



HOME AND OFFICE CATERING
IS AVAILABLE NOW!
212-757-5757

JUICES & FRUIT

Fresh Squeezed Orange Juice
Tomato Juice
Fresh Squeezed Grapefruit Juice
Cranberry Juice
Organic Apple Juice

Fresh Fruit Plate banana & strawberries
- with "Stonyfield" Organic Non-fat Yogurt
- with Granola and Non-fat Yogurt or Milk

FRESH FROM THE BAKERY

Fresh Blueberry Muffin crumb topping
Raisin Pineapple Bran Muffin
Cranberry, Coconut, Carrot vegan

Whole Kernel Corn Muffin
Valrhona Chocolate Chip Muffin

SWEET BUTTERMILK PANCAKES

served with fresh whipped cream and grade A amber Vermont maple syrup

Old Fashioned

Valrhona Double Chocolate Chip

Covered with Strawberries

Fresh Blueberries & Lemon Zest

Applewood Smoked Bacon

Hot Italian Sausage

"Alexis's Healthiest" Blueberry Buckwheat Pancakes

all natural organic eggless buckwheat pancakes made with oat milk

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

fresh strawberries, house-made whipped cream, grade A amber Vermont maple

SMOKED STURGEON & SCOTTISH SALMON

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

scrambled together, with crispy polenta,
choice of house-made muffin, bagel or toasted challah, fresh Vermont cream cheese

Smoked Sturgeon, Eggs & Onions

scrambled together, served with crispy polenta,
choice of house-made muffin, bagel or toasted challah, Vermont cream cheese

Smoked Salmon on a Bagel

lettuce, tomato, and vermont cream cheese

Smoked Salmon Eggs Benedict

grilled polenta

Smoked Sturgeon & Salmon Platter

onions, caperberries, plum tomatoes, choice of house-made
muffin, bagel or toasted challah, vermont cream cheese

WWW.BROOKLYNDINER.COM

Managing Director: Michael Moran | General Manager: Alexis Reyes | Executive Chef: Ricardo Flores

BD57-Breakfast.02.04.11



Ask about our
Brooklyn Diner T-shirts

EGGS

served with your choice of crispy polenta, rice & beans or noodle kugel
three eggs any style & omelettes come with your choice of house-made muffin, bagel,
100% whole grain sprouted Ezekiel bread, challah toast
with our housemade strawberry blush preserves

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

two eggs baked in challah toast topped with marinara, served with italian sausage,
roasted peppers, onions, and polenta

OMELETTES

Authentic Grilled Ham Steak Western Omelette with roasted peppers & onions

The “Vernon Brown” Omelette

egg whites, scallions, plum tomatoes, wild mushrooms, choice of house-made muffin, bagel or challah toast

“60/30/10” Omelette

egg whites, smoked salmon, Vermont cream cheese, choice of house-made muffin, bagel or challah toast

Vegetarian Omelette spinach, mushrooms, red peppers and sweet onions

Frittata with NY Sharp Cheddar

Three Eggs Any Style

scrambled, fried or poached eggs

with **Hickory Smoked Bacon**

with **Hot Italian Sausage**

with **Kishke** eastern European vegetable sausage

with **Organic Chicken & Apple Sausage**

with **Chicken Liver & Onions**

with **Pastrami**

BENEDICTS

Brooklyn Benedict choice of pastrami or corned beef

Kishke Benedict eastern European vegetable sausage

Grilled Ham Steak Benedict

Scottish Smoked Salmon Benedict

CEREAL & GRAINS

Cheerios

with raisins, strawberries & banana

Barbara’s “Shredded Grain Spoonfuls”

with raisins, banana & strawberries

Brooklyn’s Thick & Rough Oatmeal

with **Milk & Vermont Maple Syrup**

served with California raisins and oat milk

Kashi “GOLEAN”

with raisins, banana & strawberries

served with oat milk add 1.50

SIDES

Crispy Polenta

Italian Sausage

French Fries

Hickory Smoked Bacon

Organic Chicken & Apple Sausage

Kishke

eastern European vegetable sausage

FIREMAN HOSPITALITY GROUP - A Family Owned Restaurant

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

For your convenience a suggested gratuity of 17.5 %has been added to parties of 5 or more

Entree sharing charge \$5

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Minimum per person at tables \$15

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