



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

8A-12P

STARTER BAKERY

assorted freshly baked pastries

\$4.00

HOUSEMADE BACON

\$4.00

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 \$4.00

uncured housemade bacon \$4.00

avocado \$2.50

cilantro \$.50

\$1.00 sour cream

\$.75 roasted peppers

\$1.00 spinach

\$.50 jalapenos

\$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):

sauteed mushrooms \$1.50

roasted red pepper \$.75

baby spinach \$1.00

avocado \$2.50

red onion \$.50

tomato \$1.00

pesto \$1.50

jalapeno \$.50

money sauce \$1.00

housemade salsa \$1.00

\$4.00 housemade bacon

\$4.00 sausage

\$3.50 uncured Black Forest ham

\$1.50 cheddar, havarti, pepper jack,

\$1.50 jack , swiss

\$2.00 goat cheese, cave aged gruyere

\$1.50 vegan cheese

\$1.00 sour cream

\$1.50 caramelized onions

\$7

TOASTS

multigrain or sourdough bread
or sour batard

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

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

burrata cheese \$4.50

organic egg \$2.50

red onion \$.50

caramelized onion \$1.50

\$4.00 housemade bacon

\$3.50 smoked salmon

\$3.50 uncured Black Forest ham

\$2.50 avocado

\$12

BREAKFAST HASH

potatoes, onions, peppers,
your choice of chicken, ham or sausage
add jalapenos & make it spicy!

served with two eggs
toast

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

ORGANIC SUMMER FRUIT

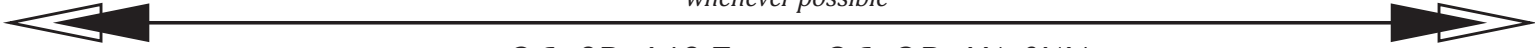
berries & melons

\$6



NOSH & SALADS

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8A-2P (M&T) 8A-8P (W-SUN)

HOUSEMADE ORGANIC SOUPS		\$17.50	
▶ rustic roasted tomato with cheddar crouton		ARTISANAL CHARCUTERIE & CHEESE SAMPLER	
▶ clam chowder with fresh Manila clams		sopressata, prosciutto, wild boar salami	
SALAD ADDITIONS		cheeses:	
housemade bacon		Lamb Chopper, sheep (Cypress Grove), Mt. Tam, cow (Cowgirl Creamery), & Humboldt Fog, goat	
grilled prawns		roasted organic garlic, quince paste, truffle marcona almonds, house marinated olives & baguette	
roasted herb chicken breast			
roasted herb half chicken			
\$15		\$21.00	
SMOKED BEET SALAD		FRESH BLACK COD	
goat cheese, candied pistachios, pomegranate vinaigrette mixed greens		chimichurri cannellini beans, frisee, castelvetrano olives, preserved meyer lemon	
\$15		\$17.50	
GRILLED FIGS SALAD		HALF ROASTED HERB CHICKEN	
burrata, toasted hazelnuts, crispy chicken skin mixed greens		chimichurri, grilled lemon mixed green salad	
reduced baslamic vinaigrette add burrata cheese		\$22.50	
\$16		SMOKED BRISKET	
PANZANELLA		mixed green salad	
heirloom tomato, cucumber, pickled onions, housemade croutons, fresh basil, reduced balsamic vinaigrette burrata cheese		juicy housemade brisket (grassfed), stone ground mustard aioli, cave aged gruyere cheese, caramelized onions,dill pickles	
\$16		SANDO	
FALL SUCCOTASH		choice of bread: sourdough, ciabatta roll	
corn, peppers, zucchini, tomatoes, green beans with or without shaved Lamb Chopper cheese		PLATE	
		served with our Roasted Papas, instead of bread!	
\$7.00		\$18.50	
BASIN GRILLED CHEESE		GRILLED KOREAN SHORT RIBS	
choices: sourdough, multigrain, sour batard jack, jalapeno jack, cheddar, gruyere, havarti		kimchi rice, sauteed veggie medley	
additions:		\$16	
housemade bacon	\$4.00	THE BASIN BURGER	
uncured black forest ham	\$3.50	1/3 lb grassfed beef, dill pickles, tomatoes, lettuce, onion ketchup and aioli on a toasted Brioche Bun	
herb turkey	\$1.00	mixed greens or roasted papas	
avocado	\$2.50	additions:	
spinach	\$1.00		
fried egg	\$2.50		
\$6.50			
ROASTED PAPAS			
housemade ketchup			
garlic aioli			
add cheese or any toppings! !			
(see burger additions)			

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