



BEVERAGES

Freshly Squeezed Orange Juice
Cranberry Juice / Tomato Juice
Coffee / Café Latté / Espresso
Cappuccino
Tea
16oz Brooklyn Diner Egg Cream
original Fox's u-bet syrup chocolate or vanilla
24oz Old Fashion Milk Shakes & Malts
chocolate, vanilla, strawberry or black & white
Stewart's Root Beer Ice Cream Float or choice of soda
Boylan's Soda creamy red birch, orange, cream, black cherry
Stewart's Soda root beer or diet root beer

WINES

WHITE

White Zinfandel Beuhler 2005, Napa
Pinot Grigio Due Torri 2005, Veneto, Italy
Sauvignon Blanc Babich 2005, Marlborough, NZ
Riesling J Leitz "Dragonstone" 2005, Rheingau/Rheinhessen, Germany
Riesling Hugel 2004, Alsace
Sancerre Domaine Serge Laloue 2005, France
Evolution Sokol Blosser, America
Sauvignon Blanc La Doucette 2005, Loire Valley, France
Sauvignon Blanc Groth 2005, Napa
Chardonnay Benziger 2005, Los Carneros
Chardonnay Sanford 2003, Santa Barbara
Chardonnay Chalk Hill 2003, Sonoma

RED

Shiraz McWilliams "Hanwood Estate" 2004, Southeastern Australia
Shiraz Woop Woop 2005, South Australia
Zinfandel Cline 2004, Sonoma
Merlot McManis 2004, California
Merlot Markham 2003, Napa
Cabernet Sauvignon Cartledge and Brown 2004, Napa
Cabernet Sauvignon St Francis 2003, Sonoma
Cabernet Sauvignon Stag's Leap "Artemis" 2002, Napa
Pinot Noir Mark West 2004, Sonoma
Pinot Noir Castle Rock 2004, Santa Barbara
Malbec Tamari 2003, Argentina
Chianti Classico Viviccio 2004, Italy
Syrah The Aisling 2004, Paso Robels, California

CHAMPAGNE AND SPARKLING

Cava Cristalino, Brut NV, Penedes, Spain
Deutz Brut Classique NV, France



Brooklyn Diner To Go
 deliver all your favorite foods right
 to your home or office Day or Night!
 (212) 977-2280

BREAKFAST

THE MIXED MARRIAGE OF IRVING & GINA - Their First Breakfast!

*two eggs baked in a challah toast topped with marinara, served with italian sausage,
 roasted peppers, onions, and mario's polenta*

"Tony Bennett's" Cinnamon Raisin & Pecan French Toast

fresh strawberries, house made whipped cream, grade a amber vermont maple syrup

SWEET CREAM BUTTERMILK PANCAKES

served with fresh whipped cream and grade a amber vermont maple syrup

Old Fashioned

Valrhona Double Chocolate Chip

Whole Fresh Strawberries

Fresh Blueberries & Lemon Zest (inside the pancake!)

Hickory Hardwood Bacon

Italian Sausage

"Alexis's Healthiest" Blueberry Buckwheat Pancakes

all natural organic eggless buckwheat pancakes made with oat milk

SCOTTISH SMOKED SALMON & WHITE FISH

Smoked Salmon, Eggs & Onions "A New York Legend"

*scrambled together, served with *mario's grilled polenta,
 choice of housemade muffin, bagel or challah toast, vermont cream cheese*

Smoked Salmon on a Bagel

lettuce, tomato, and vermont cream cheese

Smoked Salmon Eggs Benedict

mario's grilled polenta

Smoked Salmon Platter

onions, caperberries, plum tomatoes, choice of housemade muffin, bagel or challah toast, vermont cream cheese

Traditional White Fish Salad on a Bagel

lettuce & tomato

ALL ABOUT EGGS

*served with your choice of mario's polenta, rice & beans or noodle kugel.
 three eggs any style & omelets come with your choice of housemade muffin, bagel or challah toasts
 with our housemade strawberry blush preserves.*

Brooklyn Benedict

*choice of
 pastrami or corned beef*

Grilled Ham Steak Benedict

Scottish Smoked Salmon Benedict

Three Eggs Any Style

scrambled, fried or poached eggs

with
 Hickory Smoked Bacon

with
 Hot Italian Sausage

with
 Organic Chicken &
 Apple Sausage

Frittata with NY Sharp Cheddar

Vegetarian
 Omelette
*spinach, mushrooms,
 red peppers and sweet onions*

Authentic Grilled
 Ham Steak
 Western Omelette
with roasted peppers & onions

***Mario's Grilled Polenta:** Mario is our first chef and a wonderful cook. One of his traditions was preparing Sunday morning breakfast, including his special polenta. He would cook for the whole family — kids, aunts, uncles, cousins - sometimes as many as 15 of us. We loved it (especially my mother because she could sleep in!). I hope that you enjoy this polenta as much as my family did for so many Sunday mornings. Salute!



Brunch on weekends
8^{AM} - 3^{PM}

BEFORE & AFTER THE GYM

"Alexis's Healthiest" Blueberry Buckwheat Pancakes

all natural organic eggless buckwheat pancakes made with high fiber cholesterol free oat milk

The "Vernon Brown" Omelette

egg whites, scallions, plum tomatoes, wild mushrooms, choice of housemade muffin, bagel or challah toast

"60/30/10" Omelette

egg whites, smoked salmon, vermont cream cheese, choice of housemade muffin, bagel or challah toast

Brooklyn's Thick & Rough Oatmeal with Milk & Vermont Maple Syrup

served with your own box of california raisins and high fiber, cholesterol free oat milk

Fresh Fruit Plate *banana & strawberries*

Fresh Fruit Plate with "Stonyfield" Organic Non-fat Yogurt

Fresh Fruit Plate and Granola Served with Non-fat Yogurt or Milk

WHOLE GRAIN COLD CEREAL

with California raisins / with banana & strawberries

Cheerios

Barbara's "Shredded Grain Spoonfuls" *shredded multigrain cereal*

Kashi "GOLEAN" *crunchy fiber twigs, soy protein & honey toasted whole grains*

FRESH FROM THE BAKERY

Fresh Blueberry Muffin *crumb topping*

Raisin Pineapple Bran Muffin

Whole Kernel Corn Muffin

Valrhona Chocolate Chip Muffin

SIDES

Mario's Polenta

Italian Sausage

Shoestring Fries

Hickory Smoked Bacon

Organic Chicken & Apple Sausage

Ezekiel 4:9 Sprouted Grain Toast

BEVERAGES

Fresh Squeezed Orange Juice

Tomato Juice

Fresh Squeezed Grapefruit Juice

Cranberry Juice

ESPRESSO BAR & SPECIALTY BEVERAGES

Coffee / Tea

Espresso / Cappuccino

Macchiato *espresso & milk foam*

Mochaccino *cappuccino, chocolate & whipped cream*

Americano *fresh brewed coffee & a shot of espresso*

Cafe Latté *espresso & steamed milk*

Iced Coffee

Iced Mocha Latte *espresso, steamed milk & chocolate*

24 oz Old Fashion Milk Shakes & Malts

chocolate, vanilla, straw berry or black & white

16 oz Brooklyn Diner Egg Cream

original Fox's u-bet syrup chocolate or vanilla

Stewart's Root Beer Ice Cream Float

or choice of soda

Boylan's Soda

creamy red birch, orange, cream, black cherry

Stewart's Soda *root beer or diet root beer*

Coffee Frappe

An iced blended espresso beverage topped with whipped cream.

Vanilla Raspberry Mocha Dark Chocolate

Banana Caramel Coffee Caramel

* Ask your server for our complete
ESPRESSO BAR & SPECIALTY BEVERAGE menu.

FIREMAN HOSPITALITY GROUP

For our guests with allergies to certain foods, please feel free to make special requests.

Please note: a 17.5% service charge will be added to parties of 5 or more.

Entree sharing charge \$5 | Minimum per person at tables \$15