

# PARK AVENUE TAVERN

NEW YORK CITY

## SOUPS .....

**SOUP OF THE DAY** 10

**TOMATO BISQUE** 10  
smoked bacon, herbed croutons

## FLATBREADS .....

**CHICKEN PARM** 16  
burrata, charred tomato,  
aged balsamic

**MARGHERITA** 15  
tomato, basil, mozzarella

**SMOKED PROSCIUTTO** 15  
goat cheese, ricotta,  
arugula, honey

**CHEF'S DAILY CREATION** 16  
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** 12  
curry aioli

**KOREAN BBQ CHICKEN WINGS** 16  
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

**NYC BURRATA** 16  
bacon jam, butternut, brioche

**BLUE CRAB CAKE** 16 / 27  
curried apple & carrot slaw,  
mustard sauce

**OCTOPUS** 18  
guanciale, balsamic bbq, tomato,  
rustic bread, arugula

**"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

**KALE SALAD "LIKE A WEDGE"** 14  
warm bacon dressing, blue cheese, tomatoes, croutons

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

**TAVERN SALAD** 13  
seasonal greens, fennel, red onion, parmesan, tomatoes,  
lemon-truffle vinaigrette

**COBB SALAD** 19  
seasonal greens, grilled chicken, bacon, egg, tomato,  
red onion, avocado, blue cheese, red wine vinaigrette

**UNCLE PAT'S  
BURGERS** 16

**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** 18  
bacon, slaw, smoked honey aioli

**GRILLED CHICKEN** 17  
romesco, fresh mozzarella, arugula, sherry aioli

**SMOKED TURKEY** 16  
pretzel roll, cheddar, green apple, white balsamic,  
mayo, house mustard

**SOUP & SANDWICH** 18  
tomato bisque & grilled cheese with red onion marmalade

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

## ENTRÉES .....

**TRUE NORTH SALMON** 29  
chile glaze, butternut squash two ways,  
coconut broth

**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** 28  
sweet potato gnocchi,  
sage brown butter, brussels sprout

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

**BRAISED BEEF SHORTRIB** 32  
celery root,  
caramelized root vegetables

**ADULT SPAGHETTI O'S** 22  
meatballs, tomatoes, anelli, cultured butter

**MAC & CHEESE** 15  
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

**SMASHED RED BLISS** 9  
veal reduction

**CRISPY BRUSSELS SPROUTS** 10  
fish sauce, sweet chile



Executive Chef: José Morales  
Culinary Director: Jeff Haskell

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