

BLACK TAP

CRAFT BURGERS & BEER

45 W 35TH STREET, NEW YORK, NY 10001

929.231.6337

GROUP BRUNCH PACKAGES

EVENTS@BLACKTAPNYC.COM

BRUNCH FAMILY STYLE MENU

\$40 PER PERSON

EXCLUDING SALES TAX 8.875%, ADMIN FEE 5% & GRATUITY

FARM FRESH EGGS scrambled eggs, smoked salt, black pepper, chives

H&H BAGELS assorted basket of fresh h&h bagels with spreads (whipped butter, whipped cream cheese & scallion whipped cream cheese)

ASSORTED BREAKFAST MEATS CHOICE OF: apple & chicken sausages, dill & garlic breakfast sausage & everything spiced bacon

BLACK TAP CAESAR SALAD caesar dressing, parmesan cheese, croutons

HOUSE SALAD simple vinaigrette, cherry tomatoes, pickled onions, cucumbers

FRESH FRUIT AND GREEK YOGURT strawberries, blueberries, vanilla greek yogurt

BREAKFAST POTATOES caramelized onions, sautéed peppers, smoked salt & spices

PANCAKE PLATTER smoked butter & syrup

BRUNCH IT UP (ADD-ONS PER PERSON)

BLUEBERRY MUFFINS | \$2.50

BISCUITS/CORN BREAD | \$2.50 served with honey butter

SMOKED SALMON EGGS BENEDICT | \$8 poached eggs, smoked salmon, old bay hollandaise sauce, chives

DESSERT

MIXED MINI CAKE BITES

HOMEMADE CHOCOLATE CHIP & RED VELVET COOKIES

HOMEMADE BROWNIES

HOMEMADE TRES LECHES

BRUNCH COCKTAILS

SAVAGE GARDEN | \$15 gin - mezcal - cucumber - celery - mint

HOUSE BLOODY | \$15 choice of spirit - tomato - horseradish - celery

THE PALOMA | \$15 tequila - grapefruit - citrus - salt

I'M THAT SPRITZ | \$16 aperol - chili - mango - bubbles

RASPBERRY | \$16 gin - citrus - raspberry preserves - bubbles

SAVED BY THE BELLINI | \$15 passionfruit - citrus - bubbles

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