

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 <i>rockaway ranch</i>	SPINACH & ARTICHOKE DIP 14 <i>3 cheeses, grilled pita</i>	BISCUITS & GRAVY 12 <i>fennel sausage, cultured butter biscuits, black pepper gravy</i>
HUMMUS 12 <i>olive oil, smoked paprika, grilled pita</i>	THE WILSON BURGER 18 RIBEYE SLIDERS <i>bacon jam, gruyere, horseradish aioli</i>	MAC & CHEESE 14 <i>bacon, cavatappi, tomato, cheddar, jack</i>
NYC BURRATA 17 <i>pickled golden beets, pesto, aged balsamic, rustic bread</i>	BUFFALO CHICKEN DIP 14 <i>buttermilk dill crème fraîche, chips & crisps</i>	EGGPLANT FRIES 12 <i>curry aioli</i>

BREAKFAST CLASSICS

NUTELLA FRENCH TOAST 16 <i>nutella-stuffed, maple-banana compote</i>	MALTED WAFFLE 16 <i>roasted white chocolate-almond streusel, cultured butter, maple</i>	AÇAÍ GRANOLA BOWL 14 <i>peanut butter, banana, berries served chilled and blended</i>
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FRIED CHICKEN & WAFFLES

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

24

EGGS & BENEDICTS

THE CLASSIC 18 <i>ham, hollandaise, english muffin old bay yukon potatoes</i>	HANGOVER HASH 18 <i>fennel sausage, poached eggs, yukon golds, forever onions, hollandaise</i>	OMELETTE 17 <i>gruyere, spinach, buerre blanc, mixed greens</i>
BLUE CRAB CAKES 22 <i>poached eggs, arugula, hollandaise, pepper jam</i>	DAILY QUICHE 16 <i>served with a nice little salad</i>	BIG GUY BREAKFAST BURRITO 17 <i>scrambled eggs, chorizo, yukons, cheddar, charred tomatillo</i>
MEGAN'S MONTECRISTO 18 <i>fried chicken, brioche, fried egg, arugula, maple sherry vin</i>	EGGS ANY STYLE 16 <i>nueske's bacon, yukon potatoes & toast</i>	HANGER STEAK & EGGS 28 <i>old bay yukon potatoes, red wine sauce</i>

SALADS & SANDWICHES

CAESAR SALAD 14 <i>romaine, parmesan cracker, traditional dressing</i>	TAVERN BURGER 18 <i>choice of american, gorgonzola, gruyere, or cheddar cheese, aioli, red onion, house-made fries</i>	H.E.C. 16 <i>black forest ham, gruyere, aged white cheddar, egg, old bay yukon potatoes</i>
COBB SALAD 17 <i>seasonal greens, grilled chicken, bacon, egg, tomato, red onion, avocado, blue cheese, red wine vinaigrette</i>	ADD A FRIED EGG +3	B.E.C. 16 <i>nueske's bacon, egg, gruyere aged white cheddar old bay yukon potatoes</i>
SOUP & SANDWICH 17 <i>grilled cheese, red onion marmalade, tomato bisque with smoked bacon</i>	SPICY CHICKEN BREAST SANDWICH 18 <i>fried or grilled - bacon, slaw, smoked honey aioli</i>	

ADD TO ANY SALAD

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

SIDES

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



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