

PARK AVE. GARDEN

Please enjoy some of the wonderful lettuces, fruits, vegetables, herbs and wild flowers grown here at Park Ave's garden. We take great pride in our garden and we take all precautions to nurture and protect it. Our bee colony located on the north end of the property started as a safe zone to protect the mass amount of bees that have taken to our garden. Our beekeepers manage about 600,000 worker bees that produce a wonderful wildflower honey exclusively for our two restaurants. We keep the hives in a secluded area away from the many visitors to the garden so that when the worker bees are resting they sleep well to get ready for another day of work.

You are welcome to stroll our grounds, have a glass of wine and share our commitment to serving fresh, healthy and natural food.

MORNING LIBATIONS 9.25

En fuego Bloody Mary - Calabrian Peppar Mix, Vodka, Sonoma Pickles
Mimosa - Champagne, Fresh Squeezed Orange Juice

STARTERS

St. Louis Gooey Butter Cake *Blueberry Compote, Dusted with Powdered Sugar* 7.25
Alice's Coffee Cake *Butter and Walnut Streusel* 8.25

BRUNCH

Chilaquiles *Scrambled Eggs, Tortillas, Burger's Bacon and Roasted Tomatillo Sauce* 22.25
Chicken Fried Steak Scramble *Roasted Garlic Pan Gravy* 24.25
Smoked Salmon Benedict *Sunny Side Ups on Fresh Baked Wheat Bread, Sirachi Hollandaise* 26.25
Veggie Scramble *Artichokes, Butternut Squash, Eggplant, Chard, Salsa Verde* 22.25
Grilled Skirt Steak Salad *Marinated with Maple, Soy, Molasses and Ginger* 25.25
Grilled Chicken Salad *PAG Lettuces, Mixed Berries, Focaccia Croutons, Vinaigrette* 22.25
Filet Medallions *Grilled Spring Onions, Mashed Potatoes* 29.25
Horseradish Burger *Sweet Onion, Horseradish and Havarti Cheese* 17.25
BBQ Baby Back Ribs *BBQ Sauce, Apple Cider Vinegar Slaw, Potato Salad* 28.25 (Full Slab Add \$14.25)

VEGGIES & STARTERS

Crispy PAG Greens *Chard, Spinach, Tatsoi, Parmesan, Sea Salt and Lemon* 14.25
Morning's Harvest of Beets *Goat Cheese, Oranges, Arugula and Candied Walnuts* 14.25
Burrata *PAG Kumquat Chutney, Hand Rolled Cracker Bread* 14.25
Chilled Wild Shrimp Cocktail *Fresh Grated Horseradish Cocktail Sauce* 17.25
Fresh Clipped PAG Lettuce *with Radicchio, Frisee, Herb Vinaigrette* 12.25
Caesar *Baked Focaccia and Grana Padano Croutons* 11.25
Iceberg "Wedge" *Blue Cheese and Chopped Pepper Bacon* 10.25

ENTREES STEAKS AND CHOPS

5 Spiced Baked Salmon *Sage Ranch Honey Mustard, Steamed Brown Rice and Spinach* 34.75
Panko Crusted Filet of Sole *Amandine Roasted Fingerling Potatoes with Leeks, Arugula* 30.75
Pan Seared Half Jidori *Rosemary Chicken Mashed Potatoes, Buttered Green Beans* 27.75
Filet Mignon 7 oz. *Twice Baked Cheddar and Chive Potato* 45.75
Prime USDA Rib Eye Steak 10 oz. *Natural Juices, Twice Baked Cheddar and Chive Potato* 46.75
Prime USDA New York Steak 14 oz. *Center Cut, Potato and Gruyere Gratin* 49.75
Prime USDA Bone In Ribeye 14 oz. *Rosemary and Garlic Rub, Cheddar Mashed Potatoes M.P.*
Grilled Oregano Marinated Lamb Chops *Spaghetti Squash and Meyer Lemon Emulsion* 44.75