



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

\$12

STICKY THAI & BUFFALO CHICKEN WINGS

wings two ways
celery, hot sauce, housemade ranch

\$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

\$16

GRASSFED BEEF SLIDERS (two)

dill pickle, caramelized onion, secret sauce
(see BASIN BURGER for additions!)

SALADS

ADD IT ON!

Half Roasted Herb Chicken **\$13.50**

Garlic Herb Prawns **\$14.50**

Korean Short Ribs **\$14.50**

Grilled Veggie Skewers **\$8**

\$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

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

\$22.50

SEARED BLACK COD

chimichurri, cannellini beans, frisee,
castelvetro 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
additions:

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

\$24.50

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

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FIDO'S FINDS

(for pups)

\$3

**HALF RAW BEEF
FEMUR BONE**

DAILY
8A-2P

BOICHIK BAGELS

BERKELEY, CA

organic Manhattan Style

\$4

BAGEL & CREAM CHEESE

\$7.50

BAGEL, CREAM CHEESE & UNCURED BACON

\$6.25

VEGGIE BAGEL

Gina Marie cream cheese, cucumber,
tomato, capers, shaved red onion,
lemon zest

\$9.50

BASIN LOX BAGEL

Gina Marie cream cheese, smoked salmon
cucumber, tomato, capers,
shaved red onion, lemon zest

ADD IT ON!

Gina Marie cream cheese **\$1.00**

vegan cream cheese **\$1.25**

smoked salmon **\$4.00**

capers **\$.25**

onions **\$.50**

tomatoes **\$1.00**

cucumber **\$.50**

\$.25 butter

\$1.50 goat cheese

\$3.50 uncured bacon

\$.75 fruit preserves

\$.75 local honey

\$1.50 peanut butter

\$2.00 avocado

STARTER BAKERY

assorted freshly baked pastries

DAILY ASSORTED FRITTATAS

mixed greens

\$5

STEEL CUT OATMEAL

cream, brown sugar, honey, toasted
almonds, raisins &/or fresh berries

TOASTS

sour batard, sliced sourdough
sliced multigrain or gluten free

\$7.50

AVO TOAST

avocado, arugula,
lemon vinaigrette

\$7.50

MATER TOAST

tomato, arugula,
lemon vinaigrette

\$7.50

PEANUTTY PIG

peanut butter,
caramelized onions,
housemade uncured bacon

MAKE IT YOURS!

smoked salmon **\$4.00** **\$ 3.50** housemade bacon

red onion **\$.50**

\$.75 seasonal preserves

caramelized onion **\$1.50**

\$2.00 avocado

goat cheese **\$1.50**

\$3.50 uncured prosciutto

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TEXT
YOUR ORDER
510.496.1191

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FRIDAYS & SATURDAYS
8A-2P
SUNDAY 8A-2P

WEEKEND BRUNCH

\$10

FRENCH TOAST DIPPERS

maple syrup & seasonal fruit compote

\$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

\$8

THE BASIN BREAKFAST BURRITO

scrambled organic eggs, black beans, cheese,
roasted potatoes 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

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**

\$1.50 housemade pesto(no nuts no cheese)

\$1.00 housemade red salsa

\$1.00 housemade tomatillo salsa

MAKE IT YOUR OWN!

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

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