

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

BREAKFAST CLASSICS

NUTELLA FRENCH TOAST <i>nutella-stuffed, maple-banana compote</i>	14	MALTED WAFFLE <i>roasted white chocolate-almond streusel, cultured butter, maple</i>	15	AÇAÍ GRANOLA BOWL <i>peanut butter, banana, berries served chilled and blended</i>	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 <i>ham, hollandaise, english muffin old bay yukon potatoes</i>	16	HANGOVER HASH <i>fennel sausage, poached eggs, yukon golds, forever onions, hollandaise</i>	17	OMELETTE <i>gruyere, spinach, buêrre blanc, mixed greens</i>	14
CRAB CAKES <i>poached eggs, arugula, hollandaise, red pepper conserves</i>	19	SEASONAL VEGETABLE QUICHE <i>served with a nice little salad</i>	14	BIG GUY BREAKFAST BURRITO <i>scrambled eggs, chorizo, yukons, cheddar, charred tomatillo</i>	14
EGGS BLACKSTONE <i>nueske's bacon, tomato, hollandaise, english muffin, old bay yukon potatoes</i>	16	EGGS ANY STYLE <i>nueske's bacon, yukon potatoes & toast</i>	14	HANGER STEAK & EGGS <i>old bay yukon potatoes, red wine sauce</i>	26

SALADS & SANDWICHES

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