

PARK AVENUE TAVERN

NEW YORK CITY

\$5 COCKTAILS & DRAFTS

**CLASSIC MIMOSA
BELLINI**
007 stoli-o, oj, 7up
LEFT BANK FIZZ
prosecco, st. germain

HUCKLEBERRY LEMONADE
44 north huckleberry vodka,
homemade lemonade

POINSETTIA COCKTAIL
vodka, prosecco, cranberry

APEROL SPRITZER
aperol, prosecco

STRAWBERRY CRUSH
muddled strawberries,
simple syrup, prosecco

STARTERS

CRISPY CHEESE CURDS miso ranch, pickled vegetables	12	MAINE LOBSTER TOAST avocado, lemon black pepper aioli	18	MAC & CHEESE bacon, cavatappi, tomato, cheddar, jack	14
SPINACH & ARTICHOKE DIP monterey jack, parmesan & pita	14	FRESHLY BAKED CORNBREAD goat cheese, whipped blueberry-honey butter	9	FRIED ASPARAGUS smoky tomato dip, bacon candy	14
JASON'S RIBEYE SLIDERS black garlic mayo, comte, crispy maitake	18				

BREAKFAST CLASSICS

NUTELLA FRENCH TOAST nutella-stuffed, maple-banana compote	14	MALTED WAFFLE roasted white chocolate-almond streusel, cultured butter, maple	15	AÇAI GRANOLA BOWL peanut butter, banana, berries served chilled and blended	12
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FRIED CHICKEN & WAFFLES

maple-brined chicken + malted waffles + spicy honey
+ pepitas + cultured butter + maple-sherry vinegar

22

EGGS & BENEDICTS

THE CLASSIC ham, hollandaise, english muffin old bay yukon potatoes	16	HANGOVER HASH fennel sausage, poached eggs, yukon golds, forever onions, hollandaise	17	OMELETTE gruyere, spinach, buêrre blanc, mixed greens	14
CRAB CAKES poached eggs, arugula, hollandaise, red pepper conserves	19	SEASONAL VEGETABLE QUICHE served with a nice little salad	14	BIG GUY BREAKFAST BURRITO scrambled eggs, chorizo, yukons, cheddar, charred tomatillo	14
EGGS BLACKSTONE nueske's bacon, tomato, hollandaise, english muffin, old bay yukon potatoes	16	EGGS ANY STYLE nueske's bacon, yukon potatoes & toast	14	HANGER STEAK & EGGS old bay yukon potatoes, red wine sauce	26

SALADS & SANDWICHES

GREEK SALAD feta, pepperoncini, olives, pickled tomato, cucumber	14	TAVERN BURGER choice of american, gorgonzola, gruyere, or cheddar cheese, aioli, red onion, house-made fries	17	H.E.C. black forest ham, gruyere, aged white cheddar, egg, old bay yukon potatoes	15
TUSCAN KALE SALAD mostarda, pecorino, cranberry-walnut vinaigrette	15	GRILLED CHICKEN SANDWICH romesco, fresh mozzarella, arugula, sherry aioli, kettle chips	16	B.E.C. nueske's bacon, egg, gruyere aged white cheddar old bay yukon potatoes	15
SOUP & SANDWICH tomato bisque & grilled cheese red onion marmalade	17				

ADD TO ANY SALAD

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

SIDES

TATER TOTS	6	TOAST	4
HOUSE-MADE FRIES	6	GRILLED SWEET POTATOES maple aioli	7
OLD BAY YUKON POTATOES	6	SEASONAL FRUIT	8
NUESKE'S BACON	7		

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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