken Burrito** ..... 19.95  
crema, pico de gallo, guacamole, cheddar cheese,  
saffron rice, black beans, flour tortilla
- Flat Iron Steak\*** ..... 25.95  
with oyster mushrooms, brown butter  
& butter mashed potato
- The Thanksgiving Plate** ..... 25.95  
roasted turkey, noodle kugel, butter mashed  
potato, sautéed spinach & homemade  
cranberry sauce

Flip for more items!



**Cheesecake** ..... 12.95  
strawberries, valrhona fudge

New York Magazine:

**wine**

WHITES	GLS	BTL
Pinot Grigio, Stella, Italy.....	12	40
Sauvignon Blanc, The Infamous Goose New Zealand.....	14	45
Chardonnay, Jacob's Creek, Australia.....	12	40
ROSÉ		
Cotes De Provence, Saleya, France.....	12	40
REDS		
Malbec, Tilia, Argentina.....	12	40
Cabernet Sauvignon, Austerity, California.....	15	55
Pinot Noir, Jacob's Creek, Australia.....	14	45
Sangria .....	13	

**Triple-Layered Coconut Cake .....11.95**

**beer**

**DRAFT**

<b>Fireman Craft IPA, NY</b> .....	9
<b>Guinness Stout, Ireland</b> .....	9
<b>Coney Island Pilsner, NY</b> .....	9
<b>Miller Lite, WI</b> .....	9
<b>Brooklyn Lager, NY</b> .....	9
<b>Stella Artois, Belgium</b> .....	9

## BOTTLES

Budweiser .....	8.50
Alltech Kentucky Bourbon Ale .....	8.50
Corona.....	8.50
Beck's .....	8.50
Ballast Point Double IPA.....	8.50
Docs Hard Cider.....	8.50
Heineken Zero Non-Alcoholic.....	8.50

**Six-Inch Chocolate Chip Cookie .....6.95**

<b>Six-Inch Pecan Chocolate Chip Cookie</b> .....	6.95
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## specialty cocktails

<b>The Clover Club*</b> .....	14
gin, lemon juice, chambord, simple syrup, egg white	
<b>Chocolate Pudding Pie Martini</b> .....	14
dorda chocolate liquer, horchata liquer, vanilla vodka	
<b>Coney Island Iced Tea</b> .....	14
vodka, rum, gin, tequila, triple sec, coke, fresh-squeezed lemonade	
<b>Moscow Mule</b> .....	14
vodka, blueberries, lime juice, ginger beer	
<b>Banana Old Fashioned</b> .....	14
bourbon, banana liquor, chocolate bitters	
<b>The Fireman Spiked Shake</b> .....	14
bailey's, guinness, vanilla ice cream, chocolate syrup, whipped cream	
<b>Irish Coffee</b> .....	13

## beverages



<b>Hottie Hot Chocolate</b> .....		7.50
belgian dark chocolate, cocoa, milk, giant marshmallow		
<b>Freshly Squeezed Orange Juice</b> .....	4.95   6.95	
<b>Fresh Pressed Juicery</b> .....	/	
Orange & Turmeric, Beet with Ginger, 40 Calorie Green		
<b>Nitro Cold Brew Coffee</b> .....	5.95	
<b>Coffee</b> .....	3.95	
<b>Espresso</b> .....	3.95	
<b>Americano</b> .....	3.95	
<b>Macchiato</b> .....	3.95	
<b>Cappuccino</b> .....	4.95	
<b>Latte</b> .....	4.95	
<b>Tea</b> .....	4.95	
<b>Pellegrino Water</b> (500ml) .....	4.50	
<b>Fiji Water</b> (500ml) .....	4.50	
<b>Boylan Soda</b> .....	4.75	
Black Cherry, Diet Root Beer, Root Beer, Orange		
<b>Fentiman's Soda</b> .....	4.75	
Rose Lemonade, Ginger Beer, Cherry Cola		
<b>Mexican Coca Cola</b> .....	5.75	
with real cane sugar		

*a message from Shelly...*


**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



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  
 02/07/20

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