

# 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

**WAX BEANS** 8  
*pancetta, grana*

**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*

**STEAK POKÉ** 18  
*crispy lotus, hijicki, pickled chilies*

**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*

**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*

**YELLOWFIN TUNA** 28  
*green goddess, charred peppers, grilled fingerling potato salad*

**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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