

STARTERS

- FRIED CALAMARI** 16
LONG ISLAND CALAMARI, SLICED PEPPADEWS,
FRESH LEMON, SWEET PEPPER SAUCE
- SALT N' VINEGAR SPROUTS** 12
CRISPY BRUSSELS, CHOPPED BACON & CRANBERRIES
TOSSED IN BALSAMIC VINEGAR
- CHICKEN WINGS*** 18
always EXTRA CRISPY WINGS / CHOICE OF SAUCE:
MILD, MEDIUM, HOT, BBQ, OR GARLIC PARMESAN
- BUTTERY GARLIC CLAMS** 16
SAUTÉED LITTLENECK CLAMS WITH GARLIC, LEMON &
WHITE WINE SAUCE SERVED WITH GRILLED BREAD
- BURRATA** 13
FRESH MOZZARELLA INFUSED WITH BUTTER AND CREAM
SERVED WITH HEIRLOOM TOMATOES, SWEET DROPS,
BASIL & FIG GLAZE SERVED WITH GRILLED BREAD
- CHEESE PLATE** 12
AGES OF CHEDDAR (ASK YOUR SERVER), GRILLED BREAD,
FRESH BERRIES, CANDIED WALNUTS, MELBA
- FALL RISOTTO*** 12
CREAMY MARSCIPONE RISOTTO WITH SEASONAL ROOT VEGETABLES,
CRANBERRIES, FROSTED WALNUTS, WATERMELON RADISH, MAPLE
GLAZE
- THE SLIDERS** 12
2 MINI BEEF SLIDERS WITH CARAMELIZED ONION CHEDDAR,
PEPPADEWS, SWEET PEPPER SAUCE **15** W/ FRIES
- SHRIMP COCKTAIL*** 16
WHITE PANAMA SHRIMP SERVED WITH COCKTAIL SAUCE
AND FRESH LEMON

SOUPS

- NEW ENGLAND CLAM CHOWDER** 9
WITH OYSTER CRACKERS
- BUTTERNUT SQUASH AND APPLE *** 8
WITH TOASTED PUMPKIN SEEDS
- SOUP OF THE DAY**

SALADS

- NUT & BERRY SALAD*** 12 | 9
ARCADIAN GREENS, MIXED FRESH BERRIES, DRIED
CRANBERRIES, GOAT CHEESE & TOASTED HAZELNUTS
TOPPED WITH A RASPBERRY BALSAMIC REDUCTION
- GARDEN SALAD*** 8 | 5
FIELD GREENS, CUCUMBERS, RED ONION, CHERRY TOMATOES
& CARROTS WITH WHITE BALSAMIC VINAIGRETTE
- CAESAR SALAD** 10 | 8
CRISP ROMAINE LETTUCE, PARMESAN CHEESE SMASHED CROUTONS
TOSSED IN TUSCAN STYLE CAESAR DRESSING
- ADD CHICKEN 4 | SALMON 7 | CHILLED SHRIMP 6**

SIDE OPTIONS:

BURNT BRUSSELS SPROUTS* **7** . MASHED POTATOES* **5**
BACON CHEDDAR TATER KEGS **9** . ASPARAGUS PARMESAN* **7**
CRISPY ONION STRAWS **3**

* **GLUTEN-FREE**

BURGERS *and* SANDWICHES

* **GLUTEN FREE BUN OPTION AVAILABLE ***

WITH YOUR SIDE CHOICE OF:

SHOESTRING FRIES, SIDE SALAD, SWEET POTATO WEDGES

TOPPING OPTIONS:

SUBSTITUTE VEGGIE PATTY **2**
AMERICAN, CHEDDAR, SWISS, BLEU CHEESE, MUSHROOMS,
CRISPY ONIONS **1** | FRIED EGG, APPLEWOOD BACON **2**

- BASIN BURGER** 12
BRAVEHEART BLEND GROUND BEEF
- THE JEFFERY** 16
SHAVED RIB EYE STEAK, BEER CHEESE, SMOKED
PEPPER SAUCE & CRISPY ONIONS ON A TOASTED ROLL
- CHICKEN CLUB** 14
FIRE BRAISED CHICKEN BREAST, CHEDDAR CHEESE, APPLEWOOD
BACON, LETTUCE, TOMATO & GARLIC MAYO
ON A TOASTED BRIOCHE BUN

BASIN *Entrées*

- LINGUINE ALLE VONGOLE** 18
SAUTÉED LITTLENECK CLAMS, CHOPPED CLAMS,
WHITE WINE, LEMON AND BUTTER TOSSED
WITH LINGUINE PASTA
- SHORT RIB RAVIOLIS** 20
TOSSED IN A SHALLOT SHERRY
MUSHROOM CREAM SAUCE
- NY STRIP STEAK*** 38
SERVED WITH WILD TRUFFLE MUSHROOMS,
GRILLED ASPARAGUS, AND YUKON MASHED POTATOES.
- POT ROAST** 22
SLOW BRAISED BEEF WITH PORT WINE AND
MIREPOIX. SERVED WITH BURNT SPROUTS,
MASHED POTATOES, CRISPY ONIONS AND GRAVY
- MAPLE CHICKEN** 24
THINLY POUNDED CHICKEN BREAST, IRON SMOKE
MAPLE BOURBON WHISKEY, SHALLOTS, PECANS,
SAUTÉED WITH A TOUCH OF CREAM SERVED
WITH SEASONAL ROOT VEGETABLES AND BRUSSELS
- FISH N CHIPS** 20
LIGHTLY BATTERED FRESH COD DEEP FRIED SERVED
WITH SHOESTRING FRIES AND TARTAR SAUCE
- SPICED SALMON*** 25
WILD CAUGHT SALMON, FIVE SPICE, TOASTED
PUMPKIN SEEDS, MAPLE GLAZE SERVED
WITH CREAMY PUMPKIN RISOTTO
- SHRIMP AND CLAMS** 26
SAUTÉED JUMBO SHRIMP, RHODE ISLAND LITTLE
NECK CLAMS, GARLIC, CRUSHED TOMATOES,
BASIL, WHITE WINE TOSSED WITH LINGUINE

FOLLOW *and* CONNECT WITH US
 + 
@BASINGRILL

