

BRUNCH PLATES

Bacon, Eggs & Sausage Wrap 17.95
Scrambled eggs, bacon, sausage and melted cheese.
Served with fries.

Eggs Benedict 17.95
English muffin, seared thin sliced ham, poached eggs, Hollandaise sauce and fried potatoes.

Steak & Eggs 29.95
Sliced steak, almond – olive tapenade, fried eggs and fries.

Spring Tuna 21.95
Seared 5 oz. tuna over spring greens, fresh apples, strawberries, dry figs, creamy Ricotta Salatta cheese and raspberry vinaigrette.

Shrimp & Grits 24.95
Shrimp, bacon served with creamy grits.

Chicken & Brie 17.95
Grilled chicken, melted Brie cheese, roasted peppers, arugula and spicy mayo.

Burgers

ALL SERVED WITH
CURLY FRIES OR
PETITE HOUSE SALAD

Tavern Burger 15
8 oz home blend beef patty grilled to your liking served with avocado, Gruyere cheese and bacon.

Brunch Burger 18.95
8 oz burger, fried egg bacon, American cheese, Greenleaf lettuce and tomatoes

French Onion Burger 16.95
8 oz Angus burger, sweet caramelized onions, Gruyere cheese.

Buffalo Burger 18.50
Authentic Bison patty, American cheese, Greenleaf lettuce, tomatoes and our house sauce.

Falafel Burger 15
With hummus spread, Greenleaf lettuce, tomatoes and avocado.

The BASEMENT

BAR | AMERICAN TAVERN

BRUNCH IN CURRY

FRITTATAS

Shrimp & Avocado 19.50
3 eggs, chopped shrimp, avocado, grape tomatoes, mozzarella and basil.

Spinach & Artichoke 17.95
3 eggs, spinach, artichoke and mozzarella.

Potato & Sausage 17.95
3 eggs, potatoes, sausage and ricotta cheese.

Burrata 18.25
3 eggs, shredded zucchini, onions, tomatoes and topped with Burrata.

ALL SERVED WITH
CURLY FRIES OR
PETITE HOUSE SALAD

Broccoli & Cheddar 17.95
3 eggs, chopped broccoli, onions and cheddar cheese

Wild Mushrooms 17.95
3 eggs, variety of mushrooms, peas, onions and cheese

OMELETS

ALL SERVED WITH
CURLY FRIES OR
PETITE HOUSE SALAD

Prosciutto & Arugula 18.25
3 eggs, prosciutto, arugula, mozzarella and Pecorino Romano.

Turkey & Provolone 18.25
3 eggs, sliced turkey, tomatoes, avocado and provolone.

Ham & Cheese 17.50
3 eggs, ham, Gruyere cheese and tomatoes.

The Supreme 18.25
3 eggs, sausage, bacon, onions, mushrooms and melted cheese.

Zucchini & Ricotta 17.50
3 eggs, shredded zucchini, onions, tomatoes and ricotta.

Western 18.25
Caramelized onions, bell peppers, ham and pinch of paprika.

PANCAKES & WAFFLES

ALL SERVED WITH
CURLY FRIES OR
PETITE HOUSE SALAD

Pancakes & Fruits 16.50
Topped with whipped cream

Pancakes Banana's Foster 16.50
Topped with sauteed banana's in butter – rum sauce.

Waffle & Fruits 17.50
Topped with whipped cream

Waffle Banana's Foster 17.50
Topped with sauteed banana's in butter – rum sauce.

Avocado Waffle Toast 17.50
Crispy waffle, mashed avocado and poached eggs.

Southern Waffle 19.95
With fried ribs, chicken wings and hot honey

WWW.THEBASEMENTNYC.COM

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"These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness." Prices may be changed at any time without further notice.

APPETIZERS

Brooklyn Burrata 18
Over Capocollo, orange slices, strawberries, arugula and balsamic glaze.

Avocado Fritto 17.50
Avocado slices wrapped with Fontina cheese, Prosciutto di Parma, breaded and fried.
Served with Pomodoro and basil aioli sauce.

Cannellini Hummus 15
Pureed cannellini beans, parsley, lemon, garlic topped with tomato bruschetta and served with grilled flat bread.

Bison Meatball Parm 18.50
Authentic American Buffalo ground meatballs slow simmered in spicy vodka sauce with melted cheese.

Sweet Potato Fritters 16
With goat cheese and spicy mayo.

Scallop Francese 18
Sauteed in lemon-butter sauce and ricotta gnocchi.

Calamari 18
Fried and served with side of Pomodoro sauce and basil aioli.

Pomodoro Mussels 18
Mussels sauteed with fresh garlic, basil, tomatoes served with lime crema and grilled bread.

Champagne Mussels 18.50
Mussels simmered in Champagne, Dijon mustard and cream.

Ginger Clams 18
Clams sauteed in ginger – garlic – lime broth.

Baked Clams 17.50
½ dz. clams baked with Pecorino Romano bread crumbs, lemon juice and parsley.

Billionaire Oysters (4) 18
Raspberry oysters baked with chopped bacon, creamed spinach, bread crumbs and topped with spicy mayo.

Octopus 19.50
Grilled octopus over mashed potatoes and Italian salsa Verde.

Tavern Wings 16
Choice of : Country Fried, Hickory BBQ, Traditional Buffalo, Vietnamese

Side 10 DISHES

Asparagus
Mashed Potatoes
Pecorino Fries
Mac & Cheese
Cheese Risotto
Sauteed Veggies
Baby Bok Choy
Creamed Spinach

WINE BY THE



RED

- Cabernet
- Sauvignon 12
- Merlot 10
- Montepulciano 12
- Pinot Noir 12
- Malbec 12
- Chianti 12

WHITE

- Chardonnay 12
- Sauvignon Blanc 12
- Pinot Grigio 12
- Reisling 10
- Proseco 187 ML 18

BEERS

ON TAP

BROOKLYN LAGER
OR LOCAL BREWERY

BY THE BOTTLE

- Budweiser 6
- Coor's Light 6
- Corona 7
- Heineken 7
- Sam Adams 7
- Allagash 7
- Blue Moon 7
- Laguinitas IPA 7
- Sierra Nevada Pale Ale 7
- Abita Purple Haze 7
- Stella 7
- Peroni 7
- Guinness Draft Can 8
- Aventinus Weizenbock 10
- Duvel 10
- Lindeman's Raspberry Framboise 12



REDS BY THE BOTTLE

CABERNET SAUVIGNONS

- Sterling - California 42
- Rock & Vine - California 48
- J. Lohr - California 48
- Catherine - California 65
- Jordan - California 115
- Caymus - California 150
- Abstract - California 75
- Cakebread - California 135
- Stags Leap - California 135
- Prisoner - California 95
- Santa Carolina - Chile 42
- Uppercut - California 52
- Bound & Determined California 70

MERLOT

- Josh - California 44
- Juntos - Spain 42
- Trig Point - California 52

MONTEPULCIANO

- Bajo - Italy 42
- Podere Costarani - Italy 42
- Tre Saggi - Italy 65

PINOT NOIR

- Terrebone - California 42
- Benton Lane - Oregon 58
- Hob Nob - France 42

MALBEC

- Susana Balboa - Argentina 58
- Battle Axe - Argentina 48
- El Origen - Argentina 52

CHIANTI

- Ruffino - Italy 95
- Straccali - Italy 42
- Casaloste - Italy 60

WHITE BY THE BOTTLE

CHARDONNAY

- William Hill - California 42
- Valliant - California 70
- Stags Leap - California 75
- Pam's - California 50

SAUVIGNON BLANC

- Little Sheep - New Zealand 42
- Seresin - New Zealand 50
- Matua - New Zealand 45

PINOT NOIR

- Santa Margherita - Italy 45
- Barone Fini - Italy 42
- Kris - Italy 46

SANCERRE

- Les Hautes Pierre - France 54

REISLING

- Willm - France 42

BOOKS & BOOZE



PREMIUM COCKTAILS

Tequila

- Mockingbird 15
- Banhez Mezcal, Herradura
- Reposado, Italicus, Passion Fruit, Pomegranate, Lemon.

Catch Me In The Rye 16

- Bulleit Rye, Remy, Sugar, Bitters.

Behold, Here

- is a Poison 15
- Patron Reposado, Campari, Grapefruit, Lime, Cinnamon.

Band of Sisters 16

- Michter's, Hennessy, Cruzan Aged Rum, Raspberry, Coconut, Lime.

Gone with the Wind 16

- Johnnie Walker Red, Singleton Single Malt, Lemon, Ginger Liquor, Dee's Autobody Home Grown Honey.

Things Fall Apart 15

- Grey Goose Vodka, Domaine de Canton, Lillet Blanc, Pineapple and Basil.

Are You There, Vodka?

- It's Me. 14
- Tito's, St. Germain, Pomegranate, Lemon, Lychee.

Jane Eyre 14

- Widow Jane Bourbon, Aperol, Amaro, Lemon.

Mules & Men 14

- Maker's Mark, Ginger Beer, Citrus Bitters, St. Germain, Lime.

CLIFF'S NOTES COCKTAILS

Margarita	Trad. 10 Prem. 12	Sangria	Trad. 10 Prem. 12
Mojito	Trad. 10 Prem. 12	Hurricane	Trad. 10 Prem. 12
Negroni	13	Dirty Martini	13
Bombay Sapphire, Campari, Sweet Vermouth.		Tito's Vodka, Olive Brine, Dry Vermouth.	
Old Fashioned	13	Espresso Martini	12
Woodford, Sugar, Bitters.		Vanilla Vodka, Kahlua, Espresso.	
Manhattan	13	Moscow Mule	12
Knob Creek Rye, Sweet Vermouth, Bitters.		Stoli, Ginger Beer, Lime.	
Cosmopolitan	13		
Kettle Citron, Cointreau, Cranberry, Lime.			

MONDAY - FRIDAY

HAPPY HOUR

3:00 PM - 7:00 PM