CELEBRATING 16 YEARS - EST. 2010

PARK AVENUE TAVERN

NEW YORK CITY

LUNCH

fall/winter 2026-27

STARTERS

FRENCH ONION SOUP
gruyère 14

PULL APART BREAD
whipped marmite butter 12

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

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, crispy bacon, classic boiled egg, 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
parsnip puree, roasted tri-color cauliflower, roasted butternut squash, bacon jam 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, hot honey, b&b pickles, slaw, 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

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

DESSERTS

CHOCOLATE CHIP COOKIE SKILLET
vanilla gelato, chocolate sauce 12

BAKED NEW YORK CHEESECAKE 12

GELATO & SORBET daily selection 10

APPPLE CRUMBLE vanilla gelato 12

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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**

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