PARK AVENUE TAVERN

BRUNCH FALL/WINTER 2025

STARTERS

JALAPEÑO & CHEDDAR **CORNBREAD MUFFINS** bacon jam 14

PROSCIUTTO FLATBREAD

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

MARGHERITA FLATBREAD

house-made tomato sauce, basil, fresh mozzarella 18

NYC BURRATA

fall fruit compote. squash, crispy pancetta, vincotto, focaccia 19

SOUP

TOMATO BACON BISQUE

smoked bacon, herbed croutons 12

FRENCH ONION

gruyère en croute 13

SIDES

FRIES 9

BRUNCH POTATOES 8

TOAST 5

NUESKE'S BACON 9

TURKEY SAUSAGE 9

SEASONAL FRUIT & BERRIES 9

MEET ME **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 48

EGGS BENEDICT

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

BRUNCH BURRITO

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

CHEERS TO THE WEEKEND

MIMOSA 13

BELLINI 13

make it ULTIMATE +6

PAT'S BLOODY MARY odka with our house-made mix 15

make it ULTIMATE +6 with grilled shrimp and nueske's bacon

SPRITZ BOARD 35 APEROL, HUGO, BELLINI,

& PAT's AFTERNOON lillet, lemon, rosemary

TEA IT UP

vodka or bourbon, lemonade, iced tea 16

IRISH COFFEE

bushmill's irish whiskev. demerara. coffee cream 16

DRIP COFFEE 6 ESPRESSO 5 [double +2] CAPPUCCINO/LATTE 7 **TEA** 5

SALADS

CHICKEN 10 SALMON 13 SHRIMP 15

HANGER STEAK 18 there is a charge for chopped salad requests

CORR

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

BABY SPINACH

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

RED QUINOA GRAIN BOWL

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

TUNA POKE

rice, avocado, carrot, cucumber, red cabbage, pickled ginger, furikake, sriracha mayo 26

SANDWICHES **& BURGERS**

FRIED CHICKEN

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

B.E.C.

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

THE BRUNCH BURGER

american cheese, red onion, sesame brioche bun, chipotle aioli, fries 26 EGG +3 / BACON +3

PASTRAMI REUBEN

gruvère, sauerkraut. russian dressing, marble rye, house potato chips 21

SOUP & SANDWICH

PAT's Grilled Cheese parmesan crusted brioche, cheddar, gruyère, with tomato bacon bisque 19

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 @parkavetavern parkavenuetavern.com

