

PARK AVENUE TAVERN

NEW YORK CITY

FOR THOSE OF US WITH DIETARY RESTRICTIONS

we'll keep it super simple: below you'll see some symbols with common food allergens
if you see the symbol next to a menu item, the allergen is present in the dish - consider this when ordering

GL gluten **GA** garlic **N** nut **D** dairy **SHF** shellfish **S** soy **P** pork

SOUPS

SOUP OF THE DAY 10

TOMATO BISQUE **GL D GA P** 10
smoked bacon, herbed croutons

FLATBREADS

CHICKEN PARM **GL D GA** 16
burrata, charred tomato,
aged balsamic

MARGHERITA **GL D** 15
tomato, basil, mozzarella

SMOKED PROSCIUTTO **GL D P** 15
goat cheese, ricotta,
arugula, honey

CHEF'S DAILY CREATION 16
please ask your server

APPETIZERS

TUNA POKE 18
red peanuts, seaweed, yuzu aioli, gin-
ger soy, crisps
GL GA S N

SHISHITO PEPPERS **GA** 10
sherry vinegar honey, sesame

HUMMUS **GL GA** 12
olive oil, smoked paprika, grilled pita

BUFFALO CHICKEN DIP **GL D GA** 14
buttermilk dill crème fraîche,
chips & crisps

EGGPLANT FRIES **GL GA** 12
curry aioli

KOREAN BBQ CHICKEN WINGS 16
rockaway ranch
GL D GA S

SPINACH & ARTICHOKE DIP 14
3 cheeses, grilled pita
GL D GA

BEEF MEATBALLS **GL D GA P** 13
spicy pork sauce

JASON'S RIBEYE SLIDERS **GL D GA S** 18
black garlic mayo,
comte, crispy maitake

NYC BURRATA **GL D GA P** 16
bacon jam, butternut, brioche

BLUE CRAB CAKE **GL D GA SHF** 16 / 27
curried apple & carrot slaw, mustard sauce

OCTOPUS **GL GA P D** 18
guanciale, balsamic bbq, tomato,
rustic bread, arugula

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

SALADS

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

CAESAR SALAD **GL D GA** 14
romaine, parmesan cracker, traditional dressing

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

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

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

COBB SALAD **D GA P** 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
GL D GA

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

QUINOA VEGGIE
burrata,
oven-dried tomato,
arugula pesto
GL D GA N

SANDWICHES

all but soup & sandwich served with kettle chips

SPICY FRIED CHICKEN **GL D GA P** 18
bacon, slaw, smoked honey aioli

GRILLED CHICKEN **GL D GA N** 17
romesco, fresh mozzarella, arugula, sherry aioli

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

SOUP & SANDWICH **GL D GA P** 18
tomato bisque & grilled cheese with red onion marmalade

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

ENTRÉES

TRUE NORTH SALMON **SHF GL GA S** 29
chile glaze, coconut broth,
butternut squash two ways

16 OZ RIBEYE **D GA** 39
wild mushroom & fingerling potato hash

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

CAST IRON BRICK CHICKEN **D GA** 28
sweet potato gnocchi, sage brown butter,
brussels sprouts

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

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

ADULT SPAGHETTI O'S **GL D GA P** 22
meatballs, tomatoes, anelli, cultured butter

MAC & CHEESE **GL D GA P** 15
bacon, cavatappi, tomato, cheddar, jack
WITH **CHICKEN** +9 WITH **SHRIMP** +12

SIDES

HOUSE-MADE FRIES 7

**SEA SALT & VINEGAR TOTS
WITH MISO RANCH** 7

SAUTEED SPINACH 7

SMASHED RED BLISS **D** 9
veal reduction

CRISPY BRUSSELS SPROUTS 8
fish sauce, sweet chile
GL GA SHF S

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

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STARTERS

KOREAN BBQ CHICKEN WINGS 16
rockaway ranch
D GA GL S

EGGPLANT FRIES GL GA 12
curry aioli

SPINACH & ARTICHOKE DIP 14
3 cheeses, grilled pita
GL D GA

MAC & CHEESE D GA GL P 14
*bacon, cavatappi, tomato,
cheddar, jack*

JASON'S RIBEYE SLIDERS 18
*black garlic mayo,
comté, crispy matatake*
D GA GL S

NYC BURRATA D GA GL P 16
bacon jam, butternut, brioche

FRESHLY BAKED CORNBREAD 10
*goat cheese,
whipped blueberry-honey butter*
GL D

HUMMUS GL GA 12
olive oil, smoked paprika, grilled pita

BUFFALO CHICKEN DIP GL GA D 14
*buttermilk dill crème fraîche,
chips & crisps*

BREAKFAST CLASSICS

NUTELLA FRENCH TOAST D GL N 16
*nutella-stuffed,
maple-banana compote*

MALTED WAFFLE D GL N 16
*roasted white chocolate-almond
streusel, cultured butter, maple*

AÇAÍ GRANOLA BOWL D GL N 13
*peanut butter, banana, berries
served chilled and blended*

FRIED CHICKEN & WAFFLES GL D GA

*maple-brined chicken + malted waffles + spicy honey
+ pepitas + cultured butter + maple-sherry vinegar*

24

EGGS & BENEDICTS

THE CLASSIC D GL P 17
*ham, hollandaise, english muffin
old bay yukon potatoes*

BLUE CRAB CAKES SHF D GL 22
*poached eggs, arugula,
hollandaise, pepper jam*

MEGAN'S MONTECRISTO GL D GA 18
*fried chicken, brioche,
fried egg, arugula,
maple sherry vin*

HANGOVER HASH D GA P 18
*fennel sausage,
poached eggs, yukon golds,
forever onions, hollandaise*

SEASONAL VEGETABLE QUICHE 15
served with a nice little salad
GL D GA

EGGS ANY STYLE GL P 15
*nueske's bacon,
yukon potatoes & toast*

OMELETTE D GA 16
*gruyere, spinach,
buerre blanc, mixed greens*

BIG GUY BREAKFAST BURRITO 16
*scrambled eggs, chorizo, yukons,
cheddar, charred tomatillo*
GL D GA P

HANGER STEAK & EGGS D GA 27
*old bay yukon potatoes,
red wine sauce*

SALADS & SANDWICHES

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

COBB SALAD P D GA 15
*seasonal greens, grilled chicken, bacon,
egg, tomato, red onion, avocado,
blue cheese, red wine vinaigrette*

SOUP & SANDWICH D GA GL P 17
*grilled cheese, red onion marmalade,
tomato bisque with smoked bacon*

TAVERN BURGER D GA GL 18
*choice of american, gorgonzola,
gruyere, or cheddar cheese,
aioli, red onion, house-made fries*
ADD A FRIED EGG +3

GRILLED CHICKEN SANDWICH 16
*romesco, fresh mozzarella,
arugula, sherry aioli, kettle chips*
D GA GL N

H.E.C. D GL P 16
*black forest ham, gruyere,
aged white cheddar, egg,
old bay yukon potatoes*

B.E.C. D GL P 16
*nueske's bacon, egg,
gruyere aged white cheddar
old bay yukon potatoes*

ADD TO ANY SALAD

chicken 9 ~ salmon 10 ~ crispy blue crab cake 11 ~ steak 12 ~ shrimp 12

SIDES

TATER TOTS 7

HOUSE-MADE FRIES 7

OLD BAY YUKON POTATOES 7

NUESKE'S BACON P 8

TOAST GL 5

SEASONAL FRUIT 9

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Culinary Director: Jeff Haskell



@parkavetavern @ingoodcompany