



## 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  
Stewarts's Root Beer Ice Cream Float or choice of soda  
Boylan's Soda creamy red birch, orange, cream, black cherry  
Stewarts'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) 265-5400

## 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  
11:30<sup>AM</sup> - 3<sup>PM</sup>

## 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

### Cheerios

with a box of California raisins

with fruits banana & strawberries

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

with a box of California raisins

with fruits banana & strawberries

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

with a box of California raisins

with fruits banana & strawberries

## 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

Espresso / Cappuccino

Fresh Squeezed Grapefruit Juice

Cranberry Juice

Coffee / Tea

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

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

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