

DINNER

APPETIZER

A Bowl of Real Chicken Soup

egg noodles, vegetables, fresh dill served
with toasted thick sliced challah

"Best of New York" NY Magazine

A Bowl of Minestrone Genovese

vegetarian soup with whole wheat
pasta, pesto & porcini mushrooms

A Bowl of Split Pea Soup

with slices of Brooklyn Diner's hot dog

South Brooklyn Salad

mountain Gorgonzola, warm bacon
iceberg lettuce & Russian dressing

Buffalo Mozzarella Salad

tomato, cucumber & red onion, ume plum
vinegar & Sardinian sea salt

Caesar Salad

baked mozzarella crostone

Greek Salad

Kolios sheep's milk feta cheese, cucumber, tomato, gaeta olives
romaine lettuce & red wine vinaigrette

Traditional White Fish Salad

with toasted bagel chips

House Made Hummus

creamy garbanzo beans & roasted sesame puree served with sliced
cucumbers, beefsteak tomato & toasted whole wheat pita

Organic Smoked Salmon Plate

Vermont cream cheese, tomato, caperberries,
& red onion on toasted bagel chips

Brooklyn Buffalo Wings

Gorgonzola-sour cream dip

pick your heat level **SPICY/HOT/INCENDIARY**

Pigs in a Blanket

Brooklyn Diner hot dog slices baked in puff pastry

SANDWICHES

Brooklyn Diner

Cheeseburger Deluxe

custom ground beef, Vermont cheddar cheese, smokehouse bacon,
frizzled onion rings & french fried potatoes

"Best Burger in New York"

Gael Greene, NY Magazine, Mar. 07'

15 Bite Brooklyn Diner

"All Beef" Hot Dog

frizzled onion rings, warm juniper berry
sauerkraut, brioche bun, pickled relish

featured in the NY Times

BBQ Chicken Sandwich

hand-pulled chicken, housemade Red Hook BBQ sauce,
served with black beans and rice

Roast Chicken Club

hand-pulled chicken, warm bacon, vine ripe
tomatoes, mountain Gorgonzola cheese,

iceberg lettuce with Russian dressing and
served with house made cole slaw

ORIGINAL

Hot Pastrami

hand carved and piled high on seeded rye bread, served with
housemade cole slaw

ORIGINAL

Hot Corned Beef

hand carved and piled high on seeded rye bread, served with
housemade cole slaw

Hot Brisket Pot Roast Sandwich

toasted brioche, mashed potatoes

Roast Organic Turkey Sandwich

served with irish mashed potatoes gibley gravy
and cranberry sauce

Traditional & Delicious Tunafish

made to order, served with a cup of split pea
or minestrone genovese

New England Lobster Roll

housemade chive-lemon mayo, served with
tomatoes and field green salad

SALADS

Chinese Chicken Salad

hand pulled chicken breast, cilantro,
rice noodles, Napa cabbage, scallions,
mandarin orange & our sesame tahini dressing

Italian Cobb Salad

grilled herbed chicken, spicy sausage, avocado, blue cheese,
eggs, tomato & romaine & pickled onions

Chopped Chef Salad

smoked Vermont turkey, tomatoes,
honey baked Canadian ham,
gruyere cheese, egg and field greens

choice of: **dijon/russian/blue cheese dressing**

Grilled Seafood Salad

two skewers of grilled shrimp, salmon & chilean sea bass
with grilled vegetables over a bed of baby greens

"The Perfect Plate"

choice of grilled organic salmon or grilled shrimp,
housemade hummus, tomato, cucumber, feta cheese, gaeta olives.
served with mesclun salad and toasted whole wheat pita

High Protein - Low Carbohydrates

Grilled Shrimp & Chopped Vegetable Salad

zucchini, portobello mushrooms, peppers, corn,
tomatoes & haricot vert tossed with crisp greens

Caprese Chicken Milanese

housemade mozzarella, beefsteak tomato,
field greens & olives



BREAKFAST SERVED DAILY
8^{AM} - 11:30^{AM}
BRUNCH ON WEEKENDS
11:30^{AM} - 3^{PM}

CLASSICS *"Ask about our famous Chicken Pot Pie!"*

Lots of Shrimp Fradiavolo *with spaghetti & spicy marinara*

Jumbo Lump Crabcake *organic greens & roasted pepper coulis*

Lemon Sole Amandine *almonds, brown butter, capers & haricot vert*

Organic Salmon Steak *haricot vert & dill butter sauce*

Herb Crusted Chilean Sea Bass *with brown-butter lemon caper sauce*

Oven Roasted "Dodger" Pot Roast *served with our noodle kugel*

Grilled Romanian Tenderloin Steak *nuttled garlic & frizzled onion rings*

Chicken Parmigiana *baked with three cheeses and a parmesan gratinee*

Cuban Chicken (Pollo Cubano) *pan roasted chicken breasts with vidalia onions, cilantro, lime, served with plantain chips and black beans & rice*

Brooklyn French Charcroute Platter

our brooklyn diner's 15 bite hot dog sausage, "kasseler" smoked pork chop, fennel sausage, chicken sausage, thick sliced corned beef and our juniper berry saurkraut & boiled potatoes

"Parlez Vous Choucroute?" An emblematic dish of Alsace (France) with ties to Eastern Europe and its devotion to cabbage, sauerkraut & cured meats. We have adapted Grandma's Colette's Choucroute Garni recipe to bring a part of Brooklyn and a touch of Europe to you.

Our chickens are raised in the Blue Mountains of Pennsylvania Amish country on a total vegetarian diet.

PASTA

Sausage Crusted Lasagna Pie *sausage ragu, bechamel & mozzarella*

Shelly's Baked Macaroni & Cheese *"Best of New York" NY Magazine*
fresh tagliolini pasta, Parmigiano Reggiano & ham

Meatballs & Spaghetti Della Nonna *pomodoro sauce & basil*

Whole Grain Kamut Spaghetti with Sicilian Tunafish, Eggplant & Roast Peppers
tomato, capers & basil (also available vegetarian)

Rigatoni Fresco *buffalo mozzarella, tomato & arugula*

SIDES

Onion Rings

Noodle Kugel (2 pieces)

French Fried Potatoes

Irish Mashed Potatoes

Baked Potato

Haricot Vert

Black Beans & Rice

Housemade Cole Slaw

ESPRESSO BAR & SPECIALTY BEVERAGES

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*

Coffee Frappe

An iced blended espresso beverage topped with whipped cream.

Vanilla Raspberry Mocha Dark Chocolate

Banana Caramel Coffee Caramel

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*

* 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