

PARK AVENUE TAVERN

NEW YORK CITY

LATE NIGHT FARE

SOUP

TOMATO BISQUE *smoked bacon, herbed croutons* 10

SHARED PLATES

JASON'S RIBEYE SLIDERS 18 **SPINACH & ARTICHOKE DIP** 14
black garlic mayo, comte, crispy maitake *3 cheeses, chips & crisps*

HUMMUS 12 **BEEF MEATBALLS** 13
olive oil, smoked paprika, grilled pita *spicy pork sauce*

HOUSE-MADE FRESH MOZZARELLA & HEIRLOOM TOMATOES 15 **MAC & CHEESE** 14
balsamic, evoo, foccacia *bacon, cavatappi, tomato, cheddar, jack*

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

FLATBREADS

CHICKEN PARM 15 **MARGHERITA** 14 **SMOKED PROSCIUTTO** 14
burrata, charred tomato, aged balsamic *tomato, basil, mozzarella* *goat cheese, ricotta, arugula, honey*

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

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

BURGERS

THE PARK 15
american cheese, caramelized onions, pickles, chef's sauce

QUINOA VEGGIE BURGER 15
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.



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.