



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*



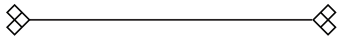
8A-2P  
DAILY

**STARTER BAKERY**  
assorted freshly baked pastries



**\$3**  
**BOICHIK BAGELS**  
OAKLAND, CALIFORNIA  
organic Manhattan style

Gina Marie cream cheese <b>\$1.00</b>	<b>\$.25</b> butter
vegan cream cheese <b>\$1.25</b>	<b>\$1.50</b> goat cheese
smoked salmon <b>\$4.00</b>	<b>\$3.50</b> uncured bacon
capers <b>\$.25</b>	<b>\$.75</b> fruit preserves
onions <b>\$.50</b>	<b>\$.75</b> local honey
tomatoes <b>\$1.00</b>	<b>\$1.50</b> peanut butter
cucumber <b>\$.50</b>	<b>\$2.00</b> avocado

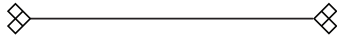


**\$3.50**  
**HOUSEMADE BACON**

**\$5**  
**STEEL CUT OATMEAL**



**DAILY FRITTATAS**  
spring mix



**\$7**  
**TOASTS**  
multi grain, sourdough bread or sour batard  
or gluten free  
🌿 avocado, arugula, zest of lemon, salt, pepper  
🌿 heirloom tomato, arugula, zest of lemon, salt, pepper

smoked salmon <b>\$4.00</b>	<b>\$ 3.50</b> housemade bacon
red onion <b>\$.50</b>	<b>\$3.50</b> uncured Black Forest ham
caramelized onion <b>\$1.50</b>	<b>\$2.00</b> avocado
goat cheese <b>\$1.50</b>	

## WEEKEND BREAKFAST

8A-2P  
FRIDAY- SUNDAY

**\$10**  
**THE BASIN**  
**BREAKFAST SAMMY**  
croissant or brioche bun

Boichik Bagel add **\$2**  
two organic farm fresh eggs, lemon aioli,  
melty havarti, caramelized onions,  
two slices of ham, bacon or a sausage patty,  
lemon zest



**\$10**  
**FRENCH TOAST DIPPERS**  
sourdough french toast strips,  
housemade seasonal organic fruit compote,  
organic maple syrup, whipped cream

**\$8**  
**THE BASIN**  
**BREAKFAST BURRITO**  
roasted diced potatoes, scrambled organic farm fresh egg,  
black beans, cheese and money Sauce in a flour tortilla  
additions:

uncured bacon <b>\$3.50</b>	<b>\$1.00</b> sour cream
sausage <b>\$3.50</b>	<b>\$.75</b> roasted peppers
avocado <b>\$2.50</b>	<b>\$1.00</b> spinach
cilantro <b>\$.50</b>	<b>\$.50</b> jalapenos



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BROOKLYN BASIN

## NOSH & SALADS

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whenever possible*

8A-4P  
FRIDAY- SUNDAY

\$12

### CLAM CHOWDER

with bacon and Manila clams

\$8.50

### ORGANIC VEG SOUP OF THE DAY

\$5

### ORGANIC CHICKEN BONE BROTH

\$15

### SMOKED BEET SALAD

goat cheese, french lentils,  
candied pistachios, pomegranate vinaigrette  
mixed greens

\$6

### BASIN GRILLED CHEESE

choices: sourdough, multigrain, sour batard  
jack, jalapeno jack, cheddar, gruyere, havarti

additions:

housemade bacon	\$3.50	\$1.50	caramelized onions
uncured black forest ham	\$3.50	\$1.50	tomato
herb turkey	\$1.00	\$.75	roasted peppers
tuna	\$3.50	\$.50	red onion
avocado	\$2.50	\$1.50	pesto
spinach	\$1.00	\$1.50	vegan cheese
fried egg	\$2.50		

\$6.50

### ROASTED PAPAS

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

\$12

### GRASSFED BEEF CHILI

\$8.50

### WHITE BEAN CHILI

\$16

### THE BASIN BURGER

1/3 lb grassfed beef, dill pickles,  
tomatoes, lettuce, onion  
ketchup and aioli on a  
toasted Brioche Bun

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	\$2.00	cave aged gruyere
sauteed mushrooms	\$1.50	\$2.50	Pt Reyes Blue
jalapenos	\$5.00	\$2.50	fried egg

\$17.50

### GRILLED HALF ROASTED HERB CHICKEN

chimichurri, grilled lemon, papas

\$5

### ORGANIC BAKED POTATO

butter, salt & pepper

ADDITIONS:

sour cream \$1.00  
cheddar cheese sauce \$2.50  
chili \$5.50

MONDAY THROUGH THURSDAY

SPECIALS AND FAMILY-STYLE MEALS AVAILABLE