



DAILY  
8A-2P

## the kitchen

BROOKLYN BASIN

*All of our dishes are made with love, fresh organic produce,  
and sustainable ingredients, whenever possible*



\$8

**THE BASIN BREAKFAST BURRITO**  
scrambled organic eggs, black beans, cheese,  
roasted potatoes, onions and salsa

WHATCHA LIKE IN THERE?

uncured bacon \$3.50     \$1.00 sour cream  
sausage \$3.50     \$.75 roasted peppers  
avocado \$2.50     \$1.00 spinach  
cilantro \$.50     \$.50 jalapenos

\$10

**THE BASIN BREAKFAST SAMMY**  
croissant or brioche bun  
Boichik bagel add \$2  
two organic eggs, aioli, melty havarti,  
caramelized onion,  
two slices housemade uncured bacon  
uncured Black Forest ham, or a sausage patty

\$10

**FRENCH TOAST DIPPERS**  
maple syrup & seasonal fruit compote

## boichik bagels

BERKELEY, CA  
organic Manhattan style  
*plain, sesame or everything*

**BAGEL & CREAM CHEESE \$4**

**BAGEL, CREAM CHEESE & UNCURED  
BACON \$7.50**

**VEGGIE BAGEL**  
Gina Marie cream cheese, cucumber, tomato, capers,  
shaved red onion, lemon zest \$6.25

**BASIN LOX BAGEL**  
Gina Marie cream cheese, smoked salmon, cucumber,  
tomato, capers, shaved red onion, lemon zest \$9.50

Gina Marie cream cheese \$1.00  
vegan cream cheese \$1.25  
butter \$.25  
goat cheese \$2.00  
peanut butter \$2.00  
fruit preserves \$.75  
local honey \$.75

### WHATCHA LIKE ON IT?

\$4.00 smoked salmon  
\$3.50 uncured bacon  
\$3.50 prosciutto  
\$3.50 pork sausage  
\$3.50 Black Forest Ham

*An 18% service fee is added & goes directly to our amazing staff  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness*

## TOASTS

sour batard, sliced sourdough  
sliced multigrain or gluten free

**AVO TOAST**  
avocado, arugula, lemon vinaigrette \$7.50

**MATER TOAST**  
tomato, arugula, lemon vinaigrette \$7.50

tomato \$1.00  
cucumber \$.50  
shaved red onion \$.50  
avocado \$2.50  
caramelized onions \$1.50  
capers \$.50



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### DAILY LUNCH

DAILY  
11A-2P

**\$16.50**

#### EL CUBANO

shredded pork shoulder, prosciutto,  
Swiss cheese, aioli, grain mustard, dill pickles  
served with mixed greens or papas

**\$16**

#### BASIN BURGER

1/3 lb grassfed beef, dill pickles,  
tomatoes, lettuce, onion, secret sauce  
on a brioche bun  
served with mixed greens or roasted papas

additions:

uncured bacon **\$3.50**     **\$1.50** jack, cheddar, swiss  
avocado **\$2.50**     **\$1.50** jalapeno jack, havarti  
caramelized onions **\$1.50**  
jalapenos **\$1.50**

**\$8**

#### HOUSE SALAD

mixed greens, cucumber, cherry tomatoes,  
pickled onions, balsamic vinaigrette

**\$10**

#### NOURISH THE PEOPLE

buy a meal for someone  
in need through our charity

### FIDO'S FINDS

(for pups)

**\$3**

#### HALF RAW BEEF FEMUR BONE

**\$6**

#### BASIN GRILLED CHEESE

sour batard, sliced sourdough,  
multigrain or rye  
cheddar, jack, jalapeno jack,  
gruyere, or havarti

housemade bacon **\$3.50**     **\$1.50** caramelized onions  
uncured black forest ham **\$3.50**     **\$1.50** tomato  
herb turkey **\$3.50**     **\$1.50** roasted peppers  
avocado **\$2.50**     **\$1.50** red onion  
   **\$1.50** pesto

**\$6.50**

#### ROASTED PAPAS

ketchup & garlic aioli  
add cheese or any toppings! (see burger additions)

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