

PARK AVENUE TAVERN

NEW YORK CITY

SOUPS

SOUP OF THE DAY 10

TOMATO BISQUE 10
smoked bacon, herbed croutons

FLATBREADS

CHICKEN PARM 15
burrata, charred tomato,
aged balsamic

MARGHERITA 14
tomato, basil, mozzarella

SMOKED PROSCIUTTO 14
goat cheese, ricotta,
arugula, honey

CHEF'S DAILY CREATION 15
please ask your server

APPETIZERS

TUNA POKE 18
red peanuts, seaweed, yuzu aioli,
ginger soy, crisps

SHISHITO PEPPERS 10
sherry vinegar honey, sesame

HUMMUS 12
olive oil, smoked paprika, grilled pita

BUFFALO CHICKEN DIP 14
buttermilk dill crème fraîche,
chips & crisps

EGGPLANT FRIES 10
curry aioli

KOREAN BBQ CHICKEN WINGS 15
rockaway ranch

SPINACH & ARTICHOKE DIP 14
3 cheeses, chips & crisps

BEEF MEATBALLS 13
spicy pork sauce

JASON'S RIBEYE SLIDERS 18
black garlic mayo, comte, crispy maitake

**HOUSE-MADE FRESH MOZZARELLA
& HEIRLOOM TOMATOES** 15
balsamic, evoo, foccacia

CRISPY BLUE CRAB CAKE 15 / 26
slaw, crushed avocado,
mustard sauce

CHARRED OCTOPUS 18
crispy potatoes, chorizo,
orange, herb aioli

"CAESAR" STEAK TARTARE 16 / 24
farm egg, parmesan, fried capers,
focaccia crisps, romaine leaves

SALADS

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

CAESAR SALAD 14
romaine, parmesan cracker, traditional dressing

GREEK SALAD 14
feta, pepperoncini, olives, pickled tomato, cucumber

SPINACH SALAD 14
baby spinach, granny smith apple, blue cheese,
almond, crispy shallot, balsamic vinaigrette

TAVERN SALAD 12
seasonal greens, fennel, red onion, parmesan, tomatoes,
lemon-truffle vinaigrette

COBB SALAD 17
seasonal greens, grilled chicken, bacon, egg, tomato,
red onion, avocado, blue cheese, red wine vinaigrette

**UNCLE PAT'S
BURGERS** 15

TAVERN
gorgonzola cheese,
aioli, red onion

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

QUINOA VEGGIE
burrata,
oven-dried tomato,
arugula pesto

SANDWICHES

all but soup & sandwich served with kettle chips

SPICY FRIED CHICKEN 17
bacon, slaw, smoked honey aioli

GRILLED CHICKEN 16
romesco, fresh mozzarella, arugula, sherry aioli

SMOKED TURKEY 15
pretzel roll, cheddar, green apple, white balsamic,
mayo, house mustard

MAINE LOBSTER ROLL MP
brioche, tarragon mayo, pickled celery, old bay

SOUP & SANDWICH 17
tomato bisque & grilled cheese with red onion marmalade

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

ENTRÉES

PASTRAMI SALMON 27
smashed cucumbers, yogurt, dill,
golden tomato vinaigrette

16 oz RIBEYE 39
wild mushroom & fingerling potato hash

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

CAST IRON BRICK CHICKEN 27
picatta, crushed yukon,
grilled asparagus

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

PAT CLAMBAKE 29
clams, mussels, shrimp, charred corn,
fingerlings, bacon

ADULT SPAGHETTI O'S 21
meatballs, tomatoes, anelli, cultured butter

MAC & CHEESE 14
bacon, cavatappi, tomato, cheddar, jack
WITH CHICKEN +9 WITH SHRIMP +12

SIDES

HOUSE-MADE FRIES 7

SEA SALT & VINEGAR TOTS 7
WITH MISO RANCH

SAUTEED SPINACH 7

"LOADED MASHED" POTATOES 9

BLISTERED SWEET CORN 8
spicy aioli, cotija, lime

GRILLED ASPARAGUS 10
jammy egg, charred lemon,
bacon crumbs



Executive Chef: Oscar Pineda
Culinary Director: Jeff Haskell

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