

PARK AVENUE TAVERN

NEW YORK CITY

LATE NIGHT FARE

SOUP.....

TOMATO BISQUE *smoked bacon, herbed croutons* 10

SHARED PLATES.....

THE WILSON BURGER RIBEYE SLIDERS <i>bacon jam, gruyere, horseradish aioli</i>	18	BEEF MEATBALLS <i>spicy pork sauce</i>	13
NYC BURRATA <i>pickled golden beets, pistachio pesto, aged balsamic, rustic bread</i>	17	MAC & CHEESE <i>bacon, cavatappi, tomato, cheddar, jack</i>	16
SPINACH & ARTICHOKE DIP <i>3 cheeses, grilled pita</i>	14	BLUE CRAB CAKE SM. 16 / LG. 27 <i>curried apple & carrot slaw, mustard sauce</i>	
		PAT'S GUACAMOLE <i>farmers market crudités, tortilla chips</i>	15

FLATBREADS.....

TACO 16 <i>sausage, guajillo, tomato, avocado crema, cotija cheese</i>	MARGHERITA 15 <i>tomato, basil, mozzarella</i>	SMOKED PROSCIUTTO 16 <i>goat cheese, ricotta, arugula, honey</i>
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ENTREÉS.....

SPINACH SALAD 14 <i>baby spinach, granny smith apple, blue cheese, almond, crispy shallot, balsamic vinaigrette</i>	SOUP & SANDWICH 18 <i>tomato bisque & grilled cheese red onion marmalade</i>
ADD <i>chicken 9 ~ salmon 10 ~ crab cake 11 steak 14 ~ shrimp 12</i>	SPICY CHICKEN BREAST 18 <i>fried or grilled - bacon, slaw, smoked honey aioli</i>
PASTRAMI REUBEN 17 <i>pastrami, gruyere, sauerkraut, russian dressing grilled marble rye, kettle chips</i>	STEAK FRITES 29 <i>hanger steak, rugula, veal reduction, house-made fries</i>

BURGERS

THE PARK 16
american cheese, caramelized onions, pickles, chef's sauce

QUINOA VEGGIE BURGER 16
burrata, oven-dried tomato, arugula pesto

SIDES

HOUSE-MADE FRIES 7	SEA SALT & VINEGAR TOTS WITH MISO RANCH 7
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*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.