

PARK AVENUE TAVERN

DINNER

SNACKS

MARINATED OLIVES 5

HOUSE CHIPS
everything whipped ricotta 8

PIMENTO SPREAD
pickles, grilled flatbread 8

STARTERS

FRIED GREEN TOMATOES
rouille, tomato jam, scallions 12

BUFFALO CHICKEN DIP
buttermilk, dill crème fraîche,
scallions, chips 15

SPINACH & ARTICHOKE DIP
three cheese, grilled flatbread 15

**ESPRESSO RUBBED
CHICKEN WINGS**
buffalo or bourbon bbq
blue cheese dressing,
crudités, sesame seeds 16

MEDITERRANEAN PLATTER
hummus, sunflower dukka,
crispy chickpeas, crudités,
marinated olives,
grilled flatbread 16

MARGHERITA FLATBREAD
tomato, mozzarella, basil 14

BACON WRAPPED DATES
gorgonzola, bourbon glaze,
jalapeño 14

**MEET
ME
AT
PAT**

MAINS

PARK BURGER*
caramelized onions, american cheese,
b&b pickles, burger sauce, brioche, fries 20

BRICK CHICKEN
buttermilk caesar slaw, charred lemon, fries 29

BLACKENED MAHI MAHI*
brown butter, rosemary, mashed potatoes,
pickled carrots, chives 26

PROPER FISH & CHIPS
beer battered cod, slaw, tartar,
malt vinegar 25

STEAK FRITES*
hanger steak, peppercorn sauce, fries 34

RIGATONI BOLOGNESE
fresh pasta, soft ricotta, parmesan 24

PORK SCHNITZEL
berkshite pork chop, mushroom gravy,
lemon, fries 32

SALADS

salad additions:

CHICKEN* 9

SALMON* 10

STEAK* 12

CAESAR
romaine, garlic breadcrumbs,
parmesan, caesar dressing 13

QUINOA GRAIN BOWL
red quinoa, baby arugula,
cucumber, tomato, corn,
sunflower seeds, feta,
lemon-truffle vinaigrette 186

TAVERN
mesclun, fennel, red onion,
parmesan, tomato,
lemon-truffle vinaigrette 13

COBB
mesclun, bacon, egg, red onion,
tomato, avocado, blue cheese,
red wine vinaigrette 15

SIDES

FRIES 8
add parmesan & truffle oil +3

MASHED POTATOES 8

GRILLED ASPARAGUS
olive oil, lemon 10

MARKET SALAD 6

ROASTED MUSHROOMS
black garlic butter, parsley 10

GRILLED BROCCOLINI
caesar dressing, pangrattato 10

SEASONALS

BONE-IN SHORT RIB
rouille, potato milhojas 45

PUMPKIN GNOCCHI
parmesan, meyer velouté,
pangrattato, pickled shallots 24

SAUSAGE & MASH
house-made chorizo, au jus,
mashed potatoes 22

TRUFFLE MAC & CHEESE
au gratin, pangrattato, parmesan 22



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

Please note: Checks
can only be split up to 4
different ways

Tables of 6 or more
are subject
to a 20% gratuity