

## BREAKFAST

8<sup>AM</sup> - 11:30<sup>AM</sup>

<b>Mixed Marriage</b>	16.50
two eggs baked in a challah toast topped with marinara, served with italian sausage, roasted peppers, onions, and mario's polenta	
<b>Pecan, Cinnamon Raisin French Toast</b>	15.00
fresh strawberry & whipped cream	

### SWEET CREAM BUTTERMILK PANCAKES

<b>Old Fashioned</b>	11.50
with Hickory Smoked Bacon	15.00
with Italian Sausage	15.00
<b>Valrhona Double Chocolate Chip</b>	13.00
<b>Whole Fresh Strawberries</b>	14.50
<b>Fresh Blueberries &amp; Lemon Zest</b>	14.50

### SCOTTISH ORGANIC SMOKED SALMON

<b>Smoked Salmon, Eggs &amp; Onions</b>	16.00
scrambled together, served with mario's grilled polenta, choice of our own muffin, bagel or challah toast, Vermont cream cheese	
<b>Smoked Salmon on a Bagel</b>	16.00
lettuce, tomato, and Vermont cream cheese	
<b>Smoked Salmon Eggs Benedict</b>	17.00
mario's grilled polenta	
<b>Smoked Salmon Platter</b>	18.00
onions, caperberries, plum tomatoes, choice of our own muffin, bagel or challah toast, vermont cream cheese	

### ALL ABOUT EGGS

served with your choice of mario's polenta, rice & beans or noodle kugel. three eggs any style & omelettes come with your choice of our own muffin, bagel or challah toasts with our our own strawberry blush preserves.

<b>Brooklyn Benedict</b>	16.00
choice of pastrami or corned beef	
<b>Grilled Ham Steak Benedict</b>	17.50

<b>Three Eggs Any Style</b>	9.50
scrambled, fried or poached eggs	
with Hickory Smoked Bacon	11.50
with Hot Italian Sausage	11.50
with Organic Chicken & Apple Sausage	12.50
<b>Frittata with NY Sharp Cheddar</b>	10.50
<b>Vegetarian Omelette</b>	11.00
spinach, mushrooms, red peppers and sweet onions	
<b>Authentic Grilled Ham Steak Western Omelette</b>	15.50
with roasted peppers & onions	

### BEFORE & AFTER THE GYM

<b>The "Vernon Brown" Omelette</b>	15.00
egg whites, scallions, plum tomatoes, mushrooms	
<b>The "Alexis" Buckwheat Pancakes</b>	15.00
all natural organic buckwheat with fresh blueberries	
<b>"60/30/10" Omelette</b>	17.00
egg whites, Nova Scotia salmon, Vermont cream cheese	

### HOT OATMEAL

with Milk & Vermont Maple Syrup	9.00
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### SIDES

Mario's Polenta	5.00	Hickory Smoked Bacon	6.00
Italian Sausage	7.00	Bagel with Cream Cheese	4.50
Fresh Baked Muffin	3.50		

### BEVERAGES

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Fresh Squeezed Orange / Grapefruit Juice	4.25	5.50
Tomato / Cranberry Juice	3.75	4.75
Coffee / Tea	2.95	3.25
Espresso / Cappuccino	2.95	3.75

due to restrictions in NYS liquor laws, we are prohibited from delivering any alcoholic beverage

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## OUR FAMOUS THIN CRUST PIZZA

Handmade with traditional Neapolitan ingredients, organic unbleached 00 flour, our own fior di latte (cow's milk mozzarella), imported San Marzano tomatoes, Sicilian Sea Salt, extra virgin olive oil

<b>Margherita</b>	18.00
our own mozzarella, imported plum tomatoes, and basil	
<b>Double Pepperoni</b>	19.00
imported and domestic pepperoni, our own mozzarella, plum tomatoes, and basil	
<b>Sausage</b>	19.00
our own italian sausage, our own mozzarella, and plum tomatoes	
<b>"15 Bite Hot Dog"</b>	20.00
our own mozzarella, plum tomato	
<b>Four Season</b>	20.00
our own mozzarella, peppers, mushrooms, gaeta olives, spring peas and basil	
<b>Gorgonzola &amp; Onion</b>	20.00
our own mozzarella, caramelized vidalia onions, shaved red onions, celery leaves	
<b>Fresca</b>	20.00
imported buffalo mozzarella, organic greens, grape tomatoes, gaeta olives, and basil	
<b>Carbonara</b>	20.00
pancetta, our own mozzarella, and pecorino cheeses topped with a fried egg	



## TIMES SQUARE

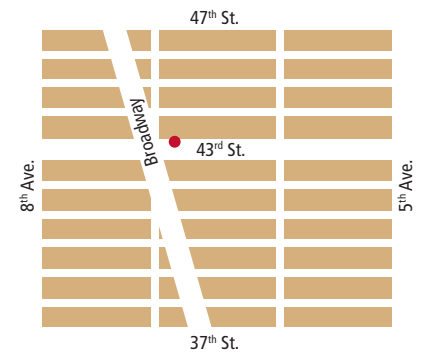
212.265.5400

155 W 43<sup>RD</sup> ST. AT BROADWAY

**ONLINE ORDERING IS AVAILABLE NOW!**

[www.BROOKLYNDINER.com](http://www.BROOKLYNDINER.com)

### DELIVERY ZONE



### DELIVERY TIMES

breakfast 8:00<sup>AM</sup> - 11:30<sup>AM</sup>

lunch 11:30<sup>AM</sup> - 4:00<sup>PM</sup>

dinner 4:00<sup>PM</sup> - 11:00<sup>PM</sup>

we request a \$10.00 minimum on breakfast a \$15.00 minimum on all lunch & dinner delivery orders

all prices and menu items are subject to change

# LUNCH & DINNER

11:30<sup>AM</sup> - 4<sup>PM</sup> / 4<sup>PM</sup> - 12<sup>AM</sup>

## SMALL PLATES

<b>Real Chicken Soup</b>	Pt. 9.75	Qt. 18.00
egg noodles, vegetables, fresh dill served with toasted thick sliced challah - <i>"Best of New York" NY Magazine</i>		
<b>Manhattan Clam Chowder</b>	Pt. 9.50	Qt. 18.00
local Littleneck clams		
<b>Split Pea Soup</b>	Pt. 9.00	Qt. 17.95
with slices of "brooklyn diner's hot dog"		
<b>Caesar Salad</b>		10.50
<b>South Brooklyn Salad</b>		9.50
a half head of iceberg, mountain Gorgonzola cheese, warm bacon & russian dressing		
<b>Greek Salad</b>		10.50
sheep's milk feta cheese, cucumber, tomatoes, and gaeta olives tossed with hearts of romaine lettuce and red wine vinaigrette		
<b>Our Own Hummus</b>		9.50
creamy garbanzo beans and roasted sesame puree served with sliced cucumbers, beefsteak tomato and toasted whole wheat pita		
<b>Pigs in a Blanket</b>		10.50
our 15 bite hot dog slices baked in puff pastry		
<b>Brooklyn Buffalo Wings</b>		10.50
gorgonzola-sour cream dip		

## SALADS

<b>Chinese Chicken Salad</b>		18.50
hand pulled chicken breast, cilantro, rice noodles, napa cabbage, scallions, mandarin orange & our sesame tahini dressing		
<b>"The Perfect Plate"</b>		20.00
choice of grilled organic salmon or grilled shrimp, our own hummus, tomato, cucumber, feta cheese, gaeta olives. served with mesclun salad and toasted whole wheat pita		
<b>Chopped Chef Salad</b>		19.95
smoked Vermont turkey, honey baked canadian ham, tomatoes, Gruyere cheese, egg and field greens with choice of dijon, russian or blue cheese dressing		
<b>18 Vegetable Market Salad</b>		18.00
zucchini, portobello mushrooms, peppers, corn, tomatoes & haricot vert tossed with crisp greens		

## SANDWICHES

<b>ORIGINAL</b> <b>Coney Island Lobster Roll</b>		market price
our own chive-lemon mayo, served with tomatoes and field green salad		
<b>Brooklyn Diner Cheeseburger Deluxe</b>		17.50
custom ground beef, Vermont cheddar cheese, smokehouse bacon, frizzled onion rings and served with french fried potatoes <i>"Best Burger in New York" - NY Magazine, Mar. 07'</i>		
<b>BBQ Chicken Sandwich</b>		16.95
hand-pulled chicken, our own red hook BBQ sauce, served with black beans and rice		
<b>Roast Chicken Club</b>		16.95
hand-pulled chicken, warm bacon, vine ripe tomatoes, mountain Gorgonzola cheese, iceberg lettuce with Russian dressing and served our own cole slaw		
<b>Open Faced Rueben</b>		17.95
corned beef, sauerkraut, guere cheese & Russian dressing on seeded rye bread, served with our own cole slaw		
<b>Fresh Roasted Vermont Turkey</b>		17.50
served Thanksgiving style-hand carved and served with roasted garlic and basil mashed potatoes, giblet gravy and cranberry sauce		
<b>15 Bite Brooklyn Diner "All Beef" Hot Dog</b>	18.50	
onion rings, warm juniper berry sauerkraut, sweet pickle relish - <i>featured in the NY Times</i>		
<b>ORIGINAL</b> <b>Hot Pastrami</b>		18.50
hand carved and piled high on seeded rye bread, served with our own cole slaw		
<b>ORIGINAL</b> <b>Hot Corned Beef</b>		18.50
hand carved and piled high on seeded rye bread, served with our own cole slaw		
<b>Traditional &amp; Delicious Tunafish</b>		17.00
made to order, served with a cup of split pea or minestrone genovese		

## SIDES

<b>Baked Potato</b>	5.50	<b>Our Own Cole slaw</b>	6.50
<b>French Fried Potatoes</b>	5.50	<b>Noodle Kugel</b> raisin inside	7.50
<b>Frizzled Onion Rings</b>	8.50	<b>Black Beans &amp; Rice</b>	5.50
<b>Haricot Vert</b>	7.00	<b>Garlic-Basil Mashed Potatoes</b>	6.50
<b>Shelly's Mac &amp; Cheese</b>	9.50	<b>Potato Chips &amp; Gorgonzola</b>	6.50

## CLASSICS

<b>Whole Grain Spaghetti with 10 Spring Vegetables</b>	18.00
whole grain "Kamut" spaghetti, toasted almond slices	
<b>Meatball &amp; Spaghetti "della Nonna"</b>	18.95
pomodoro sauce & basil	
<b>Shelly's Baked Macaroni &amp; Cheese</b>	18.95
fresh tagliolini pasta, parmigiano reggiano, prosciutto cotto <i>"Best of New York" NY Magazine</i>	
<b>Sausage Lasagne Pie</b>	18.95
sausage ragu, bechamel & mozzarella	
<b>Oven Roasted "Dodger" Pot Roast</b>	19.95
served with our noodle kugel	
<b>Milanese Veal Steak</b>	28.00
our own mozzarella, honey glazed ham, mesclun salad, plum tomato	
<b>Three Cheese Chicken Parmigiana</b>	21.00
served with spaghetti pomodoro	
<b>Cuban Chicken (Pollo Cubano)</b>	20.00
pan roasted chicken breasts with vidalia onions, cilantro, lime, served with plantain chips and black beans & rice	
<b>Fish &amp; Chips</b>	21.00
obeer battered Chatham cod, french fried potatoes, cherry peppers, house-made remoulade sauce	
<b>Aged New York Strip Steak</b>	27.00
steak frites	
<b>Scottish King Salmon Steak</b>	21.00
haricot vert & dill butter sauce	
<b>Henry's Fried Chicken and Waffle</b>	19.50
haricot vert	
<b>Spaghetti with Shrimp, Clams, Mussels &amp; Calamari</b>	21.50
in a marinara sauce	

## DESSERTS

### HOUSE SPECIALTIES

<b>The Strawberry Blonde™ Cheesecake</b>	11.50
with chocolate sauce and fresh whipped cream <i>"The house's strawberry blonde cheesecake is worth a month on your treadmill." - New York Magazine</i>	
<b>Hot Chocolate Fudge Sundae</b>	10.50
<i>"Best Hot Fudge Sundae in New York" New York Magazine</i>	
<b>Cousin Esther's Cheesecake</b>	10.00
our version of the classic, with a sponge cake crust	
<b>Chocolate Blackout Cake</b>	9.50
three layers of moist, rich chocolate cake, chocolate ganache, and chocolate butter cream frosting	
<b>Double Layered Coconut Cake</b>	9.50
our triple tier vanilla cake, with coconut custard, coconut frosting, coconut milk and fresh coconut	
<b>Old Fashioned Apple Pie</b>	8.50
loads of fresh apples tossed in spices and baked in our our own steusel with our pâte brisée crust	
<b>Old Fashioned Lemon Meringue Pie</b>	9.00
baked lemon filling topped with our own meringue, with a pâte brisée crust	
<b>Allen Grubman's</b>	
<b>Double Chocolate Pudding Pie</b>	8.50
rich double chocolate pudding filled in our own sweetbread crust, topped with whipped cream & candied hazelnuts	
<b>Old Fashioned Milk Shakes &amp; Malts</b>	7.50
chocolate, vanilla or strawberry	
<b>A box of Rugelach</b>	13.95
chocolate, mixed berry, pineapple are rolled in a luscious cream cheese dough	



ALL CAKES & PIES ARE OUR OWN AND AVAILABLE IN FULL SIZES

I all items are delivered in microwaveable containers I