

PARK AVENUE TAVERN

NEW YORK CITY

LATE NIGHT FARE

SOUP

TOMATO BISQUE *smoked bacon, herbed croutons* 10

SHARED PLATES

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

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

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

NYC BURRATA 16 **CRAB CAKE** SM. 14 / LG. 25
nueske's bacon jam, toasted brioche, crispy shallots *peekytoe crab, arugula, red pepper conserve*

FLATBREADS

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

ENTREÉS

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

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

PASTRAMI REUBEN 17
pastrami, gruyere, sauerkraut, russian dressing
grilled marble rye, kettle chips

BURGERS

THE PARK 14
american cheese, caramelized onions, pickles, chef's sauce

QUINOA VEGGIE BURGER 14
burrata, oven-dried tomato, arugula pesto

SIDES

HOUSE-MADE FRIES 7 **SEA SALT & VINEGAR TOTS** 7
WITH MISO RANCH

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