

Brunch at the Deluxe

Starters

Fresh Fruit Salad 4.50

Old-Fashioned Oatmeal with brown sugar. small 3.50 / large 4.50
with raisins or banana .75 additional

Yogurt with honey or maple syrup 3.50 with fresh fruit 5.50

Granola with milk, soy milk 4.00 with yogurt 6.00
with granola and fresh fruit 7.50

Cold Cereal (with milk or soy milk) 2.75
with raisins or banana .75 additional

Cottage Cheese & Fruit 5.95

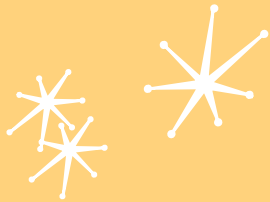
Smoked Salmon Platter

Pastrami-spiced smoked salmon with a choice of toasted bagel,
cream cheese, sliced red onion, tomato,
lemon and capers 10.50
with two eggs any style * 11.50

Middle Eastern Sampler

A special platter of Middle Eastern specialties with feta, greek yogurt,
hard boiled egg, olives and fresh pita 9.95

Eggs*



Substitute whole eggs with
"Egg Beaters" or egg whites
additional 1.00

Deluxe Breakfast Special

Two eggs cooked any style with home fries or salad and choice of toast * 5.25
with choice of smoked bacon, ham, sausage, greek sausage, linguica or veggie sausage * 6.95

Hash and Eggs

Our own corned beef hash with two eggs any style, home fries or salad and choice of toast * 9.95

Steak and Eggs

A six ounce sirloin steak grilled to order with two eggs any style, home fries or salad
and choice of toast * 11.75

Huevos Rancheros

Two eggs with cheddar, black beans, onions, peppers, salsa, flour tortillas * 8.95

Lo-Carb Breakfast

Three eggs, choice of two sides (ham, bacon, sausage, linguica or greek sausage)
Served with sliced tomato and no potato or toast * 6.95

Western Omelette ham, onion, pepper and tomato * 7.50

Greek Omelette spinach, tomato, greek sausage and feta * 7.75

Spanish Omelette peppers, onions, tomato and salsa * 7.50

Herb and Swiss fresh herbs, scallions and swiss cheese * 6.50

Meat Lovers Omelette bacon, ham, sausage and cheddar * 8.25

Goat Cheese and Spinach Omelette spinach, goat cheese * 7.25

Deluxe Omelette corned beef hash and choice of american, swiss or cheddar cheese * 9.95

Plain Two Egg Omelette

served with home fries or salad and choice of toast * 5.50 plus omelette fillings below

Omelette fillings: cheddar, american, swiss, feta, bleu cheese, cream cheese, tomato,
onion, chopped herbs, spinach, broccoli, peppers, mushrooms or salsa .50 each
ham, sausage, bacon, linguica or greek sausage .75 each
goat cheese, sun dried tomato, smoked salmon or avocado 1.25 each

Omelettes*



All eggs and omelettes served
with home fries or salad and choice
of toast with butter
english muffin (.25 extra),
bagel (.50 extra)

* These items may be served raw or undercooked.
Consuming raw or under cooked meats, poultry, seafood,
or eggs may increase your risk of food-borne illness

Deluxe Town Diner

Colossal Hungry Person Breakfast

A short stack of griddle cakes, with two eggs any style, home fries & toast, choice of bacon, ham, sausage or veggie-sausage and a bottomless cup of coffee * 10.95

substitute for meat with hash or cod cakes additional 3.00 substitute a 6 oz. steak additional 6.50
add blueberries, pecans or chocolate chips to pancakes additional 1.25 No other substitutions - 2.50 Sharing Charge

From the Griddle

Deluxe Sour Cream Flapjacks

Our own famous Deluxe Town Diner recipe made with sour cream and buttermilk. We love them so much we have a make-at-home mix available in our take-out store next door

New Orleans Sweet Potato Pancakes

Light and naturally sweet. No cholesterol. Try them with pecans.

Ployes

Buckwheat flour pancakes from a French Acadian recipe. No eggs, milk or sugar, and very light in oil ✓

Blue Corn Meal Pancakes

A specialty of the Southwest. Made with stone-ground blue corn meal and wheat flour. Try them with blueberries

New York Style Potato Pancakes

Crispy shredded potato pancakes and chives. Served with a dollop of sour cream and apple sauce.

Rhode Island Jo'ny Cakes

Made from stone-ground, whole-flint corn meal, these griddle cakes were a favorite with Rhode Islanders long before the colonists arrived. These are wheat free and low in fat. ✓

Challah French Toast

Extra thick sliced challah bread dipped in egg seasoned with cinnamon and nutmeg. Dusted with powdered sugar before serving.

Harvest French Toast

Delicious french toast made with our special harvest bread (whole wheat with nuts and cranberries). Dusted with powdered sugar before serving.

Full Stack (3) 7.95
Short Stack (2) 5.95

Add blueberries, bananas, chocolate chips, dried cranberries or pecans to flapjacks or pancakes for an additional 1.50 short / 1.75 full

Add smoked bacon, ham, sausage, greek sausage, linguica or veggie sausage additional 1.75

Add our own corned beef hash or cod cakes additional 4.95

Add a six ounce sirloin steak additional * 6.50

Add a side of fresh fruit additional 2.00

Breakfast Sandwiches*

Egg Sandwich on toast (english muffin or bagel .25 more) * 2.50
with smoked bacon, ham, sausage, greek sausage or veggie sausage 4.25
add cheese - american, swiss or cheddar additional .50 add goat cheese additional 1.25

Western Sandwich

scrambled egg with ham, tomato, onions, peppers * 4.75
with cheese - american swiss or cheddar * 5.50

Smoked Salmon and Egg Sandwich

scrambled egg with smoked salmon, lettuce, tomato and raw onion * 8.95

Breakfast Club Sandwich

A triple decker with fried or scrambled egg, sausage, bacon, sliced tomato and cheese * 7.95

Breakfast Burrito

Scrambled eggs with black beans, salsa, avocado and cheddar cheese wrapped in a tortilla * \$7.95

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BRUNCH SPECIALS

Eggs Benedict

Two poached eggs on top of black forest ham and a Wolfermans english muffin with hollandaise sauce and homefries * 9.50

Eggs Florentine

as above, but spinach and grilled tomato in place of ham with hollandaise and homefries * 9.50

Salmon Benedict

Smoked salmon in place of ham with hollandaise and homefries * 10.95

Cod Cake Florentine

Two poached eggs on top of cod cakes with spinach, hollandaise and homefries * 9.95

Brunch Waffles

Available only at brunch, we use our pancake batter to make a crispy waffles sour cream/buttermilk, sweet potato, blue corn or buckwheat one waffle 4.00 two waffles 6.00

Cream Cheese and Dill Omelette

Two egg omelette filled with cream cheese, chopped fresh dill and served with a side green salad * 6.50

Warm Goat Cheese, Spinach and Bacon Salad

Quick sautéed baby spinach in olive oil and a touch of balsamic. Topped with crumbled goat cheese and crispy smoked bacon 9.50

Cheeseburger Club

A triple decker with crisp bacon, lettuce, tomato and mayo on choice of bread * 9.95

Soup of the Day

We make them all here and varies by the day cup 3.95 / bowl 4.50

We deep fry in trans-fat-free vegetable oil
All menu items marked with a  are 100% vegetarian

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BLUEPLATE SPECIALS

Meat Loaf Dinner

Two hearty slices of our signature "melts in your mouth" meatloaf served with gravy, mashed potatoes and vegetable 9.95

Roast Turkey Breast Dinner

In-house fresh roasted turkey breast with stuffing and cranberry sauce served with mashed potatoes and vegetable 9.95

Franks and Beans

Two grilled "All Beef" hotdogs on top of baked beans with a side of green salad and toasted brown bread 8.95

Mac and Cheese

Baked macaroni & cheese served with a green salad or choice of vegetable 9.50

Fish and Chips

Hand breaded pollock with bread crumbs and cornmeal. With french fries, creamy coleslaw and tartar sauce 11.50

Sirloin Steak

6-ounce boneless sirloin steak with choice of two sides * 10.95

Beef Stew

A hearty bowl of our old fashioned stew loaded with tender beef, potatoes and vegetables. Served with a side green salad or vegetable 9.95

Tofu and Vegetable Stir Fry

Sautéed mixed vegetables and tofu with our own stir fry sauce served over brown rice or quinoa  9.95

Tofettes

Seasoned tofu with mixed vegetables over brown rice or quinoa  9.95

Breakfast Sides

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|--|--------------------------------|---------------------|
| Home Fries 2.00 | Single Egg 1.00 | English Muffin 1.50 |
| Toast with Butter 1.50 | Harvest Toast with Butter 1.50 | |
| Bagel with Butter 1.75 | Bagel with Cream Cheese 2.25 | |
| Side of Biscuits (2) 1.75 | Muffins or Pastries 1.50 | |
| Side Smoked Bacon, Ham or Sausage 2.75 | | |
| Side of Veggie Sausage 2.75 | | |
| Side of Greek Sausage or Linguica 2.75 | | |
| Side Corned Beef Hash 4.95 | Cod Cakes (2) 4.95 | |
| Grilled Sirloin Steak (6 oz.) * 6.50 | | |
| Side of Smoked Salmon 6.50 | | |

Fresh Salads

Dressings: house olive oil-herb vinaigrette, balsamic, fat-free balsamic, honey-dijon, creamy greek, thousand island or bleu cheese

House Green Salad

Mesclun greens with tomato and cucumber. medium 4.75 / large 6.75

Greek Salad

Mesclun greens topped with crumbled feta, black olives, tomato, onion, pickled vegetables and pepperoncini. medium 6.95 / large 8.95

Caesar Salad

Chopped romaine tossed with a creamy asiago garlic dressing, garlic croutons and shaved parmesan. medium 5.95 / large 7.95 with grilled chicken or grilled salmon additional 4.50

Classic Cobb Salad

A diner classic of grilled chicken, crispy bacon, avocado, bleu cheese, black olives, red onion and hard-boiled egg on a bed of mesclun greens with choice of dressing 9.95

Top any salad
with grilled chicken, crispy fried chicken, grilled shrimp,
salmon burger or veggie burger additional 4.50
with a scoop of tuna, egg or chicken salad additional 2.95

Deluxe Burgers and Dogs

“Kobe Beef” Burger our best burger made with American Wagyu beef. We like it best medium rare * 9.95

Deluxe Beef Burger 8 ounces of ground chuck cooked to order * 7.95

Greek Burger a seasoned mixture of ground lamb and beef with feta cheese, capers and olives * 8.95

Buffalo Burger great tasting and lower in fat than ground beef. We top it with our maple bbq sauce * 9.95

Apple-Curry Turkey Burger ground turkey mixed with apples, yogurt and spices 7.95

Grilled Salmon Filet with honey-dijon glaze 7.95

Veggie Garden Burger this one is vegan and loaded with veggies  7.95

All burgers served with lettuce, tomato, coleslaw and half-sour pickle - no substitutions

Toppings -

cheddar, swiss, american, bleu cheese, mushrooms, olives or sauteed onions .75 each
smoked bacon, goat cheese, sun-dried tomatoes, avocado 1.50 each

Deluxe Hotdogs All-beef Hebrew National hot dogs on a roll with choice of relish, diced onion, sauerkraut or sautéed onions. One Dog 4.95 Two Dogs on the same plate 7.50

Chili Cheese Dogs We load up our grilled dogs with our spicy beef chili and cheese. These bad boys need extra napkins. One dog 6.95 Two dogs on the same plate 8.50

ADD ONS:
French Fries or a Side Salad 1.95
Add Sweet Potato Fries 2.75
to any burger or sandwich

SANDWICHES

Grilled Tenderloin Tip

Flame grilled beef tenderloin tips smothered with maple bbq sauce. Served on a toasted french roll * 9.50

Reuben Sandwich Melt

Thinly sliced lean corned beef (or sliced turkey or veggie) piled high on pumpkinseed bread with sauerkraut, swiss cheese and Russian dressing 8.95

Rachel Sandwich Melt

Same as a Reuben but with cole slaw instead of sauerkraut 8.95

Monte Cristo

Black forest ham and swiss cheese in between thickly sliced challah bread. Dipped in egg batter and then grilled to perfection 8.95

Crispy Fried Chicken Sandwich

Golden fried chicken tenders on a french roll with honey mustard sauce, lettuce and tomato 8.50

Cuban Sandwich

A grilled sandwich of sliced pork loin, black forest ham, dill pickle and swiss. All on a french roll with a slightly spicy mojo sauce 8.95

Falafel Sandwich

Deep fried hand-made falafel with pickled turnip, sesame tahini, lettuce and tomato on a french roll 8.50

Turkey Club

A triple-decker with roast turkey breast, crispy bacon, lettuce, tomato and mayo on your choice of bread 8.50

Hot Turkey or Meatloaf Sandwich

Oven roasted sliced turkey or our famous meatloaf on top of your choice of toasted bread and smothered with gravy 8.75

Bottomless Cup of Joe - high-test or decaf 2.25

Pot o' Tea ask to see our tea menu 2.95

Espresso single 2.00 / double 3.00

Cappuccino single 2.50 / double 3.50

Caffè Latte or Café au Lait 2.50

Hot Chocolate 1.50

Iced Coffee 2.25

Brewed Iced Tea (unsweetened) 2.25

Iced Chai 2.75

Iced Cappuccino 2.95

Iced Espresso double shot 2.95

Fresh-Squeezed Orange Juice

small 2.50 / medium 3.50 / large 4.95

Fresh-Squeezed Grapefruit Juice

small 2.50 / medium 3.50 / large 4.95

Cranberry Juice

small 2.50 / medium 3.50 / large 4.95

Apple or Tomato Juice

small 1.50 / medium 2.50 / large 3.95

Lemonade 2.25 (free refills)

Saratoga Sparkling Water

12 oz. 2.75 / 28 oz. 4.95

DRINKS

Real City Soda from the Fountain

cola, diet cola, lemon-lime, root beer & ginger ale 2.25 (free refills)

Dr. Brown's Soda

cream, diet cream, cel-ray, black cherry, diet cherry 2.50

Bottled Soda Specials

ask your server 2.50 to 3.50

Lime Rickey 2.50

Raspberry-Lime Rickey 2.50

Milk or Soy Milk small 1.25 / medium 1.50 / large 2.50

Chocolate Milk small 1.75 / medium 2.00 / large 3.00

Chocolate Soy Milk small 1.75 / medium 2.00 / large 3.00

New York Egg Cream

chocolate milk with Fox's U-Bet syrup and soda water 3.00

Ice Cream Soda or Root Beer Float 4.25

Milk Shake (no ice cream)

chocolate, vanilla or coffee syrup 3.00 / made with soy milk 3.50

Deluxe Frappe

with Chocolate, Strawberry, Coffee or Vanilla Ice Cream 4.95
malted add .50

The Deluxe Town Diner History

The Deluxe Town Diner has been in operation since 1947 when it served factory workers and neighborhood residents 'round-the-clock. Always a family-owned and operated restaurant the diner was affectionately known as the 'Town Diner' or 'Town-Line Diner' Today the 'Deluxe Town Diner' preserves the original tile, stainless steel and exterior neon as well as committed to "fine dining". We hope you enjoy your meal and appreciate the diner history and architecture.

The Deluxe Town Diner
627 Mount Auburn St.
Watertown, MA 02472



The Levy Family

617-926-8400
www.deluxetowndiner.com