

BREAKFAST

8^{AM} - 11:30^{AM}

Mixed Marriage

two eggs baked in a challah toast topped with marinara, served with italian sausage, roasted peppers, onions, and mario's polenta

Pecan, Cinnamon Raisin French Toast

fresh strawberry & whipped cream

SWEET CREAM BUTTERMILK PANCAKES

Old Fashioned

with Hickory Smoked Bacon

with Italian Sausage

Valrhona Double Chocolate Chip

Whole Fresh Strawberries

Fresh Blueberries & Lemon Zest

SCOTTISH ORGANIC SMOKED SALMON

Smoked Salmon, Eggs & Onions

scrambled together, served with mario's grilled polenta, choice of house-made 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 house-made 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 & omelets come with your choice of housemade muffin, bagel or challah toasts with our house-made strawberry blush preserves.

Brooklyn Benedict

choice of pastrami or corned beef

Grilled Ham Steak 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

BEFORE & AFTER THE GYM

The "Vernon Brown" Omelette

egg whites, scallions, plum tomatoes, mushrooms

The "Alexis" Buckwheat Pancakes

all natural organic buckwheat with fresh blueberries

"60/30/10" Omelette

egg whites, nova scotia salmon, vermont cream cheese

HOT OATMEAL

with Milk & Vermont Maple Syrup

SIDES

Mario's Polenta

Hickory Smoked Bacon

Italian Sausage

Bagel with Cream Cheese

Fresh Baked Muffin

BEVERAGES

Fresh Squeezed Orange / Grapefruit Juice

Tomato / Cranberry Juice

Coffee / Tea

Espresso / Cappuccino

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



OUR FAMOUS THIN CRUST PIZZA

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

Margherita

fior di latte, imported plum tomatoes, and basil

Double Pepperoni

imported and domestic pepperoni, fior di latte, plum tomatoes, and basil

Sausage

house-made italian sausage, fior di latte, and plum tomatoes

"15 Bite Hot Dog"

fior di latte, plum tomato

Four Season

fior di latte, peppers, mushrooms, gaeta olives, spring peas and basil

Gorgonzola & Onion

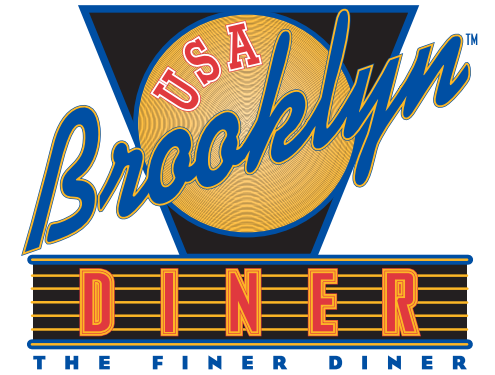
fior di latte, caramelized vidalia onions, shaved red onions, celery leaves

Fresca

imported buffalo mozzarella, organic greens, grape tomatoes, gaeta olives, and basil

Carbonara

pancetta, mozzarella, and pecorino cheeses topped with a fried egg



TIMES SQUARE

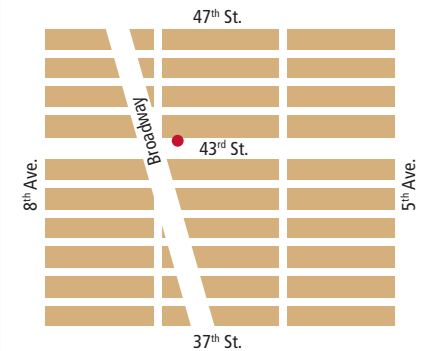
212.265.5400

155 W 43RD ST. AT BROADWAY

ONLINE ORDERING
IS AVAILABLE NOW!

www.BROOKLYNDINER.com

DELIVERY ZONE



DELIVERY TIMES

breakfast 8:00^{AM} - 11:30^{AM}

lunch 11:30^{AM} - 4:00^{PM}

dinner 4:00^{PM} - 11:00^{PM}

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

SMALL PLATES

Real Chicken Soup

egg noodles, vegetables, fresh dill served with toasted thick sliced challah - *"Best of New York" NY Magazine*

Minestrone Genovese

(oil-free) vegetarian soup with whole wheat pasta, pesto & porcini mushrooms

Split Pea Soup

with slices of "brooklyn diner's hot dog"

Caesar Salad

South Brooklyn Salad

a half head of iceberg, mountain gorgonzola cheese, warm bacon & russian dressing

Greek Salad

sheep's milk feta cheese, cucumber, tomatoes, and gaeta olives tossed with hearts of romaine lettuce and red wine vinaigrette

House Made Hummus

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

Pigs in a Blanket

our 15 bite hot dog slices baked in puff pastry

Brooklyn Buffalo Wings

pick your heat level spicy / hot / incendiary

SALADS

Chinese Chicken Salad

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

"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

Chopped Chef Salad

smoked vermont turkey, honey baked canadian ham, tomatoes, gruyere cheese, egg and field greens with choice of dijon, russian or blue cheese dressing

Grilled Shrimp &

Chopped Vegetable Salad

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

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" - NY Magazine, Mar. 07'

BBQ Chicken Sandwich

hand-pulled chicken, house made red hook bbq sauce, served with black beans and rice

Roast Chicken Club [Lunch Only]

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

Hot Brisket Pot Roast Sandwich

toasted brioche, mashed potatoes

Roast Organic Turkey Sandwich [Lunch Only]

served with Irish mashed potatoes giblet gravy and cranberry sauce

15 Bite Brooklyn Diner "All Beef" Hot Dog

onion rings, warm juniper berry sauerkraut, sweet pickle relish - *featured in the NY Times*

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

Traditional & Delicious Tunafish

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

New England Shrimp Roll

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

SIDES

Baked Potato	House Made Cole slaw
French Fried Potatoes	Noodle Kugel raisin inside
Onion Rings	Black Beans & Rice
Haricot Vert	Irish Mashed Potatoes

CLASSICS

Whole Wheat "Kamut"

Spaghetti Pomodoro (oil-free)

Meatballs & Spaghetti Della Nonna

Shelly's Baked Macaroni & Cheese

fresh tagliolini pasta, parmigiano reggiano, prosciutto cotto
"Best of New York" NY Magazine

Mama Perla's Lasagne

baked with egg pasta, sausage ragu, mozzarella

Oven Roasted "Dodger" Pot Roast

served with our noodle kugel

3 Hour Hungarian Beef Goulash

imported "kulonleges" paprika, noodle kugel

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 served with our juniper berry sauerkraut & boiled potatoes

Grilled Romanian Tenderloin Steak

nutted garlic & frizzled onion rings

Organic Salmon Steak

haricot vert & dill butter sauce

Lemon Sole Almondine

haricot vert

A lot of Shrimp Fradiavolo

with spicy marinara and spaghetti

DESSERTS

HOUSE SPECIALTIES

The Strawberry Blonde™ Cheesecake

with chocolate sauce and fresh whipped cream
"The house's strawberry blonde cheesecake is worth a month on your treadmill." - New York Magazine

Hot Chocolate Fudge Sundae

"Best Hot Fudge Sundae in New York" New York Magazine

Cousin Esther's Cheesecake

our version of the classic, with a sponge cake crust

Chocolate Blackout Cake

three layers of moist, rich chocolate cake, chocolate ganache, and chocolate butter cream frosting

Double Layered Coconut Cake

our triple tier vanilla cake, with coconut custard, coconut frosting, coconut milk and fresh coconut

Old Fashioned Apple Pie

loads of fresh apples tossed in spices and baked in our house-made steusel with our pate brisee crust

Old Fashioned Lemon Meringue Pie

baked lemon filling topped with our house-made meringue, with a pate brisee crust

Allen Grubman's

Double Chocolate Pudding Pie

rich double chocolate pudding filled in house-made sweetbread crust, topped with whipped cream & candied hazelnuts

Old Fashioned Milk Shakes & Malts

chocolate, vanilla or strawberry

A box of Rugelach

chocolate, mixed berry, pineapple are rolled in a luscious cream cheese dough



ALL CAKES & PIES ARE HOUSE MADE AND AVAILABLE IN FULL SIZES

all items are delivered in microwaveable containers