

# 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 fraiche, chips & crisps
- EGGPLANT FRIES** 10  
curry aioli
- KOREAN BBQ CHICKEN WINGS** 15  
rockaway ranch
- SPINACH & ARTICHOKE DIP** 14  
3 cheeses, grilled pita
- 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, foccacia 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

<b>UNCLE PAT'S BURGERS</b> 15	:	<b>TAVERN</b> gorgonzola cheese, aioli, red onion	<b>THE PARK</b> american cheese, caramelized onions, pickles, chef's sauce	<b>QUINOA VEGGIE</b> 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.