

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
*nueske's bacon jam, toasted brioche,
crispy shallots*
- 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

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

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*

SOUP

- TOMATO BISQUE** 10
smoked bacon, herbed croutons

SIDES

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

FLATBREADS

ONE 13 - THREE 36

EGGPLANT PARM
*fresh mozz, charred tomato,
aged balsamic*

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.*

Culinary Director: Jeff Haskell



@parkavetavern @ingoodcompanyhg