



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 **\$0.50**

\$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** **\$0.75** roasted peppers
avocado **\$2.50** **\$0.50** red onion
 \$1.50 pesto

\$6.50

ROASTED PAPAS

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

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