

PARK AVENUE TAVERN

NEW YORK CITY

LATE NIGHT FARE

SOUP

TOMATO BISQUE *smoked bacon, herbed croutons* 10

SHARED PLATES

JASON'S RIBEYE SLIDERS 18 **BEEF MEATBALLS** 13
black garlic mayo, comte, crispy maitake *spicy pork sauce*

HUMMUS 12 **MAC & CHEESE** 14
olive oil, smoked paprika, grilled pita *bacon, cavatappi, tomato, cheddar, jack*

NYC BURRATA 15 **BLUE CRAB CAKE** SM. 16 / LG. 27
bacon jam, butternut, brioche *curried apple & carrot slaw, mustard sauce*

SPINACH & ARTICHOKE DIP 14
3 cheeses, chips & crisps

FLATBREADS

CHICKEN PARM 16 **MARGHERITA** 15 **SMOKED PROSCIUTTO** 15
burrata, charred tomato, aged balsamic *tomato, basil, mozzarella* *goat cheese, ricotta, arugula, honey*

ENTREÉS

SPINACH SALAD 14 **SOUP & SANDWICH** 18
baby spinach, granny smith apple, blue cheese, almond, crispy shallot, balsamic vinaigrette *tomato bisque & grilled cheese red onion marmalade*

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

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: José Morales
Culinary Director: Jeff Haskell

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