



BRUNCH

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

SCOTTISH SMOKED SALMON & WHITE FISH

Chunky Salmon and Eggs

with choice of bagel or challah toast, hand chopped with caramelized onions and scrambled together. served with mario's polenta

Smoked Salmon on a Bagel

lettuce, tomato, and vermont cream cheese

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 with
fines herbs, fried or
poached eggs

Three Eggs Any Style with Hickory Smoked Bacon

The "Vernon Brown" Omelette

egg whites, scallions and
plum tomatoes, mushrooms

Authentic Grilled Ham Steak Western Omelette

with roasted peppers & onions

Pastrami & Swiss Omelet

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

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

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



ONLINE ORDER
IS AVAILABLE NOW!

SANDWICHES

Brooklyn Diner

Cheeseburger Deluxe

custom ground beef, Vermont cheddar cheese, smokehouse bacon, frizzled onion rings and served with 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, pickle relish

featured in the NY Times

Roast Chicken Club

hand-pulled chicken, warm bacon, vine ripe tomatoes, mountain Gorgonzola cheese, iceberg lettuce with Russian dressing and served with housemade cole slaw

BBQ Chicken Sandwich

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

ORIGINAL

Hot Pastrami

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

ORIGINAL

Hot Corned Beef

hand carved and piled high on seeded rye bread, served with house made 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, Gruyère 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, house made 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

CLASSICS

Cuban Chicken (Pollo Cubano)

pan roasted chicken breasts with vidalia onions, cilantro, lime, served with plantain chips and black beans & rice

Chicken Parmigiana

baked with three cheeses & a parmesan gratinee

Whole Grain Kamut Spaghetti with Sicilian Tunafish, Eggplant & Roast Peppers

tomato, capers & basil (also available vegetarian)

Organic Salmon Steak

haricot vert & dill butter sauce

Oven Roasted "Dodger" Pot Roast

served with our noodle kugel

Sirloin "Minute" Steak

frizzled onion rings

Rigatoni Fresco

buffalo mozzarella, tomato & arugula

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

SIDES

Mario's Polenta

Italian Sausage

Shoestring Fries

Hickory Smoked Bacon

Organic Chicken & Apple Sausage

Ezekiel 4:9 Sprouted Grain Toast

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

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Minimum per person at tables \$15