

STARTERS

- FALL RISOTTO*** 12
CREAMY MASCARPONE RISOTTO WITH ROASTED SEASONAL VEGETABLES
- SALT N' VINEGAR SPROUTS*** 12
CRISPY BRUSSELS, CHOPPED BACON & CRANBERRIES TOSSED IN BALSAMIC VINEGAR & PUMPKIN SEEDS
- CHICKEN WINGS*** 13
always EXTRA CRISPY WINGS / CHOICE OF SAUCE: MILD, MEDIUM, HOT, BBQ, GARLIC PARMESAN OR SWEET THAI CHILI
- BAKED CLAMS** 10
1/2 DOZEN RHODE ISLAND LITTLE NECK CLAMS BAKED WITH GARLIC BREADCRUMBS & FRESH LEMON.
- BURRATA** 13
FRESH MOZZARELLA INFUSED WITH BUTTER AND CREAM SERVED WITH HEIRLOOM TOMATOES, SWEETY DROPS, BASIL & FIG GLAZE SERVED WITH GRILLED BREAD

SOUPS

- LOBSTER BISQUE** 9
- POTATO LEAK SOUP*** 6
- NEW ENGLAND CLAM CHOWDER** 7
WITH BACON BITES AND SCALLIONS
- BUTTERNUT SQUASH SOUP *** 6
WITH TOASTED PUMPKIN SEEDS AND BURNT MARSHMALLOW

SALADS

- WEDGE SALAD** 11
BABY ICEBERG LETTUCE, CHERRY TOMATOES, BACON, RED ONION, SMASHED CROUTONS, BALSAMIC GLAZE & BLUE CHEESE DRESSING
- PEAR & WALNUT SALAD*** 11 | 9
ARKADIAN GREENS, BOSCH PEAR, GORGONZOLA, CANDIED WALNUTS & CRANBERRIES SERVED WITH APPLE CIDER VINAIGRETTE
- GARDEN SALAD*** 8 | 5
FIELD GREENS, CUCUMBERS, RED ONION, CHERRY TOMATOES & CARROTS WITH WHITE BALSAMIC VINAIGRETTE
ADD CHICKEN 4 | SALMON 7 | GRILLED SHRIMP 6

SIDE OPTIONS:

- BURNT BRUSSEL SPROUTS* 7
MASHED POTATOES* 5
SWEET POTATO WEDGES* 5
CRISPY ONION STRAWS 3
HONEY GLAZED BABY CARROTS* 7
MIXED ROOT VEGETABLES* 7

* GLUTEN-FREE

FOLLOW *and* CONNECT WITH US
 + 
@BASINGRILL

BURGERS *and* SANDWICHES

WITH YOUR CHOICE OF FRIES, SIDE SALAD, OR SWEET POTATO WEDGES

- BASIN BURGER** 12
BRAVEHEART BLEND GROUND BEEF
- TOPPING OPTIONS:**
AMERICAN, CHEDDAR, SWISS, BLEU CHEESE, MUSHROOMS, CRISPY ONIONS 1 | FRIED EGG, APPLEWOOD BACON 2
- THE JEFFERY** 16
SHAVED RIB EYE STEAK, BEER CHEESE, SMOKED PEPPER SAUCE & CRISPY ONIONS ON A TOASTED ROLL
- LOBSTER ROLL** 24
MAINE LOBSTER, CELERY, ONIONS & PAPRIKA ON A TOASTED BRIOCHE ROLL SERVED WITH OLD BAY FRIES
- CHICKEN CLUB** 14
FIRE BRAISED CHICKEN BREAST, CHEDDAR CHEESE, APPLEWOOD BACON, LETTUCE, TOMATO & GARLIC MAYO ON A TOASTED BRIOCHE BUN.

BASIN *Entrees*

- AUTUMN SALMON*** 24
WILD SALMON PAN SEARED WITH QUINOA, SHAVED SPROUTS, CRANBERRIES, CANDIED WALNUTS & BUTTERNUT SQUASH
- SHRIMP RISOTTO*** 26
GRILLED WHITE PANAMA SHRIMP SERVED WITH CREAMY MASCARPONE RISOTTO
- LINGUINE ALLE VONGOLE** 18
SAUTÉED LITTLENECK CLAMS, CHOPPED CLAMS, WHITE WINE, LEMON AND BUTTER TOSSED WITH LINGUINE PASTA
- SHORT RIB RAVIOLIS** 20
IN A SHALLOT SHERRY MUSHROOM CREAM SAUCE
- MAPLE BOURBON CHICKEN*** 22
PAN SEARED CHICKEN BREAST WITH A MAPLE BOURBON GLAZE, PECANS, ROASTED ROOT VEGETABLES AND BURNT BRUSSEL SPROUTS.
- NOT YOUR MOM'S MEATLOAF** 24
HOUSE MADE AND SERVED WITH MASHED POTATOES & BABY CARROTS, CRISPY ONIONS AND GRAVY
- EGGPLANT STACK** 18
FRIED EGGPLANT IN MARINARA SAUCE, FRESH MOZZARELLA & BASIL.
- GRILLED PORK LOIN*** 18
MARINATED PORK LOIN SERVED WITH ROASTED ROOT VEGETABLES AND BABY CARROTS IN A BALSAMIC GLAZE
- COULETTE STEAK*** 24
SLICED SIRLOIN SERVED WITH MASHED POTATOES AND TRUFFLE MUSHROOMS

