

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

SMOKED SALMON TOTS 16 <i>crème fraîche, capers, dill, pickled onions</i>	SHRIMP & GRITS 16 <i>anson mills grits, bacon, cheddar</i>	MAC & CHEESE 14 <i>bacon, cavatappi, tomato, cheddar, jack</i>
SPINACH & ARTICHOKE DIP 14 <i>garlic, cream cheese monterey jack parmesan & pita</i>	FRESHLY BAKED CORNBREAD 9 <i>goat cheese, whipped blueberry-honey butter</i>	BAKERY BASKET 12 <i>cultured butter & jams</i>
CINNAMON ROLL DOUGHNUTS 10		

BREAKFAST CLASSICS

NUTELLA FRENCH TOAST 14 <i>nutella-stuffed, maple-banana compote</i>	MALTED WAFFLE 15 <i>roasted white chocolate-almond streusel, cultured butter, maple</i>	AÇAÍ GRANOLA BOWL 12 <i>peanut butter, banana, berries served chilled and blended</i>
--	---	---

FRIED CHICKEN & WAFFLES

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

22

EGGS & BENEDICTS

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

SALADS & SANDWICHES

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

ADD TO ANY SALAD

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

SIDES

TATER TOTS	6	NUESKE'S BACON	7
HOUSE-MADE FRIES	6	TOAST	4
OLD BAY YUKON POTATOES	6	GRILLED SWEET POTATOES	7
		<i>maple aioli</i>	

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



@parkavetavern
@ingoodcompanyhg #ingoodco