

At the Park Avenue Grill the roots of our cuisine lay in the food memories of our youth and the travels and experiences of our journey as cooks. Our menu is a modern approach to the Southern Table. We start with the best local, seasonal produce available, the purest farmed animals and the historic foodstuffs that have defined this local landscape for generations. We then look at all these ingredients and traditions through a lens that is global, technical and provocative. It is the differences that show how good foods everywhere are bridged together in their likeness

## Park Avenue Grill Dinner Menu

- "blt" salad / sugar-braised bacon, lettuce, tomato, poblano ranch 13 
- kale caesar / black kale, parmesan crisp, pork belly lardoons, cracked pepper caesar 12 
- roasted, fried, & dried caprese / burrata, aged balsamic, garden basil 12
- asian pear + arugula / point Reyes blue cheese, candied walnuts, cracked mustard vinaigrette, port reduction 12 
- crispy calamari / sriracha aioli, sweet thai chili 11
- ahi tar tar taco / ahi tuna, avocado, wakame, sriracha aioli 14
- short rib chopstick / harissa honey 10
- sriracha + honey duck wings / thai coconut bbq 13
- corn + potato chowder 6



- these menu items were prepared for those guests with sensitivities to gluten

Park Avenue Grill is proud to support local and regional, sustainable, organic agriculture as well as responsible animal stewardship and sustainable fishing practices whenever possible

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braised veal cheek / bucatini, heirloom carrots, parsnip, tomato, cipolini	18	
lasagnette / shrimp, asparagus, crimini	24	
CAB natural rib eye / yucca fries, brussel hash, toasted béarnaise	38	
natural organic cornish hen / lemon, black garlic, thyme, celeriac + parsnip dumplings	22	
whole fried fish / roasted fennel, citrus, tomato	32	
natural pork chop / hard cider, apple butter, crushed dijon potatoes	28	
braised bison short rib / forest mushrooms, kona coffee glaze	26	
skirvin burger / house pastrami, english ale white cheddar, grain mustard, house pickles	16	
fried tofu / edamame pesto, sprouts, ginger + peanut sauce, cilantro + carrot slaw	12	
scottish salmon / corn, squash, beans, carrot vinaigrette	24	
grilled flat iron / bacon chimichurri, yucca fries	18	
roasted brussels, house smoked bacon, garlic	7	
grilled forest mushrooms, pickled shallots, smoked garlic	7	
seared cauliflower, hotel butter	7	
kennebec masher, black garlic	7	

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