

LUNCH

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 giblet 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*
- Smoked Salmon & Egg Pissaladiere *caramelized onions, baby greens & crème fraîche*
- 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 *nutted 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

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| Onion Rings | Baked Potato |
| Noodle Kugel (2 pieces) | Haricot Vert |
| French Fried Potatoes | Black Beans & Rice |
| Irish Mashed Potatoes | Housemade Cole Slaw |

ESPRESSO BAR & SPECIALTY BEVERAGES

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| Macchiato <i>espresso & milk foam</i> | 24 oz Old Fashion Milk Shakes & Malts
<i>chocolate, vanilla, straw berry or black & white</i> |
| Mochaccino <i>cappuccino, chocolate & whipped cream</i> | 16 oz Brooklyn Diner Egg Cream
<i>original Fox's u-bet syrup chocolate or vanilla</i> |
| Americano <i>fresh brewed coffee & a shot of espresso</i> | Stewart's Root Beer Ice Cream Float
<i>or choice of soda</i> |
| Cafe Latté <i>espresso & steamed milk</i> | Boylan's Soda
<i>creamy red birch, orange, cream, black cherry</i> |
| Iced Coffee | Stewart's Soda <i>root beer or diet root beer</i> |
| Iced Mocha Latte <i>espresso, steamed milk & chocolate</i> | |
- Coffee Frappe**
An iced blended espresso beverage topped with whipped cream.
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| 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