

# PARK AVENUE TAVERN

NEW YORK CITY

## SOUPS

**SOUP OF THE DAY** 10

**TOMATO BISQUE** **GL D GA P** 10  
smoked bacon, herbed croutons

## FLATBREADS

**CHICKEN PARM** **GL D GA** 15  
burrata, charred tomato, aged balsamic

**MARGHERITA** **GL D** 14  
tomato, basil, mozzarella

**PEPPERONI** **GL D GA P** 14  
tomato, mozz, spicy honey, pickled chilis, scallion

**CHEF'S DAILY CREATION** 15  
please ask your server

## SALADS

**ADD TO ANY SALAD :** chicken 9 ~ salmon 10 ~ crab cake 11 ~ shrimp 12 ~ steak 12

**CAESAR SALAD** **GL D GA** 14  
romaine, parmesan cracker, traditional dressing

**GREEK SALAD** **GL D GA** 14  
feta, pepperoncini, olives, pickled tomato, cucumber

**SPINACH SALAD** **GL D GA N** 14  
baby spinach, granny smith apple, blue cheese, almond, crispy shallot, balsamic vinaigrette

## APPETIZERS

**MARINATED OLIVES** **GA** 6  
chef's selection of mixed olives

**SHISHITO PEPPERS** **GA** 10  
sherry vinegar honey, sesame

**HUMMUS** **GL GA** 12  
olive oil, smoked paprika, grilled pita

**BUFFALO CHICKEN DIP** **GL D GA** 14  
buttermilk dill crème fraiche, house pita crisps

**EGGPLANT FRIES** **GL GA** 10  
curry aioli

**KOREAN BBQ CHICKEN WINGS** 15  
rockaway ranch  
**GL D GA S**

**SPINACH & ARTICHOKE DIP** 14  
monterey jack, parmesan & pita  
**GL D GA**

**BEEF MEATBALLS** **GL D GA P** 13  
spicy pork sauce

**JASON'S RIBEYE SLIDERS** **GL D GA S** 18  
black garlic mayo, comte, crispy maitake

**NYC BURRATA** **GL D GA P** 16  
nueske's bacon jam, toasted brioche, crispy shallots

**CRAB CAKE** **GL D GA SHF** 14 / 25  
peekytoe crab, arugula, red pepper conserve

**CHARRED OCTOPUS** **GA P D** 18  
crispy potatoes, chorizo, orange, herb aioli

**"CAESAR" STEAK TARTARE** 16 / 24  
farm egg, parmesan, fried capers, foccacia crisps, romaine leaves  
**GL GA S**

**SESAME TUNA TARTARE** 18  
mint, ponzu, avocado, kaffir ginger aioli, house pita crisps  
**S D GL**

**UNCLE PAT'S BURGERS** 15

**TAVERN**  
gorgonzola cheese, aioli, red onion  
**GL D GA**

**THE PARK**  
american cheese, caramelized onions, pickles, chef's sauce  
**GL D GA**

**QUINOA VEGGIE**  
burrata, oven-dried tomato, arugula pesto  
**GL D GA N**

## SANDWICHES

all but soup & sandwich served with kettle chips

**SPICY FRIED CHICKEN** **GL D GA P** 17  
bacon, slaw, smoked honey aioli

**GRILLED CHICKEN** **GL D GA N** 16  
romesco, fresh mozzarella, arugula, sherry aioli

**SOUP & SANDWICH** **GL D GA P** 17  
tomato bisque & grilled cheese with red onion marmalade

**SMOKED TURKEY** **GL D GA** 15  
pretzel roll, cheddar, green apple, white balsamic, mayo, house mustard

**PASTRAMI REUBEN** **GL D GA** 17  
pastrami, gruyere, sauerkraut grilled marble rye, russian dressing

## ENTRÉES

**TRUE NORTH SALMON** **D P** 27  
acorn squash, speck, mustard, cider, arugula

**16 oz RIBEYE** **D GA** 39  
wild mushroom & fingerling potato hash

**FISH & CHIPS** **GL GA** 24  
beer battered cod, house-made fries, southern cabbage slaw, horseradish tartar sauce

**CAST IRON BRICK CHICKEN** **D GA** 27  
sage, pickled raisins, creamed spinach, broken yukons

**STEAK FRITES** **GA D** 29  
hanger steak, arugula, veal reduction, house-made fries

**PORK CHOP** **GL D GA P** 32  
candied bacon, white beans, balsamic, pickled mustard

**ADULT SPAGHETTI O'S** **GL D GA P** 21  
meatballs, tomatoes, anelli, cultured butter

**MAC & CHEESE** **GL D GA P** 14  
bacon, cavatappi, tomato, cheddar, jack  
WITH **CHICKEN** +9 WITH **SHRIMP** +12

## SIDES

**HOUSE-MADE FRIES** 7

**SEA SALT & VINEGAR TOTS WITH MISO RANCH** 7

**SAUTEED SPINACH** 7

**RED BLISS MASH** 7  
with red wine jus

**BRUSSELS SPROUTS** 9  
sweet chili, fish sauce

**ROASTED CAULIFLOWER** 8  
cherry peppers, parm, garlic, lemon



Culinary Director: Jeff Haskell

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

# PARK AVENUE TAVERN

NEW YORK CITY

## FOR THOSE OF US WITH DIETARY RESTRICTIONS

*we'll keep it super simple: below you'll see some symbols with common food allergens if you see the symbol next to a menu item, the allergen is present in the dish - consider this when ordering*

**GL** gluten **GA** garlic **N** nut **D** dairy **SHF** shellfish **S** soy **P** pork

## STARTERS

<b>KOREAN BBQ CHICKEN WINGS</b> 15 <i>rockaway ranch</i> <b>D GA GL S</b>	<b>MAC &amp; CHEESE</b> <b>D GA GL P</b> 14 <i>bacon, cavatappi, tomato, cheddar, jack</i>	<b>FRESHLY BAKED CORNBREAD</b> 9 <i>goat cheese, whipped blueberry-honey butter</i> <b>GL D</b>
<b>EGGPLANT FRIES</b> <b>GL GA</b> 10 <i>curry aioli</i>	<b>JASON'S RIBEYE SLIDERS</b> 18 <i>black garlic mayo, comte, crispy maitake</i> <b>D GA GL S</b>	<b>HUMMUS</b> <b>GL GA</b> 12 <i>olive oil, smoked paprika, grilled pita</i>
<b>SPINACH &amp; ARTICHOKE DIP</b> 14 <i>monterey jack, parmesan &amp; pita</i> <b>GL D GA</b>	<b>NYC BURRATA</b> <b>D GA GL P</b> 16 <i>nueske's bacon jam, toasted brioche, crispy shallots</i>	<b>BUFFALO CHICKEN DIP</b> <b>GL GA D</b> 14 <i>butter milk dill crème fraîche, house pita crisps</i>

## BREAKFAST CLASSICS

<b>NUTELLA FRENCH TOAST</b> <b>D GL N</b> 15 <i>nutella-stuffed, maple-banana compote</i>	<b>MALTED WAFFLE</b> <b>D GL N</b> 15 <i>roasted white chocolate-almond streusel, cultured butter, maple</i>	<b>AÇAI GRANOLA BOWL</b> <b>D GL N</b> 12 <i>peanut butter, banana, berries served chilled and blended</i>
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### FRIED CHICKEN & WAFFLES **GL D GA**

*maple-brined chicken + malted waffles + spicy honey + pepitas + cultured butter + maple-sherry vinegar*

24

## EGGS & BENEDICTS

<b>THE CLASSIC</b> <b>D GL P</b> 16 <i>ham, hollandaise, english muffin old bay yukon potatoes</i>	<b>HANGOVER HASH</b> <b>D GA P</b> 17 <i>fennel sausage, poached eggs, yukon golds, forever onions, hollandaise</i>	<b>OMELETTE</b> <b>D GA</b> 14 <i>gruyere, spinach, beurre blanc, mixed greens</i>
<b>CRAB CAKES</b> <b>SHF D GL</b> 19 <i>poached eggs, arugula, hollandaise, red pepper conserves</i>	<b>SEASONAL VEGETABLE QUICHE</b> 14 <i>served with a nice little salad</i> <b>GL D GA</b>	<b>BIG GUY BREAKFAST BURRITO</b> 15 <i>scrambled eggs, chorizo, yukons, cheddar, charred tomatillo</i> <b>GL D GA P</b>
<b>EGGS BLACKSTONE</b> <b>D GL P</b> 16 <i>nueske's bacon, tomato, hollandaise, english muffin, old bay yukon potatoes</i>	<b>EGGS ANY STYLE</b> <b>GL P</b> 14 <i>nueske's bacon, yukon potatoes &amp; toast</i>	<b>HANGER STEAK &amp; EGGS</b> <b>D GA</b> 26 <i>old bay yukon potatoes, red wine sauce</i>

## SALADS & SANDWICHES

<b>GREEK SALAD</b> <b>D GA</b> 14 <i>feta, pepperoncini, olives, pickled tomato, cucumber</i>	<b>TAVERN BURGER</b> <b>D GA GL</b> 18 <i>choice of american, gorgonzola, gruyere, or cheddar cheese, aioli, red onion, house-made fries</i>	<b>H.E.C.</b> <b>D GL P</b> 15 <i>black forest ham, gruyere, aged white cheddar, egg, old bay yukon potatoes</i>
<b>COBB SALAD</b> <b>P</b> 15 <i>seasonal greens, grilled chicken, bacon, egg, tomato, red onion, avocado, blue cheese, red wine vinaigrette</i>	<b>GRILLED CHICKEN SANDWICH</b> 16 <i>romesco, fresh mozzarella, arugula, sherry aioli, kettle chips</i> <b>D GA GL N</b>	<b>B.E.C.</b> <b>D GL P</b> 15 <i>nueske's bacon, egg, gruyere aged white cheddar old bay yukon potatoes</i>
<b>SOUP &amp; SANDWICH</b> <b>D GA GL P</b> 17 <i>tomato bisque &amp; grilled cheese red onion marmalade</i>		

### ADD TO ANY SALAD

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

## SIDES

<b>TATER TOTS</b> 6	<b>NUESKE'S BACON</b> <b>P</b> 7
<b>HOUSE-MADE FRIES</b> 6	<b>TOAST</b> <b>GL</b> 4
<b>OLD BAY YUKON POTATOES</b> 6	<b>SEASONAL FRUIT</b> 8

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@parkavetavern @ingoodcompanyhg

# PARK AVENUE TAVERN

NEW YORK CITY

## LATE NIGHT FARE

### SOUP

**TOMATO BISQUE** **GL D GA P** *smoked bacon, herbed croutons* 10

### SHARED PLATES

**MARINATED OLIVES** **GA** 6 **SPINACH & ARTICHOKE DIP** **GL D GA** 14  
*chef's selection of mixed olives* *monterey jack, parmesan & pita*

**JASON'S RIBEYE SLIDERS** 18 **BEEF MEATBALLS** **GL D GA P** 13  
**GL D GA S** *black garlic mayo, comte, crispy maitake* *spicy pork sauce*

**HUMMUS** **GL GA** 12 **MAC & CHEESE** **GL D GA P** 14  
*olive oil, smoked paprika, grilled pita* *bacon, cavatappi, tomato, cheddar, jack*

**NYC BURRATA** **GL D GA P** 16 **CRAB CAKE** **GL D GA SHF** 14 / 25  
*nueske's bacon jam, toasted brioche, crispy shallots* *peekytoe crab, arugula, red pepper conserve*

### FLATBREADS

**CHICKEN PARM** **GL D GA** 15 **MARGHERITA** **GL D** 14 **PEPPERONI** **GL D GA P** 14  
*burrata, charred tomato, aged balsamic* *tomato, basil, mozzarella* *tomato, mozz, spicy honey, pickled chilis, scallion*

### ENTREÉS

**SPINACH SALAD** **GL D GA N** 13 **SOUP & SANDWICH** **GL D GA P** 17  
*baby spinach, granny smith apple, blue cheese, almond, crispy shallot, balsamic vinaigrette* *tomato bisque & grilled cheese red onion marmalade*

**ADD** **STEAK FRITES** **D GA** 29  
*chicken 9 ~ salmon 10 ~ crab cake 11* *hanger steak, rugula, veal reduction, house-made fries*  
*steak 12 ~ shrimp 12*

**PASTRAMI REUBEN** **GL D GA** 17  
*pastrami, gruyere, sauerkraut, russian dressing*  
*grilled marble rye, kettle chips*

### BURGERS

**THE PARK** **GL D GA S** 14  
*american cheese, caramelized onions, pickles, chef's sauce*

**QUINOA VEGGIE BURGER** **GL D GA N** 14  
*burrata, oven-dried tomato, arugula pesto*

### SIDES

**HOUSE-MADE FRIES**

7

**SEA SALT & VINEGAR TOTS** 7  
**WITH MISO RANCH**

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