

PARK AVENUE TAVERN

BRUNCH

STARTERS

SOUP OF THE DAY

ask your server or bartender
about today's selection 9

HUMMUS

sunflower, dukka,
crispy chickpeas 12

SPINACH & ARTICHOKE DIP

three cheeses,
grilled naan bread 15

BRUNCH FLATBREAD

béchamel, sautéed spinach,
bacon, fried egg 16

BURRATA

seasonal fruit, toasted hazelnuts,
olive oil, grilled bread 17

AVOCADO TOAST

tomato, chili, cilantro,
charred lime 12 **ADD EGG +3**

SALADS

ADDITIONS:

CHICKEN 9 / SALMON 10
SHRIMP 14 / STEAK 15

TAVERN

mesclun, fennel, red onion,
parmesan, tomato,
lemon-truffle vinaigrette 15

CAESAR

romaine, parmesan cracker,
croutons, traditional dressing 16

QUINOA GRAIN BOWL

red quinoa, baby arugula,
cucumbers, tomato,
corn, sunflower seeds, feta,
lemon-truffle vinaigrette 16

MEET ME AT PAT

THE CLASSICS

SMOKED SALMON PLATTER

toasted plain or everything bagel, cream cheese,
red onions, capers, mixed greens 27

OMELETTE

gruyère, ham, red onion, peppers 17

CHICKEN & WAFFLES

fried chicken breast, golden waffle,
honey butter, mike's hot honey 24

PB & AÇAÍ BOWL

peanut butter, açai, berries,
bananas, granola 14

NUTELLA FRENCH TOAST

maple cream cheese, banana,
seasonal berries, maple syrup 21

STEAK & EGGS

hanger steak, scrambled eggs,
breakfast potatoes, steak sauce 32

CLASSIC EGGS BENEDICT

canadian bacon, hollandaise, english muffin,
breakfast potatoes 18
make it arlington-style with smoked salmon +5

MALTED WAFFLE

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

EGGS ANY STYLE

nueske's bacon or breakfast sausage,
breakfast potatoes, toast 18

SANDWICHES & BURGERS

GRILLED CHEESE

gruyère, cheddar, sourdough 14
ADD BACON +3

FRIED OR GRILLED CHICKEN

coleslaw, crispy bacon,
spicy mayo, with
house chips or market salad 18

PARK BURGER

american, caramelized onions,
b+b pickles, park sauce 17
ADD BACON +3, EGG +3, FRIES +3

B.E.C.

bacon, egg, american cheese,
croissant, crushed yukons 16

PASTRAMI REUBEN

sauerkraut, russian dressing,
gruyère, marble rye, with
house chips or market salad 19

NEW ENGLAND STYLE LOBSTER ROLL

maine lobster, tarragon mayo,
buttered bun, fries 25

SIDES

FRIES 7

CRUSHED YUKONS 7

TOASTED BAGEL 5
plain or everything

NUESKE'S BACON 8

BREAKFAST SAUSAGE 9

SEASONAL FRUIT 9

BRUNCH COCKTAILS

PEACH SPRITZ

aperol, peach,
prosecco 13

IRISH COFFEE

bushmill's irish whiskey,
coffee, demerara,
coffee cream 14

STRAWBERRY CRUSH

muddled strawberries,
prosecco 12

PAT'S

BLOODY MARY

wheatley vodka,
house mix, celery,
olive, lemon 15
*make it ultimate, add
bacon and shrimp +5*

PIMM'S CUP

pimm's no. 1, cucumber,
strawberries, lemon,
ginger beer, mint 13

GO BOTTOMLESS!

\$45 PER PERSON

includes:
a brunch food item \$20 or less
bottomless mimosas
and bloody marys for 1.5 hours

upgrade to bottomless
rosé and aperol spritzes
for \$10 more per person



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allergen info

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

Checks can only be split
up to 4 ways / tables of 6 or
more subject to 20% gratuity

Executive Chef: **Don Hourihan**
@parkavetavern
parkavenuetavern.com

