

PARK AVENUE TAVERN

BRUNCH

STARTERS

HUMMUS

crispy chickpeas, aleppo, fresnos, za'atar pita chips, grilled naan 15

PROSCIUTTO FLATBREAD

smoked goat cheese, seasoned ricotta, baby arugula, PAT's hot honey 20

MARGHERITA FLATBREAD

house-made tomato sauce, basil, mozzarella, aged parmesan 18

NYC BURRATA

grilled stone fruit compote, crispy pancetta, vincotto, micro greens, rosemary focaccia 18

SOUPS

TOMATO BACON BISQUE

smoked bacon, herbed croutons 12

FRENCH ONION SOUP

gruyère, crouton, smoked paprika 13

SIDES

FRIES 9

BRUNCH POTATOES 8

TOAST 5

NUESKE'S BACON 9

TURKEY SAUSAGE 9

MEET ME AT PAT

THE CLASSICS

SMOKED SALMON PLATTER

cream cheese, red onions, capers, sliced tomato, toasted bagel, mixed greens 27

THREE EGG OMELETTE

choice of three ingredients:
peppers, onions, spinach, tomato, nueske's bacon, turkey sausage, or ham
choice of cheese:
cheddar, gruyère, american, pepper jack, or goat served with a side salad 21

CHICKEN & WAFFLES

fried chicken breast, PAT's hot honey, whipped butter, NYC maple syrup 25

AVOCADO TOAST

whole wheat, pickled red onion, bacon, tomato, baby arugula, truffle vinaigrette 14 ADD EGG +3

FRENCH TOAST

sliced challah bread, bananas foster, berry compote, whipped cream, NYC maple syrup, powdered sugar 21

HANGOVER HASH SKILLET

chorizo, potatoes, caramelized onions, roasted pepper and tomato sauce, gruyère, sunny side up eggs, grilled sourdough 24

STEAK & EGGS

12oz ny strip, two eggs any style, brunch potatoes 47

EGGS BENEDICT

black forest ham, hollandaise, english muffin, brunch potatoes 20 SMOKED SALMON +6

BRUNCH BURRITO

mexican chorizo, cheddar and monterey jack, potatoes, scrambled egg, flour tortilla, topped with tomatillo sauce and sour cream, served with a side salad 23

BRUNCH COCKTAILS

PEACH SPRITZ

aperol, peach puree, prosecco, club soda 14

IRISH COFFEE

hot or iced, bushmill's irish whiskey, coffee, demerara syrup, coffee cream 17

STRAWBERRY CRUSH

muddled strawberries, simple syrup, prosecco 14

PAT'S ULTIMATE BLOODY MARY

grey goose vodka, PAT's house-made mix, celery, grilled shrimp, nueske's bacon 21

BLACKBERRY SWEET TEA

woodford bourbon, muddled blackberries and mint, simple syrup, lemon juice, iced tea 16

SALADS

CHICKEN 9 SALMON 10
SHRIMP 14 HANGER STEAK 14
there is a charge for chopped salad requests

GRILLED CHICKEN COBB

mesclun, bacon, egg, red onion, tomato, avocado, blue cheese, red wine vinaigrette 23

BABY SPINACH

blue cheese, granny smith apple, almonds, crispy shallots, balsamic vinaigrette 16

RED QUINOA GRAIN BOWL

baby arugula, fava beans, feta, tomato, chickpeas, pepitas, preserved lemon vinaigrette 17

SANDWICHES & BURGERS

FRIED CHICKEN

spicy aioli, gem lettuce, pickles, potato bun, house potato chips 18

VEGAN BURGER

quinoa, corn, vegan aioli, tomato, served over a lettuce bed with fries 24

B.E.C.

nueske's bacon, sunny side up egg, gruyère, croissant, brunch potatoes 20

THE BRUNCH BURGER

american cheese, red onion, aioli, sesame brioche bun, served with fries 24

EGG +3, BACON +3

PASTRAMI REUBEN

gruyère, sauerkraut, russian dressing, marble rye, house potato chips 21

SOUP & SANDWICH

PAT's Grilled Cheese - parmesan crusted brioche, cheddar, gruyère, served with tomato bacon bisque 18
add BACON to grilled cheese +3



Scan this code with your phone for allergen info

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

Executive Chef: **Leo Conde**
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