

the kitchen

BROOKLYN BASIN

SATURDAY- SUNDAY
IOA-2P

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

FIDO'S FINDS

(for pups)

\$5

HALF RAW BEEF

FEMUR BONE

WEEKEND BREAKFAST

\$10 FRENCH TOAST DIPPERS

maple syrup & seasonal fruit compote

\$8

THE BASIN BREAKFAST BURRITO

scrambled organic eggs, black beans, cheese, roasted potatoes, onions and salsa

WHATCHA LIKE IN THERE?

uncured bacon \$3.50 sausage \$3.50 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
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 NOURISH THE PEOPLE

Buy a meal for someone in need through our charity



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

TOASTS

sliced sourdough or sliced multigrain or gluten free

AVO TOAST

avocado, arugula, lemon vinaigrette \$7.50

MATER TOAST

tomato, arugula, lemon vinaigrette \$7.50

WHATCHA LIKE ON IT?

Gina Marie cream cheese \$1.00 vegan cream cheese \$1.50 butter \$.25 goat cheese \$2.00 peanut butter \$2.00 fruit preserves \$.75 local honey \$.75

\$4.00 smoked salmon \$3.50 uncured bacon \$3.50 prosciutto \$3.50 pork sausage \$3.50 Black Forest Ham tomato \$1.00 cucumber \$.50 shaved red onion \$.50 avocado \$2.50 caramelized onions \$1.50 capers \$.50

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



FRIDAY 5-8P SATURDAY- SUNDAY

the kitchen

BROOKLYN BASIN

2-8P

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FIDO'S FINDS (for pups) \$5 HALF RAW BEEF **FEMUR BONE**

WEEKEND LUNCH & DINNER

\$10

ARTISANAL CHEESE BOX

Truffle Marcona Almonds Cowgirl Creamery Mt. Tam Pt Reyes Tomorashi Barely Buzzed, espresso lavender rind Quince Paste CULT seeded crackers (GF)

\$10.50 **CLAM CHOWDER**

Manila clams, cream, onions, uncured bacon, potatoes Served with baguette

\$12.50 ARTISANAL CHARCUTERIE BOX

Capocollo Proscuitto Wild Boar Salami Local Artisanal cheeses Quince Paste CULT seeded crackers (GF)

SOUPS

\$8.50 **RUSTIC TOMATO SOUP**

served with sourdough cheddar toast

MAINS

\$15.50

HALF ROASTED HERB CHICKEN

Served with chimichurri Choice of green or potato salad

\$12.50

GRILLED VEGGIE SKEWERS

Served with chimichurri Choice of green or potato salad

\$9.99

MAC & CHEESE

with bacon add \$3

\$16 **BASIN BURGER**

1/3 lb grassfed beef

\$12

PORTOBELLO BURGER

dill pickles,

tomatoes, lettuce, onion, secret sauce on a brioche bun

uncured bacon \$3.50 \$1.50 cheddar, swiss avocado \$2.50 **\$1.50** jalapeno jack, havarti caramelized onions \$1.50 \$.50 jalapenos

\$10

NOURISH THE PEOPLE

Buy a meal for a hungry Oakland resident in need through our charity NOURISH the people

\$9.99

NIMAN RANCH HOT DOG

Served on a brioche \$1.50 caramelized onions uncured bacon \$3 cheese sauce \$3 \$.50 onions jalapenos \$.50 \$1.50 pickled onions

\$6 **BASIN GRILLED CHEESE**

sliced sourdough or multigrain cheddar, jalapeno jack, swiss, or havarti

\$1.50 caramelized onions housemade bacon \$3.50 uncured black forest ham \$3.50 **\$1.50** tomato herb turkey \$3.50 \$.75 roasted peppers avocado \$2.50 \$.50 red onion \$1.50 vegan cheese

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