

PARK AVENUE TAVERN

NEW YORK CITY

DRINKS 10

CLASSIC MIMOSA
prosecco, orange juice

BELLINI
prosecco, peach purée

007
stoli-o, oj, 7up

LEFT BANK FIZZ
prosecco, st. germain

POINSETTIA COCKTAIL
vodka, prosecco, cranberry

APEROL SPRITZER
aperol, prosecco

HUCKLEBERRY LEMONADE
*44 north huckleberry vodka,
homemade lemonade*

STRAWBERRY CRUSH
*muddled strawberries,
simple syrup, prosecco*

STARTERS

KOREAN BBQ CHICKEN WINGS
rockaway ranch

HUMMUS
*olive oil, smoked paprika,
grilled pita*

NYC BURRATA
*nueske's bacon jam,
toasted brioche, crispy shallots*

SPINACH & ARTICHOKE DIP
monterey jack, parmesan & pita

JASON'S RIBEYE SLIDERS
*black garlic mayo, comte,
crispy maitake*

MAINE LOBSTER TOAST
avocado, lemon black pepper aioli

FRESHLY BAKED CORNBREAD
*goat cheese,
whipped blueberry-honey butter*

MAC & CHEESE
*bacon, cavatappi, tomato,
cheddar, jack*

EGGPLANT FRIES

BREAKFAST CLASSICS

NUTELLA FRENCH TOAST
*nutella-stuffed,
maple-banana compote*

MALTED WAFFLE
*roasted white chocolate-almond
streusel, cultured butter, maple*

AÇAÍ GRANOLA BOWL
*peanut butter, banana, berries
served chilled and blended*

EGGS & BENEDICTS

THE CLASSIC
*ham, hollandaise, english muffin
old bay yukon potatoes*

CRAB CAKES
*poached eggs, arugula,
hollandaise, red pepper conserves*

EGGS BLACKSTONE
*nueske's bacon, tomato,
hollandaise, english muffin,
old bay yukon potatoes*

HANGOVER HASH
*fennel sausage,
poached eggs, yukon golds,
forever onions, hollandaise*

SEASONAL VEGETABLE QUICHE
served with a nice little salad

EGGS ANY STYLE
*nueske's bacon,
yukon potatoes & toast*

BIG GUY BREAKFAST BURRITO
*scrambled eggs, chorizo, yukons,
cheddar, charred tomatillo*

HANGER STEAK & EGGS
*old bay yukon potatoes,
red wine sauce*

SALADS & SANDWICHES

GREEK SALAD
*feta, pepperoncini, olives, pickled
tomato, cucumber*

TUSCAN KALE SALAD
*mostarda, pecorino,
cranberry-walnut vinaigrette*

SOUP & SANDWICH
*tomato bisque & grilled cheese
red onion marmalade*

TAVERN BURGER
*choice of american, gorgonzola,
gruyère, or cheddar cheese,
aioli, red onion, house-made fries*

GRILLED CHICKEN SANDWICH
*romesco, fresh mozzarella,
arugula, sherry aioli,
kettle chips*

H.E.C.
*black forest ham, gruyere,
aged white cheddar, egg,
old bay yukon potatoes*

B.E.C.
*nueske's bacon, egg,
gruyere aged white cheddar
old bay yukon potatoes*

ADD TO ANY SALAD

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

SIDES

TATER TOTS

HOUSE-MADE FRIES

OLD BAY YUKON POTATOES

NUESKE'S BACON

TOAST

BRUSSELS SPROUTS
sweet chili, fish sauce

SEASONAL FRUIT

*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.*

Culinary Director: Jeff Haskell



@parkavetavern @ingoodcompanyhg