



TEXT  
YOUR ORDER  
510.496.1191

# the kitchen

BROOKLYN BASIN

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

## BREAKFAST

7A-12P

### STARTER BAKERY

assorted freshly baked pastries



\$3.50

### HOUSEMADE BACON



\$3.50

### BREAKFAST SAUSAGE PATTY

\$10

### THE BASIN BREAKFAST BURRITO

roasted diced potatoes, scrambled organic farm fresh egg, black beans, cheese and money Sauce in a flour tortilla

additions:

pork sausage \$3.50

uncured housemade bacon \$3.50

avocado \$1.50

cilantro \$.25

\$1 sour cream

\$.75 roasted peppers

\$.50 spinach

\$10

### THE BASIN BREAKFAST SAMMY

croissant or brioche bun

two organic farm fresh eggs, lemon aioli, melty havarti, caramelized onions,

two slices of ham, bacon or a sausage patty, lemon zest

\$12

### CLASSIC BASIN BREAKFAST

two eggs, potatoes, toast or corn tortillas

choice of sausage patty, uncured Black Forest ham or housemade bacon

\$10

### STUFFED FRENCH TOAST

sourdough french toast, sweet cream cheese, housemade seasonal organic fruit compote, organic maple syrup, whipped cream

\$15

### THE KITCHEN OMELET

served with toast, potatoes, two eggs (choice of two fillings):

housemade bacon \$3.50

sausage \$3.50

roasted red pepper \$.75

baby spinach \$.50

avocado \$1.50

red onion \$.50

tomato \$.75

pesto \$1.50

\$3.50 uncured Black Forest ham

\$1.50 cheddar, jack, swiss

\$2.00 goat cheese, cave aged gruyere

\$1.00 sour cream

\$.75 money Sauce

\$.75 housemade salsa

\$1.50 caramelized onions

\$5

### TOASTS

multi grain or sourdough bread or sour batard

🌿 avocado, arugula, zest of lemon, salt, pepper

🌿 heirloom tomato, arugula, zest of lemon, salt, pepper

burrata cheese \$3.50

organic egg \$3.50

red onion \$.50

caramelized onion \$1.50

\$3.50 housemade bacon

\$3.50 smoked salmon

\$3.50 uncured Black Forest ham

\$12

### BREAKFAST HASH

potatoes, onions, peppers,

your choice of chicken, ham or sausage

served with two eggs

toast

\$6

### ORGANIC SUMMER FRUIT

berries & melons

An 18% service fee is added & goes directly to our amazing staff



## NOSH & SALADS

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whenever possible*

11A-8P

### HOUSEMADE ORGANIC SOUPS

- ▶ rustic roasted tomato with cheddar crouton **\$5.49**
- ▶ clam chowder with fresh Manila clams **\$7.49**

### SALAD ADDITIONS

- housemade bacon **\$3.49**
- grilled prawns **\$7.99**
- roasted herb chicken breast **\$6.49**

**\$12.99**  
**SMOKED BEET SALAD**  
goat cheese, candied pistachios,  
pomegranate vinaigrette  
mixed greens

**\$12.99**  
**GRILLED FIGS SALAD**  
burrata, toasted hazelnuts,  
crispy chicken skin  
mixed greens  
reduced baslamic vinaigrette  
add burrata cheese **\$3.49**

**\$11.99**  
**PANZANELLA**  
heirloom tomato, cucumber,  
pickled onions, housemade croutons,  
fresh basil, reduced balsamic vinaigrette  
add burrata cheese **\$3.49**

**\$4.99**  
**MIXED GREEN SALAD**  
cherry tomatoes, herb vinagrette

**\$5.49**  
**BASIN  
GRILLED CHEESE**  
choices: sourdough, multigrain, sour batard  
jack, cheddar, gruyere, havarti

additions:  
vegan cheese **\$1.00**      **\$1.50** caramelized onion  
tomato **\$.75**              **\$.75** roasted peppers  
red onion **\$.50**          **\$3.50** housemade bacon  
avocado **\$1.50**            **\$3.50** herb turkey  
spinach **\$.50**              **\$1.50** pesto  
uncured black forest ham **\$3.50**

### **\$14.99** **ARTISANAL CHARCUTERIE & CHEESE SAMPLER**

sopressata, prosciutto, wild boar salami  
cheeses:  
Lamb Chopper, sheep (Cypress Grove),  
Mt. Tam, cow (Cowgirl Creamery),  
& Humboldt Fog, goat  
roasted organic garlic, quince paste,  
truffle marcona almonds,  
house marinated olives & baguette

**\$16.99**  
**FRESH BLACK COD**  
chimichurri  
cannelini beans, frisee,  
castravelano olives,  
preserved meyer lemon

**\$15.99**  
**HALF ROASTED  
HERB CHICKEN**  
chimichurri, grilled lemon  
mixed green salad

**\$17.99**  
**SMOKED BRISKET**  
mixed green salad  
juicy housemade brisket (grassfed),  
stone ground mustard aioli,  
cave aged gruyere cheese,  
caramelized onions, dill pickles

**SANDO**  
choice of bread:  
sourdough, ciabatta roll  
**PLATE**  
served with Roasted Papas, instead of bread!

**\$16.99**  
**STICKY BABY BACK RIBS**  
house smoked  
housemade BBQ sauce

**\$5.99**  
**ROASTED PAPAS**  
housemade ketchup  
garlic aioli

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