



# the kitchen

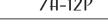
BROOKLYN BASIN

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



# BREAKFAST

7A-12P





assorted freshly baked pastries



\$3.50 HOUSEMADE BACON

> \$3.50 **BREAKFAST** SAUSAGE PATTY

#### \$1O THE BASIN BREAKFAST BURRITO

roasted diced potatoes, scrambled organic farm fresh egg, black beans, cheese and money \$auce 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

#### \$10 STUFFED FRENCH TOAST

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

#### \$5 **TOASTS**

multi grain or sourdough bread or sour batard

- avocado, arugula, zest of lemon, salt, pepper
- a 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

#### ORGANIC SUMMER FRUIT

berries & melons

## \$12 CLASSIC BASIN BREAKFAST

two eggs, potatoes, toast or corn tortillas choice of sausage patty, uncured Black Forest ham or housemade bacon

#### \$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 \$1.5O

\$3.50 uncured Black Forest ham \$1.50 cheddar, jack, swiss \$2.00 goat cheese, cave aged gruyere \$1.00 sour cream \$.75 money \$auce \$.75 housemade salsa

\$1.50 caramelized onions

#### \$12 **BREAKFAST HASH**

pototoes, onions, peppers, your choice of chicken, ham or sausage

> served with two eggs toast

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











#### **NOSH & SALADS**

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## 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 tomato \$.75 red onion \$.50 \$3.50 avocado \$1.50 spinach \$.50 uncured black forest ham \$3.50

\$1.50 caramelized onion \$.75 roasted peppers \$3.50 housemade bacon \$3.50 herb turkey \$1.50 pesto

#### \$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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