

# PARK AVENUE TAVERN

NEW YORK CITY

## SOUPS

**SOUP OF THE DAY** 10  
*ask your server*

**TOMATO BISQUE** 10  
*smoked bacon, herbed croutons*

## FLATBREADS

ONE 13 - THREE 36

**FRIED GREEN TOMATO**  
*burrata, charred tomato, grating cheeses*

**MARGHERITA**  
*tomato, basil, mozzarella*

**PEPPERONI**  
*tomato, mozz, spicy honey,  
pickled chilis, scallion*

**CHEF'S DAILY CREATION 15**

## CHEESE & CHARCUTERIE

**FARMSTEAD CHEDDAR BOARD** 18  
*quince, whipped honey, raisin crisps*

**AMERICAN CHARCUTERIE** 18  
*pickled vegetables, sweet mustard*

**MEAT & CHEESE** 34

## BURGERS

14

**TAVERN BURGER**  
*gorgonzola cheese,  
aioli, red onion*

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

**QUINOA VEGGIE BURGER**  
*burrata, oven-dried tomato,  
arugula pesto*

## SIDES

**SAUTEED SPINACH** 7

**HOUSE-MADE FRIES** 7

**RED BLISS MASH** 7  
*with red wine jus*

**SWEET POTATO  
CROQUETTES** 7

**GRILLED ASPARAGUS** 10  
*lemon aioli, ham crumbs*

**CRISPY YUKONS** 8  
*chive yogurt, caramelized onions*

**EGGPLANT FRIES** 8  
*curry aioli*

## 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 fraîche,  
house pita crisps*

**CRISPY CHEESE CURDS** 12  
*miso ranch, pickled vegetables*

**SPINACH & ARTICHOKE DIP** 14  
*monterey jack, parmesan & pita*

**AVOCADO TOAST** 14  
*feta, chilies, roasted parm*

**BEEF MEATBALLS** 13  
*spicy pork sauce*

**JASON'S RIBEYE SLIDERS** 18  
*black garlic mayo, comte,  
crispy maitake*

**NYC BURRATA** 16  
*heirloom tomatoes, sourdough,  
salsa verde*

**CHARRED OCTOPUS** 18  
*crispy potatoes, chorizo,  
orange, herb aioli*

**CRAB CAKE** SM. 13 / LG. 24  
*peekytoe crab, arugula,  
red pepper conserve*

**"CAESAR" STEAK TARTARE** 16 / 24  
*farm egg, parmesan,  
fried capers, foccacia crisps*

**SESAME TUNA TARTARE** 18  
*mint, ponzu, avocado,  
kaffir ginger aioli,  
house pita crisps*

**MAC & CHEESE** 14  
*bacon, cavatappi, tomato,  
cheddar, jack*

## SALADS & SANDWICHES

**CAESAR SALAD** 13  
*romaine, parmesan cracker,  
traditional dressing*

**TAVERN SALAD** 11  
*seasonal greens, fennel,  
red onion, parmesan, tomatoes,  
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*

**MAINE LOBSTER ROLL** MP  
*warm lemon butter, old bay fries*

**SPICY 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*

**PRETZEL TURKEY SANDWICH** 14  
*cheddar, green apple, white balsamic,  
mayo, house mustard, kettle chips*

### ADD TO ANY SALAD

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

## ENTRÉES

**WILD SALMON** 27  
*corn crème brûlée,  
bacon jam, spring onion*

**FISH & CHIPS** 24  
*beer battered cod, house-made fries,  
southern cabbage slaw,  
horseradish tartar sauce*

**SEARED SEA SCALLOPS** 29  
*pancetta brown butter,  
white balsamic, carrots*

**CAST IRON BRICK CHICKEN** 27  
*sage, pickled raisins,  
creamed spinach, broken yukons*

**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*

**ADULT SPAGHETTI O'S** 21  
*meatballs, anelli,  
cultured butter*

*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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