

EST. 2010

# PARK AVENUE TAVERN

NEW YORK CITY

## STARTERS

**FRENCH ONION SOUP**  
gruyère 14

**MUSSELS MARINIÈRE**  
shallot, garlic, parsley, lemon, white wine-butter sauce 19

**TUNA TARTARE**  
avocado, pickled cucumber, furikake, wonton thins, soy, sesame-ginger dressing 24

**CHICKEN WINGS**  
buffalo or guinness bbq, sesame seeds, house-made blue cheese dressing 19

**HAND-CUT STEAK TARTARE**  
cage free egg yolk, dijon, capers, house-made chips 24

**HUMMUS**  
spiced crispy chickpeas, crudités, laffa bread crostini 15

**SPINACH & ARTICHOKE DIP**  
three cheese, laffa bread crostini 16

**ARANCINI**  
mozzarella, parmesan, truffle emulsion 15

**MARGHERITA FLATBREAD**  
san marzano tomato, di palo mozzarella, basil 18

## SALADS

ADDITIONS FROM THE GRILL:

CHICKEN 12 | SALMON 14 | SHRIMP 15 | HANGER STEAK 16

**CLASSIC CAESAR**  
gem lettuce, parmesan, garlic breadcrumbs, caesar dressing 16

**HARVEST BOWL**  
baby arugula, quinoa, tomato, toasted pepitas, chickpeas, fava beans, feta, preserved lemon vinaigrette 17

**PARK AVE COBB**  
market leaves, crispy bacon, hard boiled egg, tomato, red onion, blue cheese, avocado, red wine vinaigrette 16

### PULL APART BREAD

whipped marmite butter 12



## BRUNCH

spring/summer 2026

**STEAK & EGGS**  
grilled usda prime hanger steak, fried egg, grilled tomato, tater tots 36

**EGGS BENEDICT** {make it eggs royale +4}  
toasted english muffin, prosciutto, hollandaise, mkt salad 22

**SMOKED SALMON PLATTER**  
cream cheese, red onions, sliced tomato, capers, toasted bagel, mixed greens 27

**CHICKEN & WAFFLES**  
crispy fried chicken breast, hot honey, whipped hot honey butter 24

**AVOCADO TOAST** {add an egg +3, bacon +3}  
picked red onion, tomato, arugula salad, sourdough, truffle vinaigrette 14

**BANANAS FOSTER FRENCH TOAST**  
thick cut butter brioche, candied pecans, rum caramelized banana, chantilly cream 24

## PARK BURGER

8oz dry aged pat la frieda blend, american cheese, caramelized onions, b&b pickles, park sauce, seeded brioche, shoestring fries 29

## MAIN PLATES



**RIGATONI BOLOGNESE**  
fresh pasta, braised beef ragu, whipped ricotta, parmesan 29

**CHICKEN CAESAR PAILLARD**  
breaded butter roasted bell and evans chicken breast caesar salad, parmesan, lemon 34

**PAN ROASTED ATLANTIC SALMON**  
tomato & butterbean stew, parsley, evoo 34

**PROPER FISH & CHIPS**  
beer battered cod, tartar, pea puree, malt vinegar, maldon sea salt 29

## TAVERN CLASSICS

**FRENCH DIP**  
shaved USDA prime rib, gruyère, caramelized onions, horseradish cream, au jus, shoestring fries 34

**STEAK FRITES**  
grilled USDA prime hanger steak, brandy peppercorn sauce, shoestring fries 36

**FRIED BUTTERMILK CHICKEN SANDWICH**  
spicy aioli, slaw, b&b pickles, brioche roll, shoestring fries 24

## SIDES

**FRIES 9**  
**TATER TOTS 9**  
[add truffle & parmesan +4]

**SWEET POTATO FRIES 9**

**SEASONAL FRUIT SALAD 9**

**NUESKE'S BACON 9**

**TOASTED BAGEL**  
cream cheese 12

### PROUDLY SUPPORTING PURVEYORS INCLUDING:

Pat LaFrieda • Tomcat Bakery • Di Palo NYC • Murray's Cheese  
Bell & Evans Chicken • Emporia de Gelato • Fulton Fish Cooperative

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



Scan this code with your phone for allergen info

Executive Chef: Leo Conde  
Culinary Director: Barry Tonks



## BRUNCH BEVERAGES

**DIY MIMOSA 13**  
orange, pineapple, passion fruit, peach, strawberry, cranberry  
**ULTIMATE +6**

**PAT'S BLOODY MARY**  
vodka with our house-made mix 15  
**ULTIMATE +6** grilled shrimp, nueske's bacon

**TEA IT UP**  
vodka or bourbon, lemonade, iced tea 16

**IRISH COFFEE**  
bushmill's irish whiskey, demerara, coffee cream 16

**DRIP COFFEE 6 / ESPRESSO 5 [double +1]**  
**CAPPUCCINO OR LATTE 7 / TEA 5**

**SPRITZ BOARD 35**  
APEROL, HUGO, BELLINI, and PAT's AFTERNOON - lillet, lemon, rosemary