# PARK AVENUE TAVERN

## LUNCH

#### 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 16

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

SPINACH & ARTICHOKE DIP three cheese, grilled flatbread 15

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

MARGHERITA FLATBREAD tomato, mozzarella, basil 14



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#### SANDWICHES & BURGERS

served with fries or market salad

CHICKEN SANDWICH fried or grilled slaw, hot honey, spicy mayo, brioche roll 19

SLICED TURKEY nyc cheddar, green apple, sweet mustard-mayo, pretzel roll 18

PASTRAMI REUBEN gruyère, sauerkraut, russian dressing, marble rye 19

**GRILLED CHEESE** gruyère, pimento cheese, tomato jam, sourdough 17

PARK BURGER<sup>\*</sup> american cheese, b&b pickles, caramelized onions, burger sauce, brioche roll 19

TAVERN BURGER\* gorgonzola, red onion, aioli, brioche roll 19



### PARK AVE'S EXPRESS LUNCH

served with house bread and chopped salad

STEAK FRITES\* hanger, cowboy butter, fries 28

PROPER FISH & CHIPS beer battered cod, slaw, tartar sauce, malt vinegar 24

SOUP & SANDWICH soup of the day and grilled cheese 18

RIGATONI BOLOGNESE fresh pasta, soft ricotta, parmesan 22

# SOUP & SALADS

SOUP OF THE DAY 6

CAESAR romaine, parmesan garlic breadcrumbs, caesar dressing 13

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

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

> salad additions: CHICKEN\* 9 SALMON\* 10 STEAK\* 12

#### SIDES

FRIES 8 add parmesan & truffle oil +3

MARKET SALAD 6

GRILLED BROCCOLINI 10 caesar dressing, pangrattato

**GRILLED ASPARAGUS** 10

executive chef: nibaldo urdaneta culinary director: barry tonks



<c< Scan this <c< code for <c< allergen info \*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