

CELEBRATING 16 YEARS - 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, grilled naan bread 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

fall/winter 2026-27

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

PAT OMELETTE
gruyère, ham, onion, red bell pepper,
market salad 21

AVOCADO TOAST {add an egg +3, bacon +4}
pickled 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

EGGS ANY STYLE {add bacon +4}
grilled tomato, sourdough toast 16

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 38

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

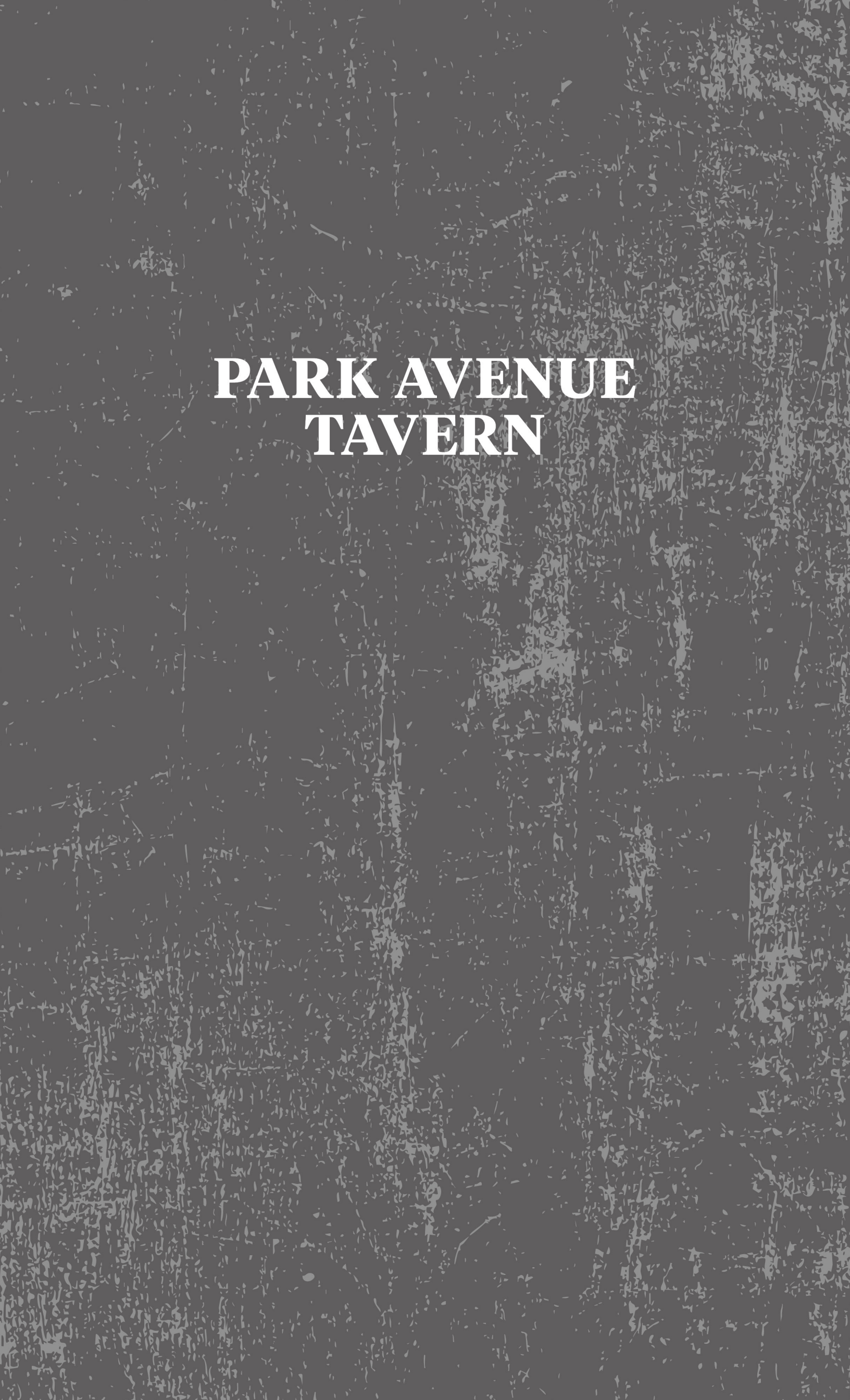
PAT'S BLOODY MARY
vodka with our house-made mix 15
ULTIMATE +6 grilled shrimp, nueske's bacon

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



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