

EST. 2010

PARK AVENUE TAVERN

NEW YORK CITY

LUNCH

spring/summer 2026

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 sauce 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

ARANCINI

mozzarella, parmesan, truffle emulsion 15

MARGHERITA FLATBREAD

san marzano tomato, di palo mozzarella, basil 18

SALADS

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

BABY SPINACH

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

PARK AVE COBB

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

TAVERN

mkt leaves, fennel, red onion, tomato, parmesan, lemon-truffle vinaigrette 15

PULL APART BREAD

whipped marmite butter 12



SANDWICHES

shoestring fries or market salad

CHICKEN CAESAR WRAP

roasted bell and evans chicken, romaine, garlic breadcrumbs, parmesan, caesar dressing 24

PASTRAMI REUBEN ON RYE

gruyère, sauerkraut, russian dressing, rye bread, pickles 34

TURKEY CLUB

sliced turkey, beefsteak tomato, egg salad, crispy bacon, iceberg lettuce, mayo, toasted shokupan 26

SOUP & SANDWICH

grilled cheese, tomato and bacon bisque 19

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 [add truffle & parmesan +4]

SWEET POTATO FRIES 9

COLESLAW 9

GREEN BEANS 10

CREAMED SPINACH 12

MAC & CHEESE 12

DESSERTS

CHOCOLATE CHIP COOKIE SKILLET
vanilla gelato, chocolate sauce 12

BAKED NEW YORK CHEESECAKE 12

GELATO & SORBET daily selection 10

KEYLIME PIE 12

PROUDLY SUPPORTING PURVEYORS INCLUDING:

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

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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**
Culinary Director: **Barry Tonks**