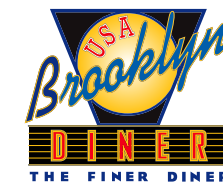




HOME AND OFFICE CATERING
IS AVAILABLE NOW!
212-757-5757



Ask about our
Brooklyn Diner T-shirts

JUICES & FRUIT

Fresh Squeezed Orange Juice
Tomato Juice
Fresh Squeezed Grapefruit Juice
Cranberry 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

Whole Kernel Corn Muffin
Valrhona Chocolate Chip Muffin

BREAKFAST

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

"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

Fresh Strawberries

Fresh Blueberries & Lemon Zest

Hickory Bacon

Hot Italian Sausage

"Alexis's Healthiest" Blueberry Buckwheat Pancakes

all natural organic eggless buckwheat pancakes made with oat milk

SMOKED STURGEON & SCOTTISH SALMON

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

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

Smoked Sturgeon, Eggs & Onions

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

EGGS

served with your choice of crispy polenta, rice & beans or noodle kugel
three eggs any style & omelets come with your choice of house-made muffin, bagel or challah toasts
with our housemade strawberry blush preserves

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

BENEDICTS

Brooklyn Benedict choice of pastrami or corned beef

Kishke Benedict eastern European vegetable sausage

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 **Kishke** eastern European vegetable sausage

with **Organic Chicken & Apple Sausage**

with **Chicken Liver & Onions**

with **Pastrami**

CEREAL & GRAINS

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

served with California raisins and oat milk

Cheerios

with raisins

with banana & strawberries

Barbara's "Shredded Grain Spoonfuls"

with raisins

with banana & strawberries

Kashi "GOLEAN"

with raisins

with banana & strawberries

served with oat milk

SIDES

Crispy Polenta

Hot Italian Sausage

Shoestring Fries

Hickory Smoked Bacon

Organic Chicken & Apple Sausage

Kishke

eastern European vegetable sausage

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

THE FIREMAN HOSPITALITY GROUP - A Family Owned Restaurant