



the kitchen

BROOKLYN BASIN

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

WEEKENDS AT THE BASIN FRIDAYS & SATURDAYS 11A-9P SUNDAY 11A-8P

\$10.50

CLAM CHOWDER

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



\$8.50

RUSTIC TOMATO SOUP

served with sourdough cheddar toast



\$12

ROASTED BONE MARROW

shallots, Oaktown spices
served with baguette



\$17.50

ARTISANAL CHARCUTERIE

quince paste, truffle salted marcona almonds,
house marinated olives, roasted organic garlic
served with baguette

Barely Buzzed, cow's milk Cheddar
Bijou, Aged Goat's Milk French-style
TomaRashi, cow's milk Semi-Hard

Prosciutto, Zoe's Meats
Sopresa, Cremenelli
Wild Boar Salami, Cremenelli

GF Cult Crackers available upon request

\$7

BAY SHRIMP COCKTAIL



\$12

STICKY THAI & BUFFALO CHICKEN WINGS

wings two ways
celery, hot sauce, housemade ranch



\$16

GRASSFED BEEF SLIDERS (2)

tomato, lettuce, secret sauce
(see BASIN BURGER for additions!)



SALADS

ADD IT ON!

Half Roasted Herb Chicken \$7.50 Garlic Herb Prawns \$8.50
Korean Short Ribs \$7.50 Grilled Veggie Skewers \$5

\$12

ROASTED BEET SALAD

mixed greens, burrata,
candied pepitas, caramelized onion vinaigrette

\$12

ASPARAGUS WILD MUSHROOM SALAD

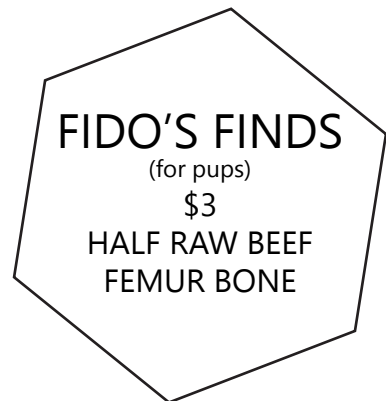
mixed greens, shaved Barely Buzzed cheddar, lemon
herb vinaigrette

\$12

STRAWBERRY GOAT CHEESE SALAD WITH CRISPY CHICKEN SKIN

candied pistachios, balsamic vinaigrette

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*



the kitchen

BROOKLYN BASIN

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

WEEKENDS AT THE BASIN

FRIDAYS & SATURDAYS 11A-9P

SUNDAY 11A-8P

\$26.50

SEARED BLACK COD

chimichurri, cannellini beans, frisee,
castelvetroano olives, preserved meyer lemon

\$18.50

GRILLED KOREAN SHORT RIBS

mixed greens or papas

\$17.50

HALF ROASTED HERB CHICKEN

served with grilled lemon
mixed greens or papas

\$16

BASIN BURGER

1/3 lb grassfed beef, dill pickles,
tomatoes, lettuce, onion, secret
sauce
on a brioche bun

mixed greens or roasted papas

bone marrow butter \$3.00
uncured bacon \$3.50
avocado \$2.50
caramelized onions \$1.50
sauteed mushrooms \$1.50
jalapenos \$0.50

\$1.50 jack, cheddar, swiss
\$1.50 jalapeno jack, havarti
\$2.00 cave aged gruyere
\$2.50 Pt Reyes Blue
\$2.50 fried egg

\$6.50

ROASTED PAPAS

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

\$34.50

SEARED DAY BOAT SCALLOPS

saffron lemon beurre blanc
asparagus wild mushroom risotto

\$18.50

GRILLED GARLIC HERB PRAWN SKEWERS

garlic butter, chimichurri
mixed greens or papas

\$12

GRILLED VEGGIE SKEWERS

seasonal veggies, chimichurri
mixed greens or papas

\$16.50

WILD MUSHROOM ASPARAGUS RISOTTO

\$6

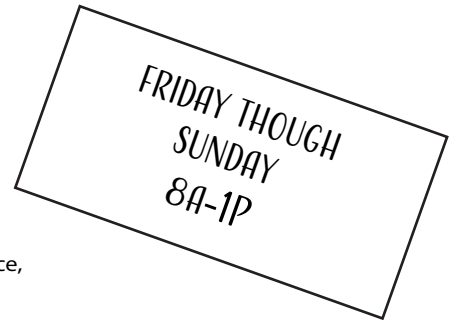
BASIN GRILLED CHEESE

sour batard, sliced sourdough, multigrain or rye
cheddar, jack, jalapeno jack, gruyere, or 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
avocado \$2.50	\$.50 red onion
spinach \$1.00	\$1.50 pesto
fried egg \$2.50	\$1.50 vegan cheese

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*



the kitchen

BROOKLYN BASIN

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

WEEKEND BRUNCH

\$10

FRENCH TOAST DIPPERS

maple syrup & seasonal fruit compote

\$8

THE BASIN BREAKFAST BURRITO

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

\$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

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

OMELETTES

MADE WITH TWO EGGS, SERVED WITH TOAST AND POTATOES

EGG WHITES ADD \$2.50

\$12

THE JULES

sauteed spinach,
cherry tomatoes,
goat cheese

\$15

NATE'S JAM

sauteed mushrooms,
caramelized onions,
sausage, cheddar

\$20

KITCHEN SINK OMELETTE

as many as fillings as you want!

CHEESE

cheddar \$1.50

havarti \$1.50

pepper jack \$1.50

ack \$1.50

swiss \$1.50

goat cheese \$2.00

cave aged gruyere \$2.00

vegan cheese \$1.50

MEATS

uncured bacon \$3.50

sausage \$3.50

uncured Black Forest ham \$3.50

MAKE IT YOUR OWN!

\$1.50 housemade pesto(no nuts no cheese)

\$1.00 housemade red salsa

\$1.00 housemade tomatillo salsa

SAUCES

VEGGIES

\$1.50 sauteed mushrooms

\$.75 roasted red pepper

\$1.00 baby spinach

\$2.50 avocado

\$.50 red onion

\$1.00 tomato

\$1.50 caramelized onions

\$.50 jalapeno

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness*

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