

WINE				BEER			
RED				DRAFT			
		GLS.	BTL.				
2016	CABERNET TWIN SUNS	11	42	WARFLAG PILSNER, BROOKLYN	5.0% ABV	8	
2017	MERLOT TISHBI	11	42	FULTON STANDARD LAGER, MN.	4.5% ABV	8	
2016	PINOT NOIR BARKAN	11	42	FIVE BOROUGHS IPA, BROOKLYN	6.8% ABV	8	
2016	SHIRAZ TEAL LAKE	10	38	SAISON DUPONT ALE, BELGIUM	6.5% ABV	11	
2015	BORDEAUX PETIT CHABAN	11	42				
2015	RSRV. CABERNET TWIN SUNS	13	50				
WHITE				BOTTLE			
		GLS.	BTL.	J.K SCRUMPY'S CIDER, MICHIGAN	6.0% ABV	8	
2016	SAUV. BLANC GOOSEBAY	11	42	WARFLAG GRANDMASTER IPA	6.9% ABV	8	
2016	CHARDONNAY TWIN SUNS	10	39	DUVEL GOLDEN ALE, BELGIUM	8.5% ABV	11	
2015	PINOT GRIGIO BORGIO REALE	10	38	SIERRA NEVADA PALE ALE, CA.	5.6% ABV	8	
2016	RIESLING TISHBI	10	38				
2016	ROSE CONTESSA ANNALISA	9	34				
2016	ORANGE MUSCAT HERZOG	10	38				
2017	SAUV. BLANC HAGAFEN	52					
2015	CHARDONNAY RSRV. HERZOG	66					
2016	CHABLIS LES MARRONNIERS	75					
SPARKLING & ROSE				COCKTAILS			
		GLS.	BTL.		GLS	PITCHER	
N.V.	PROSECCO BORGIO REALE	10	38	CLASSIC SANGRIA (Red or White)	12	55	
N.V.	LAMBRUSCO ROSE CONTESSA	9	34	Fresh Fruit, Citrus Juices			
N.V.	LAMBRUSCO WHITE CONTESSA	9	34	SANGRIA SMASH	13	60	
2017	MOSCATO BARTENURA	9	34	White Wine, Citrus Juices, Home Made Fresh Fruit Puree			
				Ask Your Server for Available Flavors			
				RED VELVET	13	60	
				Rose Wine, Raspberry Puree, Fresh Lemon			
				MIMOSA	11	N/A	
				Prosecco, Freshly Squeezed Orange Juice			
				BASIL BELLINI	13	N/A	
				Prosecco, Peach Nectar, Blood Orange Puree			
CHAMPAGNE				SMOOTHIES			
N.V.	HERZOG SELECTION ROSE BRUT		62	PINK LADY	7		
N.V.	DRAPPIER CARTE BLANCHE BRUT		150	Strawberry, Lemonade, Fresh Mint			
CELLAR WINES				JAVA	7		
2016	DALTON ESTATE CABERNET		75	Chocolate, Espresso, Banana, Milk & Honey			
2016	CHATEAU DE GALILEE CABERNET		64	DAILY POWER	7		
2014	HERZOG RSRV. CABERNET ALEX. VALLEY		75	Banana, Strawberry, Milk & Honey			
2013	SEGAL'S CABERNET UNFILTERED		125				
2015	BORGIO PINOT NOIR		63	HOT			
2015	HAGAFEN PINOT NOIR		85	COFFEE	2.50	LATTE	3.75
2016	CHATEAU DE GALILEE MERLOT		64	ASSORTED TEA	3.00	CAPPUCCINO	3.75
2014	SEGAL'S RSRV. MERLOT		64	ESPRESSO	2.50	HOT CHOCOLATE	4.00
2016	HAGAFEN MERLOT		72	DOUBLE ESPRESSO	4.50	MOCHA	6.00
2016	DALTON ESTATE SHIRAZ		75	COLD			
2011	BINYAMINA RSRV. SHIRAZ		72	ORANGE JUICE	6.00		
2011	PACIFICA CAB / MERLOT		75	Freshly Squeezed			
2015	RAMON CARDOVA RIOJA		65	LEMONADE	6.00		
2015	TRIBE PROPRIETARY BLEND		85	Freshly Squeezed			
2016	SHILOH PRIVILEGE		82	SEASONAL LEMONADE	7.00		
2014	SHILOH LEGEND		85	Fresh Lemon, Homemade Fruit Puree			
2014	SHILOH MOSAIC		105				
2013	BARONS DE ROTHSCHILD MEDOC		110				
2012	THE CAVE RSRV. BLEND		150				
PRIVATE ROOM AVAILABLE				18% GRATUITY ADDED TO PARTIES UP TO 5 GUESTS			
BASIL HOSPITALITY GROUP				20% GRATUITY ADDED TO PARTIES OF 6 OR MORE			
BASIL HOSPITALITY GROUP				718-285-8777			
WWW.BASILNY.COM				270 KINGSTON AVENUE, BROOKLYN			

BREAKFAST

9am to 12pm

FROM OUR BAKERIE

Classic Croissant	4
Chocolate Croissant	5.50
Daily Cheese Savory Pastry	5
Chocolate Nougat Babka	5
Scones with Jam & Butter	5

MORNING SWEET

Yogurt Parfait GREEK YOGURT, GRANOLA, VANILLA HONEY, FRESH FRUIT	14
French Toast FRUIT, CRÈME, MAPLE	16
Pancake Popovers APPLES, CRÈME, FRUIT	15
New York Style Cheesecake STRAWBERRY COULIS	12

EGGS

Two Eggs Any Style HOMEFRIES, GREENS, COUNTRY TOAST	14
Eggs Benedict 19 / 23 With Lox BRIOCHE, POACHED EGGS, SPINACH, CHIVES, GREENS, AVOCADO, HOLLANDAISE	
Frittata BABY ZUCCHINI, CHERRY TOMATOES, CHEDDAR, BASIL, GREENS, TOAST	14
Smoked Trout Hash TWO FRIED EGGS, DIJONAISE	14
Latke Rancheros SWEET AND SPICY BLACK BEAN QUESO, FRIED EGGS, SALSA	15
Green Shakshuka SWISS CHARD, SPINACH, FRESH HERBS, FETA CHEESE, BÉCHAMEL, EGGS	19

Breakfast Toppings MOZZARELLA, CHEDDAR, GOAT CHEESE, FETA MUSHROOMS, BELL PEPPER, BLACK OLIVES, ONIONS, SPINACH, TOMATO, BROCCOLI RABE	2
EXTRA LOX	4

SANDWICHES

Basil Caprese HEIRLOOM TOMATO, HOUSE MOZZARELLA, PESTO, FRENCH BAGUETTE	15
Cured Salmon Sandwich HOUSE SMOKED ORGANIC SALMON, CUCUMBER, CREAM CHEESE, ONIONS, CAPERS, AVOCADO, FRENCH BAGUETTE	16
Schmaltz Herring RED & GREEN ONION, BUTTER, CHILLI, SOUR CREAM, FRENCH BAGUETTE	18
Grilled Cheese PIMENTO, CHEDDAR, BOURBON ONIONS, TOMATO JAM, ARUGULA, WHITE BREAD	16
Cheese Bourekas BOILED EGG, TAHINI, FETA, TOMATOES, MARINATED PEPPERS, EGGPLANT	16

HOUSE SPECIALTIES

Nicoise SPICE CRUSTED TUNA, SNOW PEAS, SOFT BOILED EGG, TOMATO CONFIT, CRUSHED POTATO, RED ONION KALAMATA VINAIGRETTE	26
Fisherman's Platter GRAVLAX, SCHMALTZ HERRING, SMOKED TUNA, POTATO & CHIVE SALAD, CREAM CHEESE, BRUSHETTA WITH WHITE SMOKED FISH	34
American Brunch For Two HOUSE LOX, PASTRIES, BREADS, FRESH FRUIT, JAM, BUTTER, NUTELLA, SOFT SCRAMBLED TRUFFLE EGGS, LATKES, TORCHED CAMEMBERT	48
Israeli Breakfast for Two OMELETTES, TAHINI, LABNEH, AVOCADO, ISRAELI CUCUMBER SALAD, CHEESES, OLIVES, YOGURT AND GRANOLA, BUTTER	50

SIDES

Home Fries	5
Israeli Chopped Side Salad	7
Two Eggs Any Style	6
BAKERIE Breads with JAM AND BUTTER	5
Basil Fries PARMESAN CHEESE	9

CERTIFIED KOSHER (CHOLOV YISROEL)

ALL BAKED GOODS BY BAKERIE

PRIVATE ROOM AVAILABLE

PARTY INQUIRIES EMAIL INFO@BASILNY.COM

270 KINGSTON AVENUE, BROOKLYN

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BASIL HOSPITALITY GROUP

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18% GRATUITY ADDED TO PARTIES UP TO 5 GUESTS

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

BRUNCH

12Pm to 4pm

FROM OUR BAKERIE	HOUSE SPECIALTIES	WOOD OVEN PIZZA
Classic Croissant 4 Chocolate Croissant 5.50 Daily Cheese Savory Pastry 5 Classic Nougat Babka 5 Scones with Jam & Butter 5	Nicoise 26 SPICE CRUSTED TUNA, SNOW PEAS, SOFT BOILED EGG, TOMATO CONFIT, CRUSHED POTATO, RED ONION KALAMATA VINAIGRETTE Green Shakshuka 19 SWISS CHARD, SPINACH, FETA, FRESH HERBS, BÉCHAMEL, EGGS Grilled Cheese 16 PIMENTO, CHEDDAR, TOMATO JAM, BOURBON ONIONS, ARUGULA, WHITE BREAD American Brunch For Two 48 HOUSE LOX, PASTRIES, BREADS, FRESH FRUIT, JAM, BUTTER, NUTELLA, SOFT SCRAMBLED TRUFFLE EGGS, LATKES, TORCHED CAMEMBERT Israeli Breakfast for Two 50 TWO OMELETTES, TAHINI, LABNEH, AVOCADO, ISRAELI CUCUMBER SALAD, CHEESES, OLIVES, YOGURT AND GRANOLA, BUTTER Fisherman's Platter 34 GRAVLAX, SMOKED TUNA, HERRING, POTATO & CHIVE SALAD, CREAM CHEESE, BRUSCHETTA WITH WHITE SMOKED FISH	Basic 18 CLASSIC MARINARA, MOZZARELLA, PARMESAN Kale and Fire 22 MOZZARELLA, CHEDDAR, GARLIC CONFIT, HABANERO PEPPERS Wild Mushroom 24 MOZZARELLA GOAT CHEESE, CREMINI & SHITAKE MUSHROOMS Pizza Bianca 22 ROSEMARY, OREGANO, RICOTTA, MOZZARELLA, GARLIC CONFIT Truffle Portobella 32 TRUFFLED RICOTTA, MOZZARELLA, HON SHIMEJI, CHAMPIGNON, PARMESAN, SHAVED TRUFFLES Greek 22 TOMATO SAUCE, MOZZARELLA, ROASTED PEPPERS, FETA, KALAMATA OLIVES, RED ONION, OREGANO, CHILI, TZATZIKI The Fig One 22 RICOTTA SPREAD, FIGS, BLUE CHEESE, WALNUTS, ARUGULA, HONEY DRIZZLE Sooo Italian 22 VODKA SAUCE, MOZZARELLA, RAINBOW CAULIFLOWER, TUSCAN KALE, AGRODOLCE
SWEET		
Yogurt Parfait 14 GREEK YOGURT, GRANOLA, VANILLA HONEY, FRESH FRUIT French Toast 16 FRUIT, CRÈME, MAPLE Pancakes 15 APPLES, CRÈME, FRUIT		
EGGS		
Two Eggs Any Style 14 HOMEFRIES, GREENS, COUNTRY TOAST Eggs Benedict 19/23 with Lox BRIOCHE, SPINACH, AVOCADO GREENS POACHED EGGS, HOLLANDAISE Frittata 14 BABY ZUCCHINI, CHERRY TOMATOES, CHEDDAR, BASIL, GREENS, TOAST Smoked Trout Hash 14 TWO FRIED EGGS, DIJONAISE Latke Rancheros 15 SWEET & SPICY BLACK BEAN QUESO, FRIED EGGS, SALSA		
Breakfast Toppings 2 MOZZARELLA, CHEDDAR, GOAT CHEESE, FETA CHEESE, MUSHROOMS, BELL PEPPER, BLACK OLIVES, ONIONS, SPINACH, TOMATO, BROCCOLI RABE, EXTRA LOX 4		
PASTA		
	Pappardelle 26 GOAT CHEESE, CHIVES, PINE NUTS, CHIPOTLE PEPPER CREAM Garden Pasta 28 ZUCCHINI, ASPARAGUS, PESTO, BROCCOLI RABE, YOUNG SPINACH Ricotta Gnocchi 28 CHESTNUTS, BABY LEEKS, SAGE, PUMPKIN Mac & Cheese 24 SMOKED WHITE FISH, BREAD CRUMBS	
SALADS		
Cauliflower Tabbouleh 16 SEARED HALLOUMI, POMEGRANATE, NUTS, CRANBERRIES, FRESH HERBS Caesar Salad 16 CRISPY SIX MINUTE EGG, PARMESAN CREAM, CHALLAH CROUTONS, ZUCCHINI RIBBONS Panzanella Salad 18 HEIRLOOM CHERRY TOMATOES, HOUSE MOZZARELLA, BASIL, SOURDOUGH CROUTON Green Apple Baby Lettuces 16 CRANBERRIES, GRANOLA, APPLE CIDER VINAIGRETTE		
FISH		
	Shawarma 36 LOCAL FISH, ONION, TZATZIKI, SPRING ONION FLATBREAD Tuna Au Poivre 44 SEARED TUNA, SWISS CHARD, RAINBOW POTATO, CLASSIC PEPPERCORNCREAM SAUCE Branzino 36 BAKED IN GREEK YOGURT, SUMAC, ZA'ATAR Pan Seared Organic Salmon 34 RAINBOW CARROTS, POTATO PUREE, CARROT REDUCTION	
SOUP		
		Kabocha Squash Soup 16 WHOLE BAKED ACORN SQUASH, PAPRIKA FOAM
PIZZA Topping Add-Ons 2		
		MOZZARELLA, CHEDDAR, BROCCOLI RABE, MUSHROOMS, ROASTED BELL PEPPERS, FRIED EGG, MARINATED TOMATOES SHAVED BLACK TRUFFLES 16
SIDES		
		Homefries 5 Israeli chopped side salad 7 Two Eggs Any Style 5 BAKERIE Breads 6 with JAM AND BUTTER Basil Fries 9 PARMESAN CHEESE
CERTIFIED KOSHER (CHOLOV YISROEL)	ALL BAKED GOODS BY BAKERIE	18% GRATUITY ADDED TO PARTIES UP TO 5
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PASTA & MOZZARELLA ARE HOUSEMADE	MOST VEGETABLES CERTIFIED ORGANIC	270 KINGSTON AVENUE, BROOKLYN

MENU

STARTERS	PASTA	WOOD OVEN PIZZA
<p>Kabocha Squash Soup 16 WHOLE BAKED ACORN SQUASH, PAPRIKA FOAM</p> <p>Eggplant Carpaccio 16 FRIED GOAT CHEESE, TOMATO SALSA, MICRO ARUGULA</p> <p>Feta Cigar 18 EGGPLANT AND FETA CIGAR, TZATZIKI, BELL PEPPER COULIS</p> <p>Goat Cheese Bruleè 16 DATES, CABBAGE, WALNUTS, SESAME OIL</p> <p>Sicilian Tartare 21 BLACK BASS, ARTICHOKE PURÉE, CAPERS, TOMATO, OLIVES, CRISPY AVOCADO</p> <p>Fisherman's Platter 34 GRAVLAX, SCHMALTZ HERRING, SMOKED TUNA, POTATO & CHIVE SALAD, CREAM CHEESE, BRUSCHETTA WITH WHITE SMOKED FISH</p>	<p>Ricotta Gnocchi 28 CHESTNUTS, BABY LEEKS, SAGE, PUMPKIN</p> <p>Stuffed Ravioli 26 MARINATED BEETS, MAPLE, BROWN BUTTER, WHIPPED CHEESE</p> <p>Cannelloni 28 WILD MUSHROOMS, ASPARAGUS, PARMESAN</p> <p>Mac And Cheese 24 SMOKED WHITE FISH, BREAD CRUMBS</p> <p>Fettuccini 30 PAN SEARED ORGANIC FRESH & SMOKED SAUTEED SALMON, CREAM SAUCE, CHIVES</p> <p>Pappardelle 26 GOAT CHEESE, CHIVES, PINE NUTS, CHIPOTLE PEPPER CREAM</p> <p>Garden Pasta 28 ZUCCHINI, ASPARAGUS, PESTO, BROCCOLI RABE, YOUNG SPINACH</p>	<p>Basic 18 CLASSIC MARINARA, MOZZARELLA, PARMESAN</p> <p>Kale and Fire 22 MOZZARELLA, CHEDDAR, GARLIC CONFIT, HABANERO PEPPERS</p> <p>Wild Mushroom 24 MOZZARELLA GOAT CHEESE, CREMINI & SHITAKE MUSHROOMS</p> <p>Pizza Bianca 22 ROSEMARY, OREGANO, RICOTTA, MOZZARELLA, GARLIC CONFIT</p> <p>Truffle Portobello 32 TRUFFLED RICOTTA, MOZZARELLA, HON SHIMEJI, CHAMPIGNON, PARMESAN, SHAVED TRUFFLES</p> <p>Greek 22 TOMATO SAUCE, MOZZARELLA, ROASTED PEPPERS, FETA, KALAMATA OLIVES, RED ONION, OREGANO, CHILI, TZATZIKI</p> <p>The Fig One 22 RICOTTA SPREAD, FIGS, BLUE CHEESE, WALNUTS, ARUGULA, HONEY DRIZZLE</p> <p>Sooo Italian 22 VODKA SAUCE, MOZZARELLA, RAINBOW CAULIFLOWER, TUSCAN KALE, AGRODOLCE</p>
GREENS		
<p>Cauliflower Tabbouleh 16 SEARED HALLOUMI, POMEGRANATE, NUTS, CRANBERRIES, FRESH HERBS</p> <p>Caesar Salad 16 CRISPY SIX MINUTE EGG, PARMESAN CREAM, CHALLAH CROUTONS, ZUCCHINI RIBBONS</p> <p>Panzanella 18 HEIRLOOM CHERRY TOMATOES, HOUSE MOZZARELLA, BASIL, SOURDOUGH CROUTON</p> <p>Green Apple Baby Lettuces 16 CRANBERRIES, GRANOLA, APPLE CIDER VINAIGRETTE</p>		
	FISH	
	<p>Shawarma 36 LOCAL FISH, ONION, TZATZIKI, SPRING ONION FLATBREAD</p> <p>Tuna Au Poivre 44 SEARED TUNA, SWISS CHARD, RAINBOW POTATO, CLASSIC PEPPERCORN CREAM SAUCE</p> <p>Branzino 36 BAKED IN GREEK YOGURT, SUMAC, ZA'ATAR</p> <p>Salt Baked Black Bass MP BAKED WHOLE FISH WHITE WINE AND CAPER SAUCE</p> <p>Pan Seared Organic Salmon 34 RAINBOW CARROTS, POTATO PUREE, CARROT REDUCTION</p>	<p>Pizza Topping Add-Ons 2 MOZZARELLA, CHEDDAR, BROCCOLI RABE, MUSHROOMS, ROASTED BELL PEPPERS, FRIED EGG, MARINATED TOMATOES SHAVED BLACK TRUFFLES 16</p>
SANDWICHES		SIDES
<p>Fish Burger 24 CARAMELIZED MUSHROOMS CHEDDAR, TRUFFLE MAYO, BRIOCHE BUN</p> <p>Herring 18 RED & GREEN ONION, BUTTER, CHILI, SOUR CREAM, FRENCH BAGUETTE</p>		<p>Sautéed Greens 8 LEMON, HERBS</p> <p>Potato Puree 7 CLASSIC FRENCH STYLE, CHIVES</p> <p>Basil Fries 9 PARMESAN CHEESE</p> <p>Cauliflower 8 PARLSEY GREMOLATA, CHILI</p> <p>Garlic Bread 8 BAKERIE BAGUETTE, PARMESAN, ROASTED GARLIC, PESTO</p> <p>BAKERIE Bread Basket & Dips 6</p>
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DESSERT			
New York Style Cheesecake			12
STRAWBERRY COULIS			
Lemon Curd			12
MERINGUE, STREUSEL			
Funnel Cake			14
ORANGE INFUSED CRISPY CAKE BATTER, FRESH FRUIT, WHIPPED CREAM			
Flourless Chocolate Torte			14
RICE CRISPY CRUMBLE, SALTED CARAMEL, RASPBERRY ICE CREAM			
Tiramisu			10
MERINGUE			
Vanilla Crème Brulee			10
COFFEE MACARON			
SORBET			10
ICE CREAM			10
HOT DRINKS			
Espresso	2.50	Cappuccino	3.75
Coffee	2.50	Tea	3.00
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RICE CRISPY CRUMBLE, SALTED CARAMEL, RASPBERRY ICE CREAM			
Tiramisu			10
MERINGUE			
Vanilla Crème Brulee			10
COFFEE MACARON			
SORBET			10
ICE CREAM			10
HOT DRINKS			
Espresso	2.50	Cappuccino	3.75
Coffee	2.50	Tea	3.00
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