

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

APPETIZERS

TOMATO BISQUE **GL D GA P** 11
smoked bacon, herbed croutons

TUNA POKE **GL GA S N** 18
red peanuts, seaweed, yuzu aioli, ginger soy, crisps

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

SHISHITO PEPPERS 12
sherry vinegar honey, sesame

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

BUFFALO CHICKEN DIP **GL D GA** 15
buttermilk dill crème fraîche, chips & crisps

EGGPLANT FRIES **GL GA** 12
curry aioli

SMOKED PROSCIUTTO FLATBREAD **GA GL D P** 16
goat cheese, ricotta, arugula, honey

KOREAN BBQ CHICKEN WINGS **GL D GA S** 16
rockaway ranch

SPINACH & ARTICHOKE DIP **GL D GA S** 15
3 cheeses, grilled pita

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

THE WILSON BURGER RIBEYE SLIDERS **GL D GA P** 18
bacon jam, gruyère, horseradish aioli

NYC BURRATA **GL D P** 17
fig jam, crispy prosciutto, foccacia

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

SALADS

ADD TO ANY SALAD : chicken 9 ~ salmon 10 ~ blue crab cake 11 ~ shrimp 12 ~ steak 14

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

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

TAVERN SALAD **D GA** 14
seasonal greens, fennel, red onion, parmesan, tomatoes,
lemon-truffle vinaigrette

KALE SALAD **GA N D** 15
pecorino, walnuts, golden raisins, pomegranate,
white balsamic 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 SHF S

**C'MON GUY! IT'S
JB'S EVERYTHING BURGER**
everything spice, onion dip,
NY cheddar, pickles,
aioli, onion brioche
GL D GA

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

KELLY'S KICKIN' CHICKEN
pepperjack, old bay aioli,
lettuce, tomato marmalade
GL D GA

ENTRÉES

THAI CHILE GLAZED SALMON **GL GA D SHF** 29
blue crab orzo, clabbered cream, delicata squash

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

CAST IRON BRICK CHICKEN **GA D P** 28
mustard, honey, pancetta butter, baby green beans

ADULT SPAGHETTI O'S **GL D GA P** 23
meatballs, tomatoes, anelli, cultured butter

MAC & CHEESE **GL D GA P** 17
bacon, cavatappi, tomato, cheddar, jack
WITH **CHICKEN** +9 WITH **SHRIMP** +12

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

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

SANDWICHES

all but soup & sandwich served with kettle chips

THE LUCKY MIKE **GL D GA P S** 24
shave prime rib, seeded brioche bun,
horseradish aoli, gruyère, vinegar
caramelized onions

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

SPICY CHICKEN BREAST **GL GA D P** 18
fried or grilled - bacon, slaw, smoked
honey aioli

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

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

SIDES

HOUSE-MADE FRIES 7

SEA SALT & VINEGAR TOTS 8
miso ranch **GL GA S D**

SAUTEED SPINACH **GA** 7

SMASHED RED BLISS **GA D** 9
veal reduction

CRISPY BRUSSELS SPROUTS 10
sweet chile fish sauce **GL GA SHF S**

ROASTED SQUASH **P D** 10
pancetta butter, calabrian chilies



Executive Chef: José Morales
Culinary Director: Jeff Haskell

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STARTERS

KOREAN BBQ CHICKEN WINGS 16 <i>rockaway ranch</i> D GA GL S	SPINACH & ARTICHOKE DIP 15 <i>3 cheeses, grilled pita</i> GL D GA S	BISCUITS & GRAVY GL GA D P 12 <i>fennel sausage, cultured butter biscuits, black pepper gravy</i>
HUMMUS GL GA D S 12 <i>olive oil, smoked paprika, grilled pita</i>	THE WILSON BURGER RIBEYE SLIDERS 18 <i>bacon jam, gruyère, horseradish aioli</i> D GA GL P	MAC & CHEESE D GA GL P 14 <i>bacon, cavatappi, tomato, cheddar, jack</i>
NYC BURRATA 17 <i>fig jam, crispy prosciutto, foccacia</i> GL D P	BUFFALO CHICKEN DIP GL GA D 15 <i>buttermilk dill crème fraîche, chips & crisps</i>	EGGPLANT FRIES GL GA 12 <i>curry aioli</i>

BREAKFAST CLASSICS

NUTELLA FRENCH TOAST 16 <i>nutella-stuffed, maple-banana compote</i> D GL N	MALTED WAFFLE 16 <i>roasted white chocolate-almond streusel, cultured butter, maple</i> D GL N	AÇAÍ GRANOLA BOWL 14 <i>peanut butter, banana, berries, served chilled and blended</i> D GL N	TRADEMARK'S GRANOLA 12 <i>greek yogurt, berries</i> D GL N
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FRIED CHICKEN & WAFFLES 24 **GL D GA**

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

EGGS & BENEDICTS

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

SALADS & SANDWICHES

KALE SALAD GA N D 15 <i>pecorino, walnuts, golden raisins, pomegranate, white balsamic vinaigrette</i>	SOUP & SANDWICH D GA GL P 18 <i>grilled cheese, red onion marmalade, tomato bisque with smoked bacon</i>	H.E.C. GL P D 16 <i>black forest ham, gruyère, aged white cheddar, egg, old bay yukon potatoes</i>
COBB SALAD P D GA 19 <i>seasonal greens, grilled chicken, bacon, egg, tomato, red onion, avocado, blue cheese, red wine vinaigrette</i>	TAVERN BURGER D GA GL 18 <i>choice of american, gorgonzola, gruyère, or cheddar cheese, aioli, red onion, house-made fries</i> ADD A FRIED EGG +3	B.E.C. GL P D 16 <i>nueske's bacon, egg, gruyère, aged white cheddar old bay yukon potatoes</i>
	SPICY CHICKEN BREAST SANDWICH 18 <i>fried or grilled - bacon, slaw, smoked honey aioli GL GA D P</i>	

ADD TO ANY SALAD

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

SIDES

TATER TOTS GL GA S D 8	NUESKE'S BACON P 8
HOUSE-MADE FRIES 7	TOAST GL 5
OLD BAY YUKON POTATOES 7	SEASONAL FRUIT 11

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@parkavetavern
@igchospitality

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LATE NIGHT FARE

SOUP.....

TOMATO BISQUE *smoked bacon, herbed croutons* **GL D GA P** 11

SHARED PLATES.....

THE WILSON BURGER	18	BEEF MEATBALLS GL D GA P	13
RIBEYE SLIDERS GL D GA P		<i>spicy pork sauce</i>	
<i>bacon jam, gruyère, horseradish aioli</i>		MAC & CHEESE GL D GA P	17
NYC BURRATA GL D P	17	<i>bacon, cavatappi, tomato, cheddar, jack</i>	
<i>fig jam, crispy prosciutto, foccacia</i>		KOREAN BBQ CHICKEN WINGS	16
SPINACH & ARTICHOKE DIP GL D GA S	15	<i>rockaway ranch</i>	
<i>3 cheeses, grilled pita</i>		GL D GA S	

FLATBREADS.....

MARGHERITA GL D	15	SMOKED PROSCIUTTO GA GL D P	16
<i>tomato, basil, mozzarella</i>		<i>goat cheese, ricotta, arugula, honey</i>	

ENTREÉS.....

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

BURGERS

THE PARK 16
american cheese, caramelized onions, pickles, chef's sauce
GL D GA SHF S

QUINOA VEGGIE 16
burrata, oven-dried tomato, arugula pesto
GL D GA N

SIDES

HOUSE-MADE FRIES

7

SEA SALT & VINEGAR TOTS
WITH MISO RANCH **GL GA S D**

7

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