

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 17
fig jam, crispy prosciutto, foccacia

SPINACH & ARTICHOKE DIP 15
3 cheeses, grilled pita

THE WILSON BURGER 18
RIBEYE SLIDERS
bacon jam, gruyère, horseradish aioli

BUFFALO CHICKEN DIP 15
buttermilk dill crème fraîche,
chips & crisps

BISCUITS & GRAVY 12
fennel sausage, cultured butter
biscuits, black pepper gravy

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 16
roasted white
chocolate-almond streusel,
cultured butter, maple

AÇAÍ GRANOLA BOWL 14
peanut butter, banana,
berries, served chilled
and blended

TRADEMARK'S GRANOLA 12
greek yogurt, berries

FRIED CHICKEN & WAFFLES 24

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

EGGS & BENEDICTS

THE CLASSIC 18
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

DAILY QUICHE 16
served with a nice little salad

HANGOVER HASH 18
fennel sausage, poached eggs, yukon
golts, forever onions, hollandaise

EGGS ANY STYLE 16
nueske's bacon,
yukon potatoes & toast

HANGER STEAK & EGGS 28
old bay yukon potatoes, red wine sauce

OMELETTE 17
gruyère, spinach, buerre blanc,
mixed greens

BIG GUY BREAKFAST BURRITO 17
scrambled eggs, chorizo, yukons,
cheddar, charred tomatillo

CHILAQUILES 16
guajillo salsa, fried eggs, corn tortilla,
queso fresco, crema, radishes, avocado

SALADS & SANDWICHES

KALE SALAD 15
pecorino, walnuts, golden raisins,
pomegranate, white balsamic
vinaigrette

COBB SALAD 19
seasonal greens, grilled chicken, bacon,
egg, tomato, red onion, avocado, blue
cheese, red wine vinaigrette

SOUP & SANDWICH 18
grilled cheese, red onion marmalade,
tomato bisque with smoked bacon

TAVERN BURGER 18
choice of american, gorgonzola,
gruyère, or cheddar cheese,
aioli, red onion, house-made fries

ADD A FRIED EGG +3

SPICY CHICKEN BREAST SANDWICH 18
fried or grilled - bacon, slaw,
smoked honey aioli

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

B.E.C. 16
nueske's bacon, egg,
gruyère, 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

TATER TOTS 8

HOUSE-MADE FRIES 7

OLD BAY YUKON POTATOES 7

NUESKE'S BACON 8

TOAST 5

SEASONAL FRUIT 11

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



FOR THOSE
OF US WITH
ALLERGIES...

