

PARK AVENUE TAVERN

LUNCH & DINNER

STARTERS

BURRATA

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

HOUSE CHIPS

gorgonzola,
caramelized onions 13

TUNA CRISPY RICE*

spicy crema, soy, sesame 18

CONCH FRITTERS

celery, bell pepper, garlic,
habanero, chile-citrus sauce 15

HUMMUS

sunflower dukka,
crispy chickpeas 12

BUFFALO CHICKEN DIP

buttermilk, dill crème fraîche,
crispy chips 15

SPINACH & ARTICHOKE DIP

three cheese,
grilled naan bread 15

CHICKEN WINGS

choice of buffalo, bbq, or
cajun dry rub,
carrots, celery, ranch 15

MARGHERITA PIZZA

house-made tomato sauce,
basil puree,
fresh mozzarella 16

STEAMED MUSSELS

white wine, butter,
thyme, pernod, parsley,
grilled bread 18

MEET ME AT PAT

MAINS

STEAK FRITES

hanger steak, peppercorn sauce, fries 33

ROASTED SALMON

wild rice, salsa rosa, arugula, charred lime 28

ROASTED COURGETTES

summer squash, moroccan cous cous,
harissa tomatoes, toasted hazelnuts 20

BLACKENED MAHI MAHI

chimichurri, charred zucchini and cherry tomatoes,
wild rice, tropical salsa 26

PAT'S ROASTED CHICKEN

pepper jack, jalapeño tequila sauce,
rice, black beans, pico de gallo 29

FISH & CHIPS

beer battered cod, fries,
southern cabbage slaw, tartar sauce 25

PORK CHOP

whiskey peach bbq sauce, grilled asparagus,
crushed yukon potatoes 29

ROASTED CAULIFLOWER RIGATONI

crispy capers, garlic, toasted breadcrumbs,
crushed red pepper, lemon, parmesan 18

BURGERS

served with house chips or a market salad

PARK BURGER

american, b+ b pickles, caramelized onions,
park sauce 17

TAVERN BURGER

house-made aioli, gorgonzola, red onion 17

LAMB BURGER

merguez spiced lamb, harissa aioli,
goat cheese, pepperonata 18

SIDES

FRIES 7

SWEET POTATO
FRIES 9

CRUSHED
YUKON POTATOES 9

MARKET VEGGIES 9

GRILLED ASPARAGUS 12
olive oil, lemon

CHARRED
CAULIFLOWER 7

SOUP & SALAD

CHICKEN 9 / SALMON 10
SHRIMP 14 / STEAK 15

SOUP OF THE DAY

ask your server or bartender
about today's selection 9

TAVERN

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

QUINOA GRAIN BOWL

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

HEIRLOOM TOMATO

fresh mozzarella, red onion,
parmesan, basil vinaigrette,
grilled bread 17

COBB

mesclun, bacon, egg, red onion,
tomato, avocado, blue cheese,
red wine vinaigrette 16

CAESAR

romaine, parmesan cracker,
croutons, traditional dressing 16

SANDWICHES

served with house chips
or a market salad

CHICKEN

fried or grilled, spicy mayo,
coleslaw, crispy bacon 18

ROASTED TURKEY

cheddar, green apple,
sweet mustard-mayo,
pretzel roll 16

GRILLED CHEESE

gruyère, cheddar, sourdough 14
ADD BACON 3

PASTRAMI REUBEN

gruyère, sauerkraut,
russian dressing, marble rye 19

NEW ENGLAND STYLE LOBSTER ROLL

maine lobster, tarragon mayo,
buttered bun, fries 25



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*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
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