

PARK AVENUE TAVERN

NEW YORK CITY

LATE NIGHT FARE

SHARED PLATES

- MARINATED OLIVES** 6
chef's selection of mixed olives
- LIL FRENCH DIP SANDWICHES** 14
duck fat onions, gruyère, black pepper aioli, au jus
- HUMMUS** 12
olive oil, smoked paprika, grilled pita
- NYC BURRATA** 15
roasted acorn squash, sage brown butter, pomegranate seeds
- SPINACH & ARTICHOKE DIP** 14
monterey jack, parmesan & pita
- BEEF MEATBALLS** 13
spicy pork sauce
- MAC & CHEESE** 14
bacon, cavatappi, tomato, cheddar, jack
- CRAB CAKE** SM. 13 / LG. 24
peekytoe crab, arugula, red pepper conserve

CHEESE & CHARCUTERIE 38
chef's selection, accompaniments & crostini

SOUPS

- TOMATO BISQUE** 10
smoked bacon, herbed croutons
- LENTIL SOUP** 10
root vegetables

FLATBREADS

ONE 13 - THREE 36

DELICATA SQUASH
four cheeses, sage, aged balsamic

MARGHERITA
tomato, basil, mozzarella

PEPPERONI
tomato, mozz, spicy honey, scallion

BURGERS

MERGUEZ BURGER 14
spiced lamb, red pepper conserve, goat cheese, harissa aioli

THE PARK 14
american cheese, caramelized onions, pickles, chef's sauce

ENTREÉS

- SPINACH SALAD** 13
baby spinach, granny smith apple, blue cheese, almond, crispy shallot, balsamic vinaigrette
- ADD**
*chicken 9 ~ salmon 10 ~ crab cake 11
steak 12 ~ shrimp 12*
- PASTRAMI REUBEN** 17
pastrami, gruyere, sauerkraut, grilled marble rye, russian dressing, kettle chips
- SOUP & SANDWICH** 17
tomato bisque & grilled cheese, red onion marmalade
- HANGER STEAK** 29
arugula, red wine jus, house-made fries

SIDES

- HOUSE-MADE FRIES** 7
- SWEET POTATO CROQUETTES** 7

*please inform us about any allergies or dietary restrictions before ordering
consuming raw or undercooked foods may increase your risk of food-borne illness.*