

## EGGS&OTHERGOODTHINGS

### The Deluxe \$15

Two eggs, two flapjacks, home fries, house toast, choice of side dish, coffee and juice. Corned Beef or Veggie Hash \$3

### Eggs Anyway You Want 'Em \$12 V

Two farm fresh eggs with home fries, one side and house toast.

### Tofu Scramble \$12 V

Tofu seasoned with our curry spice blend, home fries, one side and house toast.

### Omelette by Design \$14

Create your own or ask about our special omelette of the day

Grits \$12 our favorite

Cheddar, Chorizo and Jalapeños or create your own.

Choose Your Ingredients:

Bell peppers	Fresh mushrooms
Sweet onions	Plum tomatoes
Baby spinach	Smoked bacon
Basil	Jalapeños
Scallions	Ham
Cheese (ask for selection)	

### The Best Corned Beef Hash You'll Ever Eat \$15

Homemade hash with two poached eggs and house toast.

### Dizzy's Veggie Sweet Potato & Kale Hash \$15 V

Homemade veggie hash with two poached eggs and house toast.

### Eggs Ben a Dizz \$14

Poached eggs resting on a toasted English muffin with grilled Canadian bacon and topped with ancho lime hollandaise sauce Served with home fries.

Or try our delicious Benedict variations:

Florentine - spinach V

Pacifico - smoked salmon add \$2

California - avocado and tomato with jalapeño hollandaise V

Corned Beef Hash add \$1

Veggie Hash - kale and sweet potato add \$1 V

### Teo's Italian Eggs \$13 V

Two poached eggs served over cubed focaccia and drizzled with olive oil, parmesan and fresh basil.

Add bacon and tomato \$2.50

Add veggie sausage and tomato \$2.50

### Huevos Rancheros \$13 V GF

Two eggs with corn tortillas topped with veggie chili, cheddar cheese, roasted tomato salsa, guacamole and cilantro sour cream. Make it vegan substitute tofu scramble.

### Biscuits and Gravy \$16

A homemade buttermilk biscuit with two farm-fresh eggs any style smothered in a creamy, homemade, smoky and spicy sausage gravy.

## BEVERAGES

### Coffee & Juice

House Blend Coffee \$2.

Espresso \$4

Cappuccino \$4

Café Latte \$4

Herbal Teas \$3.

Iced Tea \$3

Iced Coffee \$3

Hot Chocolate \$4

Fresh-Squeezed Orange Juice, small \$3.75 large \$4.75

Cranberry, Apple, Tomato, or Grapefruit Juice, small \$3 large \$3.50

### Sodas \$2.50

RC Cola, Diet Rite, lemon lime, Root beer or Ginger Ale

Shakes, Malted or Egg Creams \$6

Vanilla or Chocolate

Dizzys Cake Shake \$9

Bacon brittle and Nutella cake shake

The Smoothie \$6

Berries, yogurt, honey and almond milk

## Kids Menu

Comes with a drink and choice of fries, peas and carrots or fruit \$9

Choose from:

Flap Jacks, French Toast, Cheese-e-eggs, Grilled Cheese,

Chicken Fingers, Cheese Burger or All Beef Hot Dog

V - Vegetarian

GF - Gluten Free Try our corn tortillas or gluten free bread!

20% autogratiuity added to parties of 6 or more.



Breakfast, Lunch,  
and Dinner Menu

Check us out on the web:

[facebook.com/dizzysdiner](https://facebook.com/dizzysdiner)

[dizzys.com](http://dizzys.com)

**Free Delivery**

\$10 Minimum

511 9th Street  
Brooklyn, NY 11215

**718-499-1966**

Hours

**Monday - Friday**

7 am to 10 pm

**Saturday & Sunday**

Brunch 9 am to 4 pm

Dinner 6 pm to 10 pm

We accept all major credit cards.

# BREAKFAST SANDWICHES

Mr. Clean - Egg on a roll \$4 V

Hatter - Egg & cheese \$5 V

Babe - Egg & bacon \$5.50

Miles - Egg, bacon & cheese \$6

Mantle - Egg & ham \$5.50

Stan - Egg, ham & cheese \$6

DiMaggio - Egg & sausage \$6.50

Gusten - Homemade corned beef hash with fried egg on a bagel \$7

Coltrane - Egg, sausage & cheese \$6

Kenny G - Egg, veggie sausage & cheese on a bagel \$6 V

Ella - Lox, cream cheese, red onion & tomato on a bagel \$9

Otis - Egg whites, veggie sausage, avocado, & pepper jack in a spinach wrap \$8 V

# CEREAL

Dizzy's Homemade Granola \$9 V

Toasted oats, nuts and raisins with honey, brown sugar and lots of love. Add fruit \$1

Mary's Favorite Oatmeal \$9 V

Served creamy, cooked with spiced apples, raisins and cinnamon. Made to order.

The Power Breakfast \$13 V

Yogurt topped with seasonal fruit, granola and drizzled with honey.

# THE GRIDDLE

Served with Lacona amber maple syrup

Buttermilk Flapjacks \$12

Three golden cakes served plain or create your own.

Add \$2 for any additional ingredient or combination

Choose Your Ingredients: Strawberries, Blueberries, Bananas, Chocolate chips, we got nuts too

The Granola Belgian Waffle \$14 V

Crisp and Light waffle topped with our homemade granola.

Pistachio Crusted Banana Stuffed French Toast \$14 V

Challah french toast lightly crusted in pistachios and filled with banana slices.

# BREAKFAST SIDES \$5

Bacon, Ham or Sausage

Canadian Bacon

Veggie Sausage

Homemade Corned Beef Hash

Turkey Bacon

Veggie Hash

# SMALL PLATES

Homemade Soup of the Day Bowl \$9 / cup \$6

All of our soups and Chili are homemade.

Vegetarian Chili Bowl \$11 / cup \$7

A hearty veggie chili topped with cheddar cheese and cilantro sour cream served with corn chips.

"Panko and Frosted Flake" Crusted Chicken Fingers \$11

Chicken tenders, N.A.E, 100% vegetarian fed, coated in panko and frosted flakes, served with bbq sauce and marmalade honey mustard.

Nachos De La Casa \$10

Homemade corn chips with pepper jack and cheddar cheese, guacamole, charred tomato and jalapeno salsa, fresh jalapeños, and cilantro sour cream.

Topped with veggie chili, add \$3

Topped with grilled chicken, add \$4

Combo: Sandwich, Soup or Salad \$11

Salad for combo is mesclun, plum tomatoes and red onions served with our herb balsamic vinaigrette.

Chili can be substituted for soup

Substitute any specialty salads for \$2

Wings...Buffalo style \$10

Bacon Wrapped Buffalo Wings \$12

"Pigs DO! Fly" . . . Blue cheese dressing and celery sticks.

# SPECIALTY SALADS

Asian Chicken Salad \$14

Chiffonade of greens and cabbage tossed with cilantro grilled chicken and a hoisin ginger vinaigrette, sprinkled with toasted sesame seeds, mandarin oranges and almonds.

Southwestern Cobb Salad \$14

Greens topped with a fresh corn and three bean salsa, avocados, crispy chorizo bits and lime grilled chicken. Dressed with honey chipotle ranch and crunchy tortilla strips.

House Salad \$13

Mesclun greens, carrot ribbons, raisins, toasted pine nuts, crumbled gorgonzola cheese and served with a herb balsamic vinaigrette.

Add chicken \$4

V - substitute tofu for chicken.

# SIDES \$6

Seasoned hand cut fries

Side Salad

Dizzy's spicy charred Brussel sprouts

Mashed Potatoes and Gravy

# BIG PLATES

All sandwiches served with french fries.

Dizzy's Burger \$15

Dry aged, USDA Prime beef blend served with lettuce, tomato, onion and French Fries

Choose Toppings: \$1.50 ea

American, Gruyere, Cheddar, Mozzarella, Sauteed mushrooms, caramelized onions, smoked bacon

Veggie Burger \$13

Grilled veggie burger with lettuce, onion and pickle, accompanied by sun-dried tomato ketchup and herb aioli.

Turkey Burger \$14

lean free range turkey burger with cranberry chutney, lettuce, tomato, and onion.

The "Royale" Grilled Cheese \$15

Gruyere and aged cheddar, seared tomatoes and smoked bacon on house bread

Veggie Wrap \$15

Grilled portobello, zucchini, roasted peppers, and goat cheese spread with herb aioli and wrapped in a spinach flatbread.

Chicken Roma Sandwich \$15

Homemade pesto free-range chicken breast served with baby arugula, plum tomatoes, mozzarella and balsamic reduction on a garlic baguette.

Turkey Club Deluxe \$15

Roast Turkey, Purdue N.A.E, 100% vegetarian fed, house roasted, stacked with smoked bacon, lettuce, tomatoes, and cranberry chutney served on toasted seven grain bread.

Mediterranean Tuna Salad \$14

Homemade Albacore, tuna salad, lettuce, tomato, and sweet red onion on toasted country white bread or 7 Grain.

The Reuben Classic \$15

Thick slices of corned beef (substitute turkey for a turkey Reuben) on house bread with sauerkraut, gruyere cheese, and thousand island.

# SPECIALTY DISHES

Bacon-Wrapped Meatloaf \$19

Country style, wrapped in smoked bacon with roasted garlic mashed potatoes and spicy, charred Brussel sprouts.

Riga-Stoli \$17

Rigatoni, smoked mozzarella and spicy Italian sausage in Vodka sauce.

Steak Frites \$24

Pan seared grass-fed hanger steak topped with au poivre sauce, frites.

Salmon, Ancho Dry-Rubbed and Seared \$18

Served on a bed of lemon-herb quinoa, tossed with spinach and shallots.

Dizzy's Creamy Mac and Cheese \$11

Mac and cheese topped with a cheddar and rice crispy gratin

Dizzy's very own Tuna Mac Daddy \$14

Creamy Mac and cheese baked casserole style with tuna salad, cheddar and rice crispy gratin and served with a side salad.

Try it spicy! Add Srirachaaaaahhhhh ...