

# PARK AVENUE TAVERN

NEW YORK CITY

## DRINKS 10

**CLASSIC MIMOSA**  
prosecco, orange juice

**BELLINI**  
prosecco, peach purée

**007**  
stoli-o, oj, 7up

**LEFT BANK FIZZ**  
prosecco, st. germain

**POINSETTIA COCKTAIL**  
vodka, prosecco, cranberry

**APEROL SPRITZER**  
aperol, prosecco

**HUCKLEBERRY LEMONADE**  
44 north huckleberry vodka,  
homemade lemonade

**STRAWBERRY CRUSH**  
muddled strawberries,  
simple syrup, prosecco

## STARTERS

**KOREAN BBQ CHICKEN WINGS** 16  
rockaway ranch

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

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

**SPINACH & ARTICHOKE DIP**  
3 cheeses, grilled pita

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

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

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

**MAC & CHEESE** 14  
bacon, cavatappi, tomato,  
cheddar, jack

**EGGPLANT FRIES** 12  
curry aioli

## BREAKFAST CLASSICS

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

**MALTED WAFFLE**  
roasted white chocolate-almond  
streusel, cultured butter, maple

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

### FRIED CHICKEN & WAFFLES

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

24

## EGGS & BENEDICTS

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

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

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

**HANGOVER HASH**  
fennel sausage,  
poached eggs, yukon golds,  
forever onions, hollandaise

**SEASONAL VEGETABLE QUICHE** 15  
served with a nice little salad

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

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

**BIG GUY BREAKFAST BURRITO** 16  
scrambled eggs, chorizo, yukons,  
cheddar, charred tomatillo

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

## SALADS & SANDWICHES

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

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

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

**TAVERN BURGER**  
choice of american, gorgonzola,  
gruyère, or cheddar cheese,  
aioli, red onion, house-made fries

**ADD A FRIED EGG +3**

**GRILLED CHICKEN SANDWICH**  
romesco, fresh mozzarella,  
arugula, sherry aioli,  
kettle chips

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

**B.E.C.** 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

<b>TATER TOTS</b>	7	<b>NUESKE'S BACON</b>	8
<b>HOUSE-MADE FRIES</b>	7	<b>TOAST</b>	5
<b>OLD BAY YUKON POTATOES</b>	7	<b>SEASONAL FRUIT</b>	9

please inform us about any allergies or dietary restrictions before ordering  
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Executive Chef: José Morales  
Culinary Director: Jeff Haskell



@parkavetavern  
@ingoodcompany