

# PARK AVENUE TAVERN

NEW YORK CITY

## SOUPS

- SOUP OF THE DAY** 10  
*ask your server*
- TOMATO BISQUE** 10  
*smoked bacon, herbed croutons*
- LENTIL** 10  
*root vegetables*

## FLATBREADS

ONE 13 - THREE 36

- DELICATA SQUASH**  
*four cheeses, sage, aged balsamic*
- MARGHERITA**  
*tomato, basil, mozzarella*
- PEPPERONI**  
*tomato, mozz, spicy honey, pickled chilis, scallion*

CHEF'S DAILY CREATION 15

## CHEESE & CHARCUTERIE

- FARMSTEAD CHEESE PLATE** 18  
*quince, whipped honey, raisin crisps*
- AMERICAN CHARCUTERIE** 18  
*pickled vegetables, sweet mustard*
- MEAT & CHEESE** 34

## BURGERS

### TAVERN BURGER 14

*gorgonzola cheese, aioli, red onion*

### THE PARK 14

*american cheese, caramelized onions, pickles, chef's sauce*

### MERGUEZ BURGER 14

*spiced lamb, red pepper conserve, goat cheese, harissa aioli*

## SIDES

- SAUTEED SPINACH** 7
- CRISPY CAULIFLOWER** 8  
*lemon, shaved parm*
- HOUSE-MADE FRIES** 7
- RED BLISS MASH** 7  
*with red wine jus*
- SWEET POTATO CROQUETTES** 7
- BRUSSELS SPROUTS** 9  
*sweet chile, fish sauce*
- ROASTED BUTTERNUT** 7  
*pancetta, pickled chiles*
- SAUTEED KALE** 8  
*WITH CHILI & LEMON*

## SMALL PLATES

- MARINATED OLIVES** 6  
*chef's selection of mixed olives*
- SHISHITO PEPPERS** 10  
*sherry vinegar honey, sesame*
- HUMMUS** 12  
*olive oil, smoked paprika, grilled pita*
- BUFFALO CHICKEN DIP** 14  
*buttermilk dill crème fraiche, house pita crisps*
- CRISPY QUINOA SHRIMP** 16  
*apricot, chipotle aioli*
- SPINACH & ARTICHOKE DIP** 14  
*monterey jack, parmesan & pita*
- LAMB LOLLIPOPS** 17  
*jalapeno-mint jam, peppadew, finger potatoes*
- BEEF MEATBALLS** 13  
*spicy pork sauce*
- LIL FRENCH DIP SANDWICHES** 14  
*duck fat onions, gruyere, black pepper aioli, au jus*
- NYC BURRATA** 15  
*roasted acorn squash, sage brown butter, pomegranate, balsamic*
- CHARRED OCTOPUS** 18  
*orange, potatoes, castelvetrano olives*
- CRAB CAKE** SM. 13 / LG. 24  
*peekytoe crab, arugula, red pepper conserve*
- STEAK TARTARE** SM. 16 / LG. 24  
*raw tenderloin, caper, cornichon, aioli, arugula & crostini*
- SESAME TUNA TARTARE** 18  
*mint, ponzu, avocado, kaffir ginger aioli, house pita crisps*
- MAC & CHEESE** 14  
*bacon, cavatappi, tomato, cheddar, jack*

## SALADS & SANDWICHES

- PARK AVENUE TAVERN CAESAR** 13  
*romaine, parmesan cracker, traditional dressing*
- TAVERN SALAD** 11  
*seasonal greens, fennel, red onion, parmesan, lemon-truffle vinaigrette*
- COBB SALAD** 16  
*seasonal greens, grilled chicken, bacon, egg, tomato, red onion, avocado, blue cheese, red wine vinaigrette*
- SPINACH SALAD** 13  
*baby spinach, granny smith apple, blue cheese, almond, crispy shallot, balsamic vinaigrette*
- GREEK SALAD** 14  
*feta, pepperoncini, olives, pickled tomato, cucumber*
- TUSCAN KALE SALAD** 15  
*mostarda, pecorino, cranberry-walnut vinaigrette*
- HOT FRIED CHICKEN SANDWICH** 16  
*bacon, slaw, smoked honey aioli, kettle chips*
- GRILLED CHICKEN SANDWICH** 16  
*romesco, fresh mozzarella, arugula, sherry aioli, kettle chips*
- SOUP & SANDWICH** 17  
*tomato bisque & grilled cheese, red onion marmalade*
- PASTRAMI REUBEN** 17  
*pastrami, gruyere, sauerkraut, grilled marble rye, russian dressing, kettle chips*
- TURKEY SANDWICH** 13  
*smoked turkey breast, cheddar, oil & vinegar, shredded lettuce, mayo, tomato, onion, brioche hero, kettle chips*

### ADD TO ANY SALAD

chicken 9 ~ salmon 10 ~ crab cake 11 ~ shrimp 12 ~ steak 12

## ENTRÉES

- MAPLE-ROASTED SALMON** 27  
*cauliflower purée, miso potatoes, wild mushrooms*
- FISH & CHIPS** 24  
*beer battered cod, house-made fries, southern cabbage slaw, horseradish tartar sauce*
- SEARED TUNA** 28  
*ginger soy, fall squash, charred scallion*
- ROASTED CHICKEN** 27  
*pepper jack-stuffed amish chicken breast, tequila-jalapeno sauce, pico de gallo, black beans, rice*
- PORK CHOP** 32  
*sautéed kale, chili, sauerkraut-dijon reduction, sweet potato croquettes*
- HANGER STEAK** 29  
*arugula, red wine jus, house-made fries*
- 16 oz BONELESS RIBEYE** 39  
*wild mushroom & fingerling potato hash*
- SPAGHETTI** 28  
*maine lobster, saffron, fennel, tomatoes*

*please inform us about any allergies or dietary restrictions before ordering  
consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of food-borne illness.*

Executive Chef: Shane Le Blanc  
General Manager: Matthew Donohue



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