

PARK AVENUE TAVERN

NEW YORK CITY

LATE NIGHT FARE

SHARED PLATES

- MARINATED OLIVES** 6
chef's selection of mixed olives
- JASON'S RIBEYE SLIDERS** 18
black garlic mayo, comte, crispy maitake
- HUMMUS** 12
olive oil, smoked paprika, grilled pita
- NYC BURRATA** 16
heirloom tomatoes, sourdough, salsa verde
- 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

EAST & WEST COAST OYSTERS
mignonette, horseradish ice, tabasco

18 / 36

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

BURGERS

.....

- THE PARK 14**
american cheese, caramelized onions, pickles, chef's sauce
- QUINOA VEGGIE BURGER 14**
burrata, oven-dried tomato, arugula pesto

ENTRÉES

- 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

SOUP

- TOMATO BISQUE** 10
smoked bacon, herbed croutons

SIDES

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

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

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

Executive Chef: Shane Le Blanc
General Manager: Matthew Donohue



@parkavetavern
@ingoodcompanyhg #ingoodco