



the kitchen

BROOKLYN BASIN

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



BREAKFAST

7A-10:30A

| | |
|--|---|
| <div>STARTER BAKERY</div> <div>assorted freshly baked pastries</div> <div></div> <div>\$3.50</div> <div>HOUSEMADE BACON</div> <div></div> <div>\$3.50</div> <div>BREAKFAST SAUSAGE PATTY</div> | <div>\$10</div> <div>THE BASIN BREAKFAST BURRITO</div> <div>roasted diced potatoes, scrambled organic farm fresh egg, black beans, cheese and money \$auce in a flour tortilla</div> <div>additions:</div> <div>pork sausage \$3.50</div> <div>uncured housemade bacon \$3.50</div> <div>avocado \$1.50</div> <div>cilantro \$.25</div> <div>\$1 sour cream</div> <div>\$.75 roasted peppers</div> <div>\$.50 spinach</div> |
| <div>\$10</div> <div>THE BASIN BREAKFAST SAMMY</div> <div>croissant or brioche bun</div> <div>two organic farm fresh eggs, lemon aioli, melty havarti, caramelized onions, two slices of ham, bacon or a sausage patty, lemon zest</div> | <div>\$12</div> <div>CLASSIC BASIN BREAKFAST</div> <div>two eggs, potatoes, toast or corn tortillas</div> <div>choice of sausage patty, uncured Black Forest ham or housemade bacon</div> |
| <div>\$8.50</div> <div>STUFFED FRENCH TOAST</div> <div>sourdough french toast, sweet cream cheese, housemade seasonal organic fruit compote, organic maple syrup</div> | <div>\$10</div> <div>THE KITCHEN OMELET</div> <div>two eggs (choice of two fillings):</div> <div>housemade bacon \$3.50</div> <div>sausage \$3.50</div> <div>roasted red pepper \$.75</div> <div>baby spinach \$.50</div> <div>avocado \$1.50</div> <div>red onion \$.50</div> <div>tomato \$.75</div> <div>pesto \$1.50</div> <div>\$3.50 uncured Black Forest ham</div> <div>\$1.50 cheddar, jack , swiss</div> <div>\$2.00 goat cheese, cave aged gruyere</div> <div>\$1.00 sour cream</div> <div>\$.75 money \$auce</div> <div>\$.75 housemade salsa</div> <div>\$1.50 caramelized onions</div> |
| <div>\$5</div> <div>TOASTS</div> <div>multi grain or sourdough bread or sour batard</div> <div>🌿 avocado, zest of lemon, salt, pepper</div> <div>🌿 heirloom tomato, zest of lemon, salt, pepper</div> <div>burrata cheese \$3.50</div> <div>organic egg \$3.50</div> <div>red onion \$.50</div> <div>caramelized onion \$1.50</div> <div>\$3.50 housemade bacon</div> <div>\$3.50 smoked salmon</div> <div>\$3.50 uncured Black Forest ham</div> | <div>\$12</div> <div>CREAMY POLENTA</div> <div>oven roasted tomatoes, two eggs</div> <div>midnight moon cheese</div> <div>housemade bacon \$3.50</div> <div>spinach \$.50</div> <div>\$3.50 sausage</div> <div>\$1.50 caramelized onions</div> |
| <div>\$6</div> <div>ORGANIC SUMMER FRUIT</div> <div>berries & melons</div> | |

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





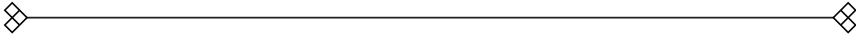
NOSH & SALADS

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whenever possible



HOUSEMADE ORGANIC SOUPS

- ▶ rustic roasted tomato with cheddar crouton **\$5.49**
- ▶ clam chowder with fresh Manila clams **\$7.49**



\$12.99
POACHED ASPARAGUS SALAD
roasted wild mushrooms,
preserved meyer lemon vinaigrette
mixed green, shaved Midnight Moon cheese (Cypress Grove)

- add housemade bacon **\$3.49**
- add grilled smoked paprika prawns **\$7.99**
- add roasted herb chicken breast **\$6.49**



\$13.99
GRILLED SUMMER CORN SALAD
baby heirloom tomatoes, arugula,
basil vinaigrette, housemade bacon

- add grilled smoked paprika prawns **\$7.99**
- add roasted herb chicken breast **\$6.49**



\$11.99
PANZANELLA

heirloom tomato, cucumber,
pickled onions, housemade croutons,
fresh basil, reduced balsamic vinaigrette

- add burrata cheese **\$3.49**

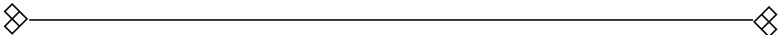


\$16.99
SMOKED BRISKET SANDO
mixed green salad

- choice of bread:
sourdough, ciabatta roll
- juicy housemade brisket (grassfed),
stone ground mustard aioli,
caramelized onions,dill pickles
- add gruyere cheese **\$1.50**



\$5.99
ROASTED PAPAS
housemade ketchup
garlic aioli

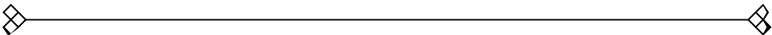


\$14.99
**ARTISANAL CHARCUTERIE
& CHEESE SAMPLER**

sopressata, prosciutto, wild boar salami

cheeses:
Lamb Chopper, sheep (Cypress Grove),
Mt. Tam, cow (Cowgirl Creamery),
& Humboldt Fog, goat

roasted organic garlic, quince paste,
truffle marcona almonds,
house marinated olives & baguette



\$12.99
GRILLED PEACHES SALAD
burrata, pistachios,
crispy chicken skin

mixed greens
reduced baslamic vinaigrette



\$15.99
**HALF ROASTED
HERB CHICKEN**
chimichurri, grilled lemon

mixed green salad

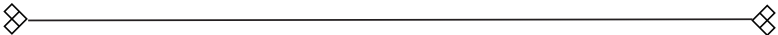


\$5.49
**BASIN
GRILLED CHEESE**

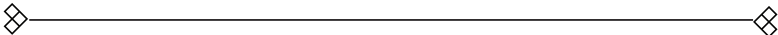
choices: sourdough, multigrain
jack, cheddar, gruyere, havarti

additions:

- | | |
|--|---------------------------------|
| tomato \$0.75 | \$1.50 caramelized onion |
| red onion \$0.50 | \$0.75 roasted peppers |
| avocado \$1.50 | \$3.50 housemade bacon |
| spinach \$0.50 | \$3.50 herb turkey |
| uncured black forest ham \$3.50 | \$1.50 pesto |



\$16.99
STICKY BABY BACK RIBS
house smoked



\$4.99
MIXED GREEN SALAD
cherry tomatoes, herb vinagrette

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